

THE
SAVAGE
KITCHEN

- PRESSED COFFEE -

Espresso or long black.....	25K
Flat white, cappuccino or macchiato.....	30K
<i>Extra large coffee</i>	+15K
<i>Shaken or blended (iced)</i>	+15K
<i>Served with almond or coconut milk</i>	+10K
SAVAGE Cold brew coffee (bottle).....	50K
SAVAGE Bulletproof coffee.....	40K
<i>Dark chocolate or date</i>	

- SAVAGE COFFEE FRAPPE -

Bullet cinnamon blast.....	55K
<i>Espresso, chocolate butter, dates, cinnamon, fresh milk</i>	
Choco peanut coffee.....	55K
<i>Espresso, banana, peanut butter, raw cacao, fresh milk</i>	
Double-date energize.....	55K
<i>Espresso, date, ginger, cinnamon, chia seed, almond milk</i>	

- HERBAL TEA -

Loose leaf tea served in a pot.....	30K
<i>Earl Grey, Rosella, Camomille, Peppermint, Rejuvenate, Lemongrass & ginger, Jasmine green tea, Everyday detox, Tropical mango, Recover me, English Breakfast</i>	

- CHAI LATTE -

SAVAGE chai latte.....	30K
Organic island chai latte.....	35K
<i>Charcoal or Matcha</i>	
<i>Served with almond or coconut milk</i>	+10K
<i>Large chai latte</i>	+15K

- SUPERFOOD SMOOTHIES -

Vitamix.....	55K
<i>Banana, mixed berries, mango, chia seeds & coconut milk</i>	
El Natural.....	55K
<i>Banana, spinach, avocado, walnut, goji berry & coconut water</i>	
Cacao Jambo.....	55K
<i>Banana, peanut butter, raw cacao, maca powder & coconut water</i>	
Green Power Moringa.....	55K
<i>Banana, spinach, mixed berries, moringa, kale, peanut butter, chia seeds & coconut milk</i>	

TURN YOUR SMOOTHIE INTO A
SMOOTHIE BOWL! - 65K

Choose any of our smoothies, we'll make it bigger
& top it with homemade granola & fresh fruits

- REFRESHING DRINKS -

Equil - Water by bottle (<i>still or sparkling</i>).....	25K
SQUASH / lime, lemon or orange.....	30K
Soft drinks.....	25K
<i>Coke, Diet Coke, Sprite, Ginger Ale, Tonic water, Soda water</i>	
SAVAGE Cold brew tea (600ml bottle).....	50K
or by glass.....	30K
<i>Rosella, Lemongrass & Ginger, Recover me, Tropical mango</i>	
Covita Sparkling Probiotic.....	55K
<i>Apple & cinnamon, Grape, Mojito, Rosella & ginger, Turmeric & ginger or Vanilla</i>	
220 Kombucha (250ml bottle).....	50K
<i>Passion fruit & vanilla Carrot, turmeric, orange & ginger</i>	
<i>Mangosteen & cinnamon Cranberry & Spices</i>	
<i>Mango & Guava</i>	
Jamu With You (250ml bottle).....	50K
<i>Jamu Jamu - Original Turmeric</i>	
<i>Jamu Pure - Pineapple, peppermint & kaffir lime</i>	
<i>Jamu Rosa - Ginger, rosella & dragonfruit</i>	
<i>Jamu Bali - Guava, lime & turmeric</i>	
100% Coconut water	
Bottle (600ml).....	35K
Glass (250ml).....	20K
Whole young coconut.....	35K
Home-infused coconut water.....	30K
<i>Moringa, orange & mint Basil, lemon & peppermint tea</i>	
SAVAGE Mocktails.....	45K
Wild Sunrise	
<i>Mixed berries, passionfruit, citrus, orange & honey</i>	
Ginger pineapple sparkler	
<i>Fresh pineapple juice, ginger, orange, basil, honey, soda water</i>	

- PHYTONUTRIENT JUICES -

all juices are 250ml

Red - <i>Beetroot, apple, carrot, lemon, pear</i>	45K
Green - <i>Pear, apple, spinach, kale, celery, ginger</i>	45K
Orange - <i>Carrot, apple, capsicum, mandarin, turmeric</i>	45K
Yellow - <i>Pear, watermelon, lemon, ginger, turmeric</i>	45K
Seasonal single juice.....	30K
<i>Orange, mango, pineapple or watermelon</i>	

- SAVAGE CONCENTRATES -

Immune recovery.....	25K
<i>Ginger, lemon, honey, cinnamon</i>	
Detoxify.....	25K
<i>Turmeric, orange, lemon, black pepper, honey</i>	

THE
SAVAGE
KITCHEN

BREAKFAST

Served from 6.30am - 3pm

- VG vegan
- GF gluten free
- DF dairy free
- VO vegan option
- GO gluten free option

- CREATE YOUR OWN PLATE -

1 Choose your eggs.....15K
poached, scrambled, boiled, fried, omelette,
oven-baked with truffle oil (+10K)
Additional egg.....+10K

2 Choice of bread.....15K
sourdough, spinach & pumpkin (gf), multi-grain, rye,
bagel, English muffin (+10K)
Additional bread.....+15K

3 Add your desired sides
Beef pastrami.....25K
Smoked ham.....15K
Streaky bacon.....25K
Cured Tasmanian salmon.....35K
Mushrooms with ricotta & tarragon.....10K
Baked beans.....20K
Roasted tomato.....10K
Grilled asparagus.....20K
Chargrilled zucchini with olive oil.....10K

Cream cheese.....10K
Hummus.....10K
Seasoned avocado & feta.....25K
Homemade peanut butter.....10K
Regular butter.....10K
Homemade jam.....10K
strawberry, snake fruit, papaya

all our homemade jams
can be purchased in our deli

THE BREAKFAST COMBO - 120K
Seasonal fruit platter, fresh juice of the day OR a glass of fresh coconut water,
any breakfast (sweetly savage or savagely savoury) & coffee or tea

- SWEETLY SAVAGE -

Tropical fruit plate.....50K
Seasonal tropical fruits (VG GF)

House-made granola.....55K
Vanilla yoghurt & strawberry compote

Birchermüesli.....60K
Natural yoghurt & fresh fruits

Smoothie bowl.....65K
check out our smoothies (drinks list) and (VG)
decide which one you'd like to get as a bowl.

SAVAGE Pancakes.....70K
Almond ice cream, almond clusters & berries (VO GF)

Pancakes.....45K
with maple syrup & whipped butter (VO GF)

- SAVAGELY SAVOURY -

Avocado on rye.....65K
Labnah, watercress & lemon (GO)

Smoked salmon bagel.....90K
Rocket, herb creme fraiche & pickled onion

Brioche toastie.....75K
Smoked ham, cheese, Dijon mustard & pickles

Eggs Benedict with salmon.....95K
Eggs Benedict with ham.....80K
Water spinach, sauce hollandaise & English muffin (GO)

Whole egg omelette (2 eggs).....55K
or egg white omelette (3 eggs).....65K
Peppers, grilled tomato & water spinach (GO)

Breakfast wrap.....75K
Scrambled eggs, spinach, bacon, mushrooms,
BBQ-sauce & cheddar cheese

THE
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KITCHEN

LUNCH

Served from 11am - 6pm

- CREATE YOUR OWN PLATE -

- VG vegan
- GF gluten free
- DF dairy free
- VO vegan option
- GO gluten free option

1 - PROTEINS -

Coconut chicken with salsa verde.....	GF DF	55K
organic free range chicken breast crumbled in banana flour & freshly grated coconut		
Barramundi fillet with pink peppercorn & lemon aioli.....	GF DF	70K
pan seared with crispy skin, sustainably farmed		
Balinese organic pulled pork.....	GF DF	70K
12 hour dry rubbed, roasted & pulled		
Beef brisket, Australian Black Angus.....	DF	110K
18 hour slow cooked with beef and coconut glaze		

2 - SALADS -

Create your own salad at our salad bar in the front or choose one of our SAVAGE salads

Bulgur Tabouli.....	VG	55K
bulgur cracked wheat, basil, parsley, mint, sunflower seeds, chickpeas, cucumber & capers		
Shitake & red lentil.....	VG	55K
shitake mushrooms, red lentils, yellow & green split peas, cabbage, coriander & cucumber		
Green papaya salad.....	VG GF	55K
green papaya, purple cabbage, pomelo, chili, apple, coriander, mint, peanuts & sesame seeds		
Broccoli & coconut.....	VG GF	55K
broccoli, coconut, apple, edamame, green beans, dried chili & red onion		
Leafy green.....	VG GF	55K
basil, parsley, coriander, spinach, rocket, apple, zucchini		

3 - SIDES -

Hand cut potatoes or sweet potatoes.....	30K
Asparagus & broccoli.....	VG GF 30K
Sweet corn edamame.....	VG GF 30K
Sauteed wild mushrooms.....	VG GF 30K
Pumpkin & ginger puree.....	VG GF 30K

THE LUNCH COMBOS
Protein + Salad + Side

Coconut chicken - 110K
Barramundi fillet - 135K
Pulled Pork - 135K
Beef Brisket - 175K

- VEGAN -






Pumpkin & tofu steak with cashew pesto.....	GO	50K
with bulgur cracked wheat, chickpeas, coriander, coconut oil & a hint of chili		
Moussaka with cashew pesto.....	GF	50K
layered & gratineed vegetables & tomato sauce		
Mediterranean platter.....	GO	60K
hummus, babaganoush, tabouli & pita bread		

THE VEGAN COMBO - 105K
Any vegan meal with salad and side of your choice!

THE
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BURGERS & WRAPS

Served from 11am - late

-  vegan
-  gluten free
-  dairy free
-  vegan option
-  gluten free option

- BURGERS -

- Beef Burger.....75K
Minced Australian beef, bacon, cheddar cheese
tomato, lettuce, onion & chipotle mayo
- Coconut chicken Burger.....75K
Chicken breast crumbled in banana flour & freshly grated
coconut, bacon, cheddar cheese, tomato, lettuce,
onion & chipotle mayo
- Veggie Burger.....75K
Patty of local tofu, chickpeas, sweet corn, bread crumbs,
feta cheese, roasted bell peppers, tomato, lettuce,
onion & chipotle mayo
- Sliders, for those who can't decide.....90K
Get all of our burgers at once - just smaller.

- WRAPS -







- Veggie wrap.....75K
bulgur cracked wheat, basil, parsley, mint, coriander,
spinach, sunflower seeds, chickpeas, cucumber, apple,
zucchini, capers, pumpkin pesto
- Chicken wrap.....75K
Coconut chicken, tomato, green papaya, red cabbage,
mayonnaise, cayenne pepper, coriander
- Barramundi wrap.....75K
pan seared barramundi, zucchini, carrots, daikon,
baby sprouts, shallots, red cabbage, salsa verde
- Pulled pork wrap.....75K
organic pulled pork, hummus, capers, green papaya,
cabbage, baby romaine lettuce, seeded mustard

All burgers and wraps are served with one of the following sides:
Hand cut potatoes, sweet potato wedges, sweet potato crisps or coleslaw salad
additional side: 10K

DAYTIME DESSERTS

Served from 6.30am - 6pm

- HOMEMADE -

- White chocolate cheesecake.....40K
- Warm apple crumble.....40K
- Glutenfree banana cake..... 40K
- Peanutbutter chocolate slice..... 40K
- Vegan panna cotta with strawberry..... 50K
- Homemade granola bars..... 25K

- MADE'S BAKERY -

- Glutenfree sweets from Made's bakery, limited stock*
- Berry Cheesecake.....40K
 - Crumble cheesecake.....40K
 - Brownie.....40K
 - Opera cake.....40K
 - Chocolate or vanilla eclair.....40K

Ice cream & Tropical sorbet
vanilla, chocolate, almond (ice cream) & lemon, mango, strawberry (sorbet)
1 scoop - 30K
3 scoops - 65K