



NIMBIN BUSH THEATRE CAFE

House made delicious treats utilising seasonal ingredients from our onsite garden. All dishes are garnished with a selection of mixed greens and sprinkled with a toasted tamari seed blend of sesame, pepita, sunflower seeds and flaked almonds. Vegan & Gluten free options by request

BURGERS

BREAKY BURGER

Bacon, fried egg, greens & relish 15.50

CHICKEN ZINGER BURGER

Chicken tenders, swiss cheese, mixed leaves, avocado, tomato & aioli 17.50

RED LENTIL "TOFU" BURGER

Red lentil tofu, pickles & vegan coleslaw 15.50

TOASTIES 15.5

HAM CUBAN FOCACCIA

Smoked ham, Swiss cheese, sliced pickles, garden greens, mustard & relish

VEGAN ROAST VEG

Roasted mixed veggies, garden greens, pesto & roasted red pepper pesto

ROAST PUMPKIN & HALLOUMI FOCACCIA

Roasted pumpkin, halloumi, garden greens, tomato relish & vegan aioli

SALMON CAESAR BAGUETTE

Smoked Salmon, boiled egg, parmesan cheese, greens, capers & vegan aioli

THE ARTHUR 9.50

Cheese, ham, & tomato on a piece of sourdough grilled

Add a Side of Garden Salad 5 or Chips 5.5 | Gluten Free + 4 to any toastie or burger



BREAKFAST OFFERINGS

Build Your Own

1 or 2 SOURDOUGH 2.5/5 GF 3/6

2 SCRAMBLED EGGS 8

1 or 2 POACHED or FRIED EGGS 4/8

- Garlic Butter Mushrooms 6
- Salad Greens 5
- Sliced/Smashed Avocado 6
- Fried Haloumi 6
- 3 Chipolattas 5
- Smoked Salmon 7
- Spinach 5
- Tomato Herbed Grilled 5
- Local Ham 6
- 2 Slices Locally sourced Bacon 7

EGGS BENEDICT 2 Poached Eggs on English Muffin, Spinach and Hollandaise Sauce.

Your choice of Bacon, Mushrooms 19.5 or Smoked Salmon 22.5

FRENCH TOAST with Bacon, Maple Syrup & Ice Cream 16.5

add extras from the breakfast offering above

MEALS

RAINBOW NOURISH BOWL w Quinoa, mixed salad selection & aioli 16.50

add extras from the breakfast offering above

STEAK of the DAY with Chips and Salad 36.5

HANDMADE CHIPS FULL 9.5 | SIDE 5.5

ALL CONDIMENTS ARE VEGAN & MADE IN HOUSE + 2.

RELISH, AIOLI, GREEN PESTO, RED PESTO



SUPERFOOD SMOOTHIES 14

PLANT BASED | VEGAN | NOURISHING

COCONANA

BANANA, BLUEBERRIES, HEMP PROTEIN, MACCA ROOT, COCONUT MILK

BERRYLICIOUS

MIXED BERRIES, GOJI BERRIES, LEMON, MINT, VITAL GREENS, COCONUT WATER

MANGO COOLER

MANGO, CUCUMBER, LEMON, MINT, VITAL GREENS, SPIRULINA, COCONUT WATER

SUPERFOOD SOOTHER

BLUEBERRIES, STRAWBERRIES, BANANA, VITAL GREENS, MACCA, HEMP, CACAO, COCONUT WATER

SIMPLE SMOOTHIE OR FRAPPE 12 W/MYLK +1.5

SMOOTHIE W/ MILK & ICE CREAM W/ MYLK OR FRUIT FRAPPE W/ APPLE JUICE.

BANANA- MILK & ICE CREAM

TROPICAL – BANANA, MANGO & PASSIONFRUIT

BERRIES – STRAWBERRY & BLUEBERRY

ICED AND LOADED 12.5 W/MYLK +1.5

COFFEE | CHOCOLATE | MOCHA

BLENDED WITH MILK, Poured OVER ICE, VANILLA ICE CREAM

AND TOPPED WITH WHIPPED CREAM

MILKSHAKES 11 W/MYLK +1.5

CHOCOLATE | CARAMEL | COFFEE | VANILLA

WITH VANILLA ICE-CREAM, MILK, AND WHIPPED CREAM



COFFEE & TEA RANGE

LOCALLY SOURCED & ORGANIC - GROUND CONTROL

SMALL 4.5 | LARGE 6

LATTE | FLAT WHITE | CAPPUCCINO

PICCOLO 3.5 | ESPRESSO 3.5 | AFFOGATO 6 | MACCHIATO 4 | LONG BLACK 4 | BABYCHINO 2
DECAF + 1 | MYLK SMALL +.5 | MYLK LARGE + 1 | SYRUPS + 1 (Vanilla|Hazelnut|Caramel)

HOT BREWS

SMALL 5.5 | LARGE 7

HOT CHOCOLATE or CHILLI HOT CHOCOLATE

CHAI LATTE

GOLDEN TUMERIC LATTE

ROAST DANDY LATTE

MOCHA

BATCH BREW CHAI 6/9

LOCALLY MADE CHAI TEA BLEND - BREWED WITH MILK + HONEY .5

MYLK 1, BONSOY, COCO, OAT, ALMOND | HONEY .5 | DASH OF CREAM .50/ ON THE SIDE+1.5

BREWED TEA 6/9

LEAVES & FLOWERS

ENGLISH BREAKFAST | EARL GRAY | GREEN TEA | DANDELION | LEMON BALM | PEPPERMINT
& LIQUORICE | HAPPY TEA w Tulsi, Damiana, Rose, Lemon Verbeena & Chamomile

CABINET TREATS

Banana Bread with Butter 6.5

DAILY SELECTION of CAKES as displayed add Ice Cream 2.5 Vegan available