

BILLIE *Menu*

COFFEE

San Pedro

S.O. short black	\$3.8	Magic	\$4.2
Long black	\$3.8	Iced filter	\$4
Latte	\$3.8	Mocha	\$4
Cappuccino	\$3.8	Iced latte	\$4.4
Flat white	\$3.8	Affogato	\$4.2
Piccolo	\$3.8	Ice mocha w/ ice cream	\$5
Short macchiato	\$3.8	Ice coffee w/ ice cream	\$5
Long macchiato	\$4.2		

Add Soy, Almond, Coconut, Oat, and Lactose free milk +40c
 Extra coffee shot +40c
 Syrups - Vanilla, Hazelnut, Caramel +40c

SOMETHING DIFFERENT

Peruvian hot chocolate	\$4	Baby cino	50c
Iced chocolate	\$5	Beetroot latte	\$4
9 spice fresh chai (L)	\$4	Matcha latte	\$4
Organic iced chai (L)	\$4	Fresh turmeric chai	\$4

FRESH JUICES BY BILLIE

Orange	\$6	Celery, apple, pineapple	\$7
Cloudy apple	\$6	Orange, carrot, ginger	\$7

CHAMELIA TEA

English breakfast, Earl grey, Lemongrass and ginger,
 Peppermint, Chamomile flowers, Rooibos, Masala chai,
 Gunpowder green, Relaxing herbs \$3.8

STAY COOL

WATER BUOY - Spring / Sparkling \$3

REMEDY ORGANIC KOMBUCHA \$5

Original, Apple crisp, Raspberry lemonade, Ginger lemon,
 Peach, Lemon & mint

REMEDY SODA \$5

Cola, Lemonade, Lemon lime & bitters, Oranja, Ginger beer

CHAMELIA ICE TEA \$5

Ginger and lemongrass, Lemon and black tea

TUTTI FRUTTI SMOOTHIES

PEANUT BUTTER SMOOTHIE \$10 (VG) (DF) (GF)

Peanut butter, cacao, dates, banana, almond milk

GREEN PROTEIN \$10 (VG) (DF)

Spinach, kiwi, green apple, banana, hemp seeds, coconut water

HELLO YELLOW \$9 (VG) (DF)

Mango, banana, oat milk

ALL VERY BERRY \$9 (VG) (DF) (GF)

Seasonal berries, banana, chia seed, choice of milk

Add a protein scoop \$2 (International Whey vanilla)
 Add a vegan protein scoop \$2 (Macro Mike vanilla)
 Add a collagen scoop \$2.5 (My Protein)

DO THE SHAKE

The Real Milkshake Co.

Banana, Vanilla, Chocolate, Caramel, Strawberry \$6

Less sugar - more taste, no artificial colours, no artificial flavours.
 Make it a thick shake +\$1

TOAST YOUR WAY

MAKE IT RAD FOR \$3

CHOOSE YOUR BREAD

Sourdough
 Multigrain
 Dark Rye

Fruit toast
 Banana bread
 Gluten free +\$1

TOP IT LIKE IT'S HOT \$10

Chunky basil and walnut pesto, avocado, vegemite seeds,
 persian fetta

Hummus, heirloom tomato, persian fetta, basil

Crunchy peanut butter, sliced banana, chia seeds

OR CHOOSE YOUR SPREAD \$7

Nutella
 Crunchy peanut butter
 Vegemite

Coconut whipped butter
 House made raspberry
 chia jam

DIETARY KEY

(V) - Vegetarian (DF) - Dairy Free
 (GF) - Gluten Free (VG) - Vegan

*Let the good
 times roll*

BILLIE

Menu

ALL DAY BREAKFAST

CHILLI SCRAMBLE \$14 (DF)

Scrambled eggs, spring onion, chilli infused extra virgin olive oil, bacon crumble on your choice of toast

ACAI BOWL \$16 (VG) (GF) (DF)

Banana, chia, clusters and coconut yoghurt

CHIA \$12 (VG) (GF) (DF)

Almond & cocoa layered chia, blueberries, toasted coconut, raw almonds

PEANUT BUTTER SMOOTHIE BOWL \$16 (VG) (DF)

Cocoa, fresh banana, blueberries, shaved coconut, cocoa nibs

MUESLI \$12 (DF) (VG)

Apple & coconut soaked bircher, poached pear, oat clusters

HOT BREAKFAST BOWL \$18 (V) (DF)

Cannelloni beans, mushroom ragout, marinated blackened red peppers, sliced avocado, shallot confit, fried egg, grilled multigrain bread

MAKE IT RAD FOR...\$3

Scrambled eggs	Persian feta
Fried eggs	Wild mushrooms
Bacon	Heirloom tomato
Avocado	Cannelloni beans

LUNCH BOWLS

TUNA NIÇOISE \$26 (GF) (DF)

Grilled tuna steak, brown rice, boiled egg, green beans, heirloom tomato, kipfler potato, olives, capers, anchovy dressing

Swap out for Chicken, Lamb, Beef, Salmon, or Falafel

BEEF BURRITO \$18 (GF)

Beef brisket, brown rice, avocado, tomato, red onion, charred corn, sauteed peppers, cheddar, cilantro, jalapeno, salsa, black beans, guac sour cream, lime

Swap out for Chicken, Lamb, or Falafel

FALAFEL \$17 (GF) (VG)

Falafels, roquette, lettuce, avocado, spiced chic peas, beetroot hummus, cucumber, tomato salsa with parsley

TERIYAKI SALMON \$24 (GF) (DF)

Grilled salmon fillet, brown rice, pickled purple cauliflower, edamame, kale, cucumber, avocado, slivered almonds, radish toasted mixed sesame seeds, sriracha cream

Swap out for Beef, Chicken, Lamb, or Calamari

GREEN BOWL \$15 (GF) (DF) (VG)

Broccoli, snow peas, green beans, kale, edamame, pickled cucumber, smashed avocado and garlic

CHICKEN LAKSA BOWL \$18 (GF) (DF)

Chicken tenderloins, thick rice noodles, bok choy, bean curd, aromatic herbs, shallots, chilli, lime, mint, warm laksa broth

Swap out with Tofu to make it Vegan

LUNCH BOWLS

FISH TACOS \$18

King George whiting, coleslaw, chimichurri, sriracha mayo, guacamole on soft white tacos

LAMB KOFTAS \$18

Lamb koftas, tabouli, minted labna, currants, pomegranates, heirloom tomato, almonds, charred eggplant, flat bread

Swap out for Beef, or Chicken

LEMON PEPPER CALAMARI \$18 (GF) (DF)

Calamari, kale, slaw, fennel, roasted red peppers, heirloom tomato, shredded carrot, cucumber, sweet chilli, lemon, coriander dressing

CHICKEN BOWL \$18 (GF) (DF)

Chicken tenderloins, pearl cous cous, organic roquette, broccolini, kipfler potatoes, pickled cucumber, heirloom tomatoes, char grilled zucchini, vinaigrette

WAGYU BEEF BURGER \$18

Beef patty in brioche bun, cheddar cheese, coleslaw, tomato, pickled cucumber, house made burger sauce, with potato crisps

MAKE IT PHAT...

Beef brisket	\$4	King George whiting	\$6	Boiled egg	\$1
Chicken tenderloins	\$4	Salmon fillet	\$8	Potato crisps	\$6
Falafels	\$4	Calamari	\$8	Sweet potato	\$6
Lamb kofta	\$4	Tuna steak	\$10	chips	

FOOD ALLERGIES

Please notify staff of any allergies when ordering.

We accommodate for dietary requirements but cannot guarantee completely allergy-free meals.