

# BREAKFAST

Nonie's Gluten Free Toast +2.9

## Roasted Mushroom

Roasted Mushrooms with Soft Scrambled Eggs, Chives, Green Goddess Dressing on Toasted Sonoma Sourdough **\$17.95**  
with grilled halloumi +5.0  
with fresh avocado +4.0

## Smoked Salmon

ASC Smoked Salmon, Chive Cream Cheese, Cucumber, Red Onions, Lemon, Extra Virgin Olive Oil on Toasted Sonoma Sourdough **\$17.95**  
with 2 soft poached eggs +4.5

## Raspberry Ricotta

Vanilla Whipped Ricotta, Baked Blood Orange with Raspberry Preserve, Lemon Zest on Toasted Sonoma Sourdough **\$14.95**

## Good Morning

Toasted Sonoma Sourdough with Bonne Maman Strawberry Preserve & Pepe Saya Butter **\$7.95**  
with 2 soft poached eggs +4.5  
with scrambled eggs +5.5

## Beet Hummus

House Beet Hummus, Orange, Broccoli, Radish, Lemon Extra Virgin Olive Oil on Toasted Sonoma Sourdough **\$15.95**  
with 2 soft poached eggs +4.5  
with grilled halloumi +5.0

## Avocado

Daily Greens Avocado Toast with Roasted Seaweed, Sesame Seeds, Lemon, Spring Onion **\$15.95**  
with 2 soft poached eggs +4.5  
with grilled halloumi +5.0

## Daily Greens Shakshuka

2 Poached Eggs With Kale, Spinach, Broccoli Stem, Red Onion, Za'atar, Tomato, Harissa, Feta, Lemon, Fresh Herbs, Served With Toasted Sonoma Sourdough **\$19.95**  
with nonie's gluten free toast +2.9  
with ASC smoked salmon +5.5  
with fresh avocado +4.0

## Granola

Coconut Yogurt, House Made Wattle Seed & Orange Granola with Seasonal Fruits **\$14.95**  
with raspberry preserve +2.5  
with roasted house made almond butter +2.5

## EXTRAS

Fresh Avocado 4.0  
Grilled Halloumi 5.0  
1 x Poached Egg 3.0  
2 x Poached Eggs 4.5  
Soft Scrambled Eggs 5.5  
ASC Atlantic Smoked Salmon 5.0  
Roasted Mushrooms 5.0  
House Beet Hummus 3.5  
Toasted Sonoma Sourdough 4.0  
Nonie's Gluten Free Toast 6.5  
House Made Almond Butter 2.5  
Pepe Saya Cultured Butter 1.5  
Bonne Maman Jam 2.5

## PASTRIES

Croissant 4.5  
Morning Bun 7.5  
Pastel De Nata Vanilla 7.5

# THE BOWLS

FROM 10:30AM

100% GLUTEN FREE

## WARM BOWLS

### Fun Guy, Funghi

Roasted Mushrooms, Shaved Cabbage, Coriander, Corn Chips, Warm Quinoa, Kale Slaw, Cherry Tomatoes, Spring Onion, Roasted Almonds, Lime Coriander Vinaigrette **\$17.95**

### Woodstock

Shredded Carrot, Fresh Lemon, Wild Rocket, House Mesclun Greens, Raisins, Spring Onions, Warm Quinoa, Oregano-Red Wine Vinaigrette **\$15.95**  
Add Chicken +5.0

### Moroccan Chicken

Roasted Chicken Breast, Roasted Carrots, Dates, Spiced Crispy Chickpeas, Mint, Warm Quinoa, Shredded Kale, House Beet Hummus, Balsamic Vinaigrette **\$18.95**

### Roasted Carrot & Avo

Roasted Carrot, Fresh Avocado, Warm Organic Black & Brown Rice, Shredded Kale, Roasted Broccoli, Toasted Sunflower Seeds, Lime Coriander Vinaigrette **\$17.95**

### Miso Salmon

Baked ASC Atlantic Salmon, Warm Organic Black & Brown Rice, Wild Rocket, Sesame Seeds, Green Beans, Red Onion, Cucumber, Shaved Cabbage, Miso Caramel Dressing **\$19.95**

### Roasted Cauliflower

Warm Quinoa, Charred Cauliflower, Roasted Almonds, Mint, Wild Rocket, Orange Segments, Raisins, Oregano-Red Wine Vinaigrette **\$17.95**

## COLD BOWLS

### Good Morning, Vietnam

Baked Sesame Tofu, Raw Corn, Cucumber, Shaved Cabbage, Mint, Coriander, Toasted Sunflower Seeds, Wild Rocket, Lime Squeeze, Lime Coriander Vinaigrette **\$16.95**

### Nice Salad

Hard Cooked Egg, House Mesclun Greens, Green Beans, Roasted Almonds, Kalamata Olives, Cherry Tomatoes, Sweet Potatoes, Oregano-Red Wine Vinaigrette **\$18.95**  
Add Smoked or Baked ASC Atlantic Salmon +5.0

### Avo & Lentils

Lentil du Puy, Fresh Avocado, Cucumber, Shredded Carrots, Basil, Roasted Almonds, Wild Rocket, Balsamic Vinaigrette **\$17.95**

### The "NEW" Italian Job

Roasted Mushrooms, House Mesclun Greens, Shredded Kale, Cranberries, Toasted Sunflower Seeds, Roasted Capsicum, Oregano-Red Wine Vinaigrette **\$17.95**

### Kale Chicken Caesar

Roasted Chicken Breast Shredded Kale, Shaved Parmesan, Lime Squeeze, House Caesar Dressing **\$17.95**

### Greek Goddess

House Mesclun Greens, Roasted Chicken Breast, Roasted Almonds, Green Apple, Feta, Cherry Tomatoes, Red Onion, Cucumber, Green Goddess Dressing **\$18.95**

### Salmon Poke Bowl X Finn Poké

Organic Black & Brown Rice, Shaved Cabbage, ASC Atlantic Salmon Sashimi, Cucumber, Cherry Tomatoes, Orange Segments, Roasted Seaweed, Spring Onion, Sesame Seeds, Ginger Tamari Dressing **\$19.95**

# BUILD YOUR OWN

FROM \$15.95 / 10:30AM

100% GLUTEN FREE

## STEP ONE

PICK A BASE — OR 2

# #1

### Warm Organic Black & Brown Rice

Warm Quinoa +1.5  
House Mesclun Greens  
Shredded Kale +1.5  
Wild Rocket  
Spinach

## STEP TWO

DRESS IT (PICK 1)

# #2

### Green Goddess Dressing

Pesto Vinaigrette  
Lime Coriander Vinaigrette  
Balsamic Vinaigrette  
Oregano-Red wine Vinaigrette  
Ginger Tamari Dressing  
Miso Caramel  
House Caesar Dressing  
Avocado Ranch  
EVOO  
Fresh Lemon Squeeze

Extra Dressing +\$1.95 each

## STEP THREE

PICK 4 FILLINGS

# #3

Roasted Sweet Potatoes  
Shaved Beets  
Shredded Carrots  
Shaved Cabbage Roasted  
Capsicum  
Roasted Carrots  
Red Onion  
Cherry Tomatoes  
Cucumbers  
Raw Corn  
Roasted Broccoli  
Charred Cauliflower

Green Beans  
Orange Segments  
Green Apple  
Basil  
Mint  
Coriander  
Spring Onion  
Raisins  
Cranberries  
Dates  
Kalamata Olives

Extra Filling +\$1.5 each

## STEP THREE

PICK A PROTEIN

# #4

Baked Tofu (Non-GMO) +1.0  
Roasted Mushrooms +1.5  
Roasted Chicken Breast +2.0  
Baked ASC Atlantic Salmon +3.5  
Smoked ASC Atlantic Salmon +3.5

Extra protein +5.0 each

## STEP FIVE

TOP IT OFF WITH SOMETHING CRUNCHY

# #5

Corn Chips  
Toasted Sunflower Seeds  
Roasted Almonds  
Spiced Crispy Chickpeas

Extra Crunch +1.0 each

## ADD A SPECIAL

Fresh Avocado +2.5  
Lentils +2.5  
House Beet Hummus +2.0  
Hard Cooked Egg +1.5  
Shaved Parmesan +1.5  
Feta +1.5  
House Chili Oil +1.0  
Chili Flakes +1.0  
Prebiotic Shot +2.9

# BEVERAGES

ALL DAY

## COFFEE

Espresso 3.5  
Piccolo 3.8  
Long Black 4.2  
Cappuccino 4.2  
Flat White 4.2  
Latte 4.2  
Mocha 4.2  
Hot Chocolate 4.2  
  
Large Size, Extra Shot +0.5  
Almond / Coconut / Macadamia / Oat / Soy +0.5  
Iced +1.5

24HR COLD BREW COFFEE 6.5

## DAILY GREENS SPECIALTY LATTES

Organic Chai Latte 6.0  
Turmeric Latte 6.0  
Matcha Latte 6.0  
Dirty Matcha 6.0  
Red Velvet Beetroot Latte 6.0  
  
Extra Shot, Iced +1.0  
Almond / Coconut / Macadamia / Oat / Soy +0.5

## LOOSE LEAF TEAS 4.95

English Breakfast, Earl Grey, Green Tea, Peppermint, Chamomile

## HOUSE ICED TEA 5.95

Lemon Ginger, Japanese Green Tea

## FRESH HOUSE MADE JUICE 8.95

Watermelon, & Strawberry  
Celery & Green Apple  
Pineapple & Mint  
Orange & Carrot

## PREBIOTIC ELIXIRS X YOGIBEINGS 6.95

Vata - Pineapple & Juniper  
Pitta - Strawberry & Ginger  
Kapha - Lemon/Lime & Herbs  
Tridosha - Turmeric

## BOTTLED BEVERAGES

Kombucha - Original, Lemon, Ginger or Tropical 5.95  
Coconut Water 4.9  
Coke / Coke No Sugar 4.9  
Spring Water 3.9 / 6.9  
Sparkling Water 4.9 / 7.9

# DAILY GREENS

CONNECT & SHARE | @dailygreensau

Nut Free (NF) Gluten Free (GF)  
Vegan (V) Dairy Free (DF)

## DINE IN & TAKEAWAY

ORDER ONLINE

..... DGREENS.COM.AU .....

deliveroo Uber Eats DOORDASH