

Te Puna Café

Bakery

Freshly baked muffins (v)	\$6.50
Freshly baked scones (v)	\$6.50
Mini almond croissant (v)	\$4.00
Chef's ring donut selection (v)	\$7.50
Banana bread (v)	\$5.00
Chef's cookie selection (v)	\$4.80
Kid's mini donut skewer (v)	\$5.50

Sweet treats

Apple crumble slice	\$8.50
Chocolate raspberry brownie (g, vg)	\$7.50
Rainbow cupcake	\$4.00
Chocolate mud cake	\$8.70
Passionfruit cheesecake	\$8.70
Plum and raspberry chia pudding (g, vg)	\$8.70
Orange chocolate mousse (g)	\$8.70

Sandwiches

Chicken schnitzel focaccia	\$10.50
Vegan schnitzel baguette (vg*)	\$15.00
Beef pastrami and caramelised onion bap	\$14.00
Avocado, tomato and hummus on rye (vg)	\$12.50
Roast ham bloomer (g)	\$9.00
Chicken, avocado and mayonnaise sandwich	\$6.50
Kid's tomato and cheese sandwich (v)	\$4.80
Kid's egg and mayo sandwich (v)	\$4.80

Sushi

	4 pieces	6 pieces
Teriyaki chicken sushi	\$9.00	\$13.50
Avocado and cucumber (vg*, d)	\$9.00	\$13.50
Salmon and avocado sushi	\$9.00	\$13.50

(v*) vegetarian (vg*) vegan (d) made without dairy (g) made without gluten

*Menu item is cooked in oil that is also used to cook non-plant-based food.



Hot food

Margherita pizza (v)	\$15.50
Vegetarian pizza (v)	\$15.50
Chorizo pizza	\$15.50
Kid's Hawaiian pizza	\$6.00
Lamb ragu orecchiette pasta	\$11.00
Macaroni cheese (v)	\$6.50
Roast Argentinian chicken and chips (g, d)	\$22.00
Salt and pepper tofu (g, vg*, d)	\$14.00
Crumbed chicken donburi (d)	\$17.00
Egg fried rice (g, d)	\$10.00
Vegetable samosa, curry leaves, sambal (v*)	\$7.50
Crumbed onion rings (v*)	\$8.00

Pies and chips

Hot chips (v*, d)	\$7.70
Potato wedges <i>with cheese, bacon bits, salsa fresca</i> (g)	\$10.00
Polenta chips <i>with tomato kasundi, vegan cheese</i> (g, vg*)	\$8.00
Egg frittata (g)	\$5.00
Pie selection	\$8.00
Sausage roll	\$5.50
Vegan sausage roll (vg)	\$6.50

Salads

Spiced Bombay carrot salad yoghurt (g, vg) <i>with cashew nuts, raisins, coriander, coconut</i>	\$11.00
Sweet corn medley (g, vg) <i>with black beans, chickpeas, edamame, avocado</i>	\$11.00
Nordic barley salad (g, vg) <i>with pumpkin, roast capsicum, pumpkin seeds</i>	\$11.00
Roast vegetable and salmon salad (g) <i>with rice, beetroot purée, sesame seeds</i>	\$12.00

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Ice cream

Kid's scoop

Cone or cup

\$3.60

Waffle cone

\$3.90

Single scoop

\$5.00

\$5.30

Double scoop

\$6.20

\$6.50

Selection changes daily

Smoothies

Banana berry detox

Banana, blueberry, boysenberry and date

\$11.00

Vitality burst

Strawberry, mango, raspberry and goji berry

\$11.00

Tropical reboot

Mango, pineapple, banana and passion fruit

\$11.00

Cold drinks

Karma Drinks range

Lemon, lime and bitters

Orangeade

Razza raspberry

Cola

Sugar-free cola

Orange

Apple

Apple, guava and passion fruit

Apple, blackcurrant and raspberry

Apple, orange and mango

\$6.00

Kombucha range

\$6.50

Water (sparkling or still)

\$6.00

Beer

Steinlager Pure

\$9.00

Corona

\$9.50

Steinlager Light

\$8.50

Panhead Supercharger APA

\$12.00

Little Creatures Pale Ale

\$12.00

Apple cider

\$7.50

Wine

Brancott Estate Wines

Pinot Noir

Sauvignon Blanc

Pinot Gris

Chardonnay

187ml bottles

\$12.50



Coffee

	Regular	Large
Short / Long black	\$4.70	
Americano		\$4.70
Flat white	\$5.80	\$6.40
Cappuccino	\$5.80	\$6.40
Latte	\$5.80	\$6.40
Mochaccino	\$6.10	\$6.70
Hot chocolate	\$5.80	\$6.40
Chai latte	\$5.80	\$6.40
Iced Americano		\$5.70
Iced chocolate / mocha / latte		\$7.00
Tea		\$4.50
Fluffy	\$2.00	
Extras		\$0.90
Decaf		
Milk: Soy, oat, almond, coconut		
Syrup: Caramel, chai, vanilla, hazelnut		

