

COLD PRESSED JUICES	\$11.0
GREEN MIRACLE Kale, Spinach, Cucumber, Pineapple, Lime, Spirulina	
RAW STAR Kale, Celery, Cucumber, Apple, Lemon, Rhubarb, Cayenne	
BLOODY BEETROOT Beetroot, Carrot, Orange, Orange Oil, Tumeric	
BLACK MEDICINE Activated Charcoal, Pear, Lemon, Ginger	
CHA CHA Apple, Ginger, Lemon, Cucumber, Mesquite, Cayenne, Maca, Blue-Green Algae	
GINGER NINJA Apple, Ginger, Lemon, Schizandra	
SUMMER SUNSET Carrot, Orange, Apple, Tumeric	
COCO GREEN Spinach, Kale, Cucumber, Coconut Water, Hint of Lemon	
MY MELON Watermelon, Carrot, Mint Oil, Lime	
BLOODYLICIOUS Beetroot, Celery, Apple, Pineapple	
SWEET HEALER Pear, Carrot, Tumeric, Cinnamon	

COLD PRESSED NUT MYLKS	\$11.0
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COFFEE MYLK Sprouted Almonds, Espresso, Dates, Maple, Cinnamon, Vanilla, Himalayan Salt, Cacao, Mesquite
UNICORN MYLK Sprouted Almonds, Dates, Maple, Cinnamon, Cardamon, Ginger, Vanilla, Himalayan Salt, Beetroot, Carrot
CHOCOLATE LOVE Sprouted Almonds, Cacao, Dates, Maple, Cinnamon, Vanilla, Himalayan Salt, Mesquite
VANILLA BLISS Sprouted Almonds, Dates, Maple, Cinnamon, Vanilla, Himalayan Salt, Cacao, Mesquite

SUPERFOOD SMOOTHIES	\$12.0
GREEN GIANT Apple Juice, Pineapple, Mango, Kale, Spinach, Chia, Spirulina	
GREEN GODDESS Coconut Water, Avocado, Spinach, Kale, Banana, Dates, Mint, Chia seeds	
HOME SWEET HOME Almond Milk, Coco Quench, Banana, Spinach, Dates, Almond Butter, Coconut Cream, Vanilla, Spirulina	
CHOC BERRY Almond Milk, Banana, Blueberries, Strawberries, Raspberries, Cacao, Dates, Vanilla	
WORKOUT WARRIOR Almond Milk, Rice Protein, Almond Butter, Mesquite, Cacao, Maca, Protein, Cinnamon, Dates, Banana, Vanilla	
COCO MANGO Coco Quench, Mango, Spinach, Mint, Lime Juice, Dates, Coconut Yoghurt	
BULLETPROOF Almond Milk, Coffee, Dates, Banana, Almond Butter, Vanilla, Cacao, Ice	
BERRY BLISS Banana, Raspberries, Blueberries, Strawberries, Dates, Maple, Coco Quench, Coconut Yogurt	
MATCHA MAGIC Apple juice or Coco Quench, Spinach, Kale, Orange, Avocado, Date, Matcha	
ACAI Acai, Apple Juice, Banana	
EXTRA	\$2.0
Avocado, Protein Powder, Maca, Mesquite, Almond Butter, Goji, Chia, Cacao, Coffee Shot	
COFFEE & TEAS <i>Please see instore menu board</i>	
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ORGANIC KOMBUCHA	\$5.5
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WELLNESS TONIC SHOTS	\$5.9

* * * **DID YOU KNOW WE OFFER JUICE CLEANSE PROGRAMS?** * * *

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THE HOME PERSPECTIVE WAS CREATED WITH YOU IN MIND.

From the creation of the concept of Home, we have continued to build on the foundations of our company motto,
'Home is where the heart is'

A place where love & gratitude is infused into the very fabric of everything we create & offer you.

A place of *'Soul Food'* both through our nourishing plant-based menu, but also the energy & conversation that our space provides and opens up for you.

From the Flower of Life Sacred Geometry adorning our cold pressed juice bottles to our plant based vegan menu, we have come from the approach that *'Food is Medicine'*. Each & every offering on our menu reflects this and our holistic passionate lifestyle & philosophy.

AT HOME EVERYTHING IS THOUGHTFULLY CONSIDERED FOR YOU, WITH LOVE AND GRATITUDE.

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SUPERFOOD LATTES

DRAGON'S BREATH Cacao, Chilli, Ginger, Cayenne, Tumeric, Paprika, Topped With Solar Blend	\$6.0
RAW CACAO LATTE	\$4.5
TUMERIC LATTE	\$4.5
MATCHA LATTE	\$4.5
BULLETPROOF COFFEE	\$5.5



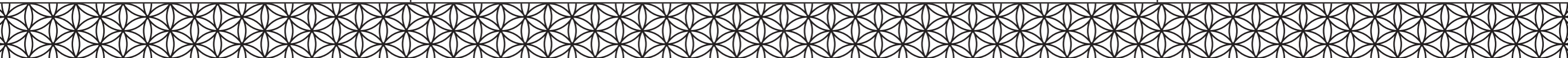
HOME VEGAN BAR
WITH LOVE AND GRATITUDE

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www.homeveganbar.com.au
Email: lovetochat@homejuice.com.au
Instagram: @homeveganbar @homejuicebar
Facebook: @Homeveganbar

ALKALINE INFUSED WATERS \$5.0

LIQUID PASSION Alkaline Water, Passionfruit, Lemon
SUBLIME Alkaline Water, Lemon Juice, Lime, Mint, Sliced Cucumber, Lemon
MINT PATCH Alkaline Water, Peppermint Oil, Lemon, Diced Mint
GOJI LOVE Alkaline Water, Goji, Chia, Lemon, Coconut Water
LIQUID GOLD Alkaline Water, Lemon, Ginger, Maple
AVATAR Alkaline Water, Maple, Spirulina



ALL DAY BREAKFAST

BIG VEGAN BREAKFAST \$18.5

A wholesome version of a classic big brekky, tofu scramble on toast, served with roast mushrooms, avocado, tenderised greens, ham, sauerkraut & grilled tomato.

Gluten Free Bread \$2.0
Macadamia Feta \$2.5

AVOCADO ON TOAST \$12.5

A classic vegan version of crushed avocado served with herb salad, pickled chillies, tamari roasted seeds on toast.

Gluten Free Bread \$2.0
Macadamia Feta \$2.5
Mushrooms \$3.0
Smoked Ham \$3.5

CLASSIC TOAST \$6.9

Served with your choice of condiments: Nuttelex, Vegemite, peanut butter or almond butter.

Gluten Free Bread \$2.0

PORRIDGE \$10.9

Rolled oats cooked in spiced coconut milk, topped with berries, banana, maple, coconut crunch, green apple, pumpkin seeds and almonds.

ACAI SMOOTHIE BOWL \$16.5

A classic smoothie bowl full of the antioxidant boasting acai & banana, topped with HOMEMade coconut crunch, fresh seasonal fruit, chia seeds, cacao nibs, pumpkin seeds, currants and nuts — with your choice of almond or peanut butter.

Add Coconut Yoghurt \$2.0
Add Bliss Ball \$3.5

MANGO LIME CHIA PUDDING \$10.5

Tart lime chia layered with vanilla cashew cream, mango, caramelised buckinis & infused with kaffir lime.

CACAO BERRY CHIA PUDDING \$10.5

A smooth rich blended chocolate cacao chia layered with vanilla cashew cream, wild berries & caramelised buckinis.

RAW BIRCHER MUESLI \$10.5

Rolled oats, currants, sultanas, goji berries and almonds soaked overnight in almond & coconut milk. Topped with sweet blueberry cashew cream, coconut crunch and wild berries.

LUNCH

ROAST CHAT POTATOES \$13.0

Oven roasted chat potatoes, served with HOMEMade paprika aioli.

SUPERGREEN CRUNCH SALAD \$13.5

Kale salad with red capsicum, broccoli, green beans, toasted pumpkin seeds and cashews, mixed with a Dijon coconut dressing.

Teriyaki Cheeken \$4.0
Teriyaki Unagi \$4.5
Baked Tofu \$4.0
Avocado \$2.5
Brown Rice \$2.0

GREEN GODDESS RISOTTO \$16.5

Herbed arborio rice with spinach and zucchini. Topped with macadamia feta, chilli oil, cheesy pesto & kale chips.

PULLED PORK TACOS (2PCS) \$13.5

HOMEMade BBQ jackfruit topped with coleslaw, coriander, and chilli.

TRUFFLE BURGER \$16.5

Mushroom patty melted with cheese topped with HOMEMade mayo mixed salad, onion, tomato and chilli mayo, served with a side of tortilla chips.

CHEEKAN SCHNITZEL BURGER \$17.5

Cheekan schnitzel melted with double cheese, topped with HOMEMade mayo mixed salad, onion and coconut bacon, served with a side of tortilla chips.

PULLED PORK BURGER \$16.5

HOMEMade BBQ jackfruit with HOMEMade slaw and mayo, served with a side of tortilla chips.

HOME BOWLS

HOME NOURISH BOWL \$17.5

A nutritious soul food bowl with avocado, tenderised greens, roast sweet potato, walnut mushroom meatballs, zucchini, carrot, edamame, sauerkraut & brown rice served with green goddess dressing.

TACO BOWL \$14.5

Mexican inspired bowl with spicy black beans, brown rice, pico de gallo, avocado, lime coconut yoghurt, and creamy queso on a bed of leaves. Topped with tortilla chips and a wedge of lime.

Teriyaki Cheeken \$4.0
Pulled Pork \$4.0

TERIYAKI CHEEKAN BOWL \$17.5

Teriyaki cheekan, roast mushrooms & sweet potato, avocado, wakame salad, edamame and brown rice on a bed of leaves, with teriyaki sauce and sesame seeds on top.

PAD THAI SALAD BOWL \$16.9

Baked tofu, rice noodles, carrot, red cabbage, capsicum and roast mushrooms served on a bed of leaves and drizzled with our HOMEMade Pad Thai sauce. Topped with coriander, fried shallots, sesame and almonds.

Avocado \$2.5

SUSHI BOWL \$17.9

Teriyaki unagi with cucumber, carrot, shredded daikon, roast mushrooms, avocado, pickled ginger and nori, topped with teriyaki sauce.

CHEESY NACHOS \$14.5

A bowl of tortilla chips with picco de gallo, black beans, avocado, creamy queso, pickled chillies & lime sour cream.

Teriyaki Cheeken \$4.0
Pulled Pork \$4.0

CHEFS SPECIAL

CURRY OF THE DAY \$13.9

Served with brown rice.

SOUP OF THE DAY \$13.9

(LAKSA, PHO, RAMEN OR TRADITIONAL)

Served with a slice of toast
GF options available.

DESSERTS

All our treats are raw, vegan, gluten and refined sugar free and are made with organic ingredients. For varieties please check display cabinet for our goodies.






ORDER TAKEAWAY

USING THE QR CODE BELOW



PLEASE SEE OUR DISPLAY FRIDGE FOR A SELECTION OF BREADS, WRAPS, SANDWICHES AND TOASTS

WE ARE PROUD TO BE
100% PLANT BASED

-  = Contains Gluten
-  = Contains Soy
-  = Contains Tree Nuts
-  = Contains Sesame
-  = Contains Chilli