

BREAKFAST (until 3pm)

Organic sourdough or seedy sprout loaf or House made seed bread (GF) toasted with butter & your choice of (honey, berry & chia jam, ABC nut butter, or organic crunchy peanut butter)	7/8.5
Organic fruit loaf toasted with butter	7.5
Banana & blueberry buckwheat loaf (GF) toasted with butter	6
Oat, linseed & cinnamon porridge with rhubarb compote, hazelnuts and crunchy seeds (dairy, soy or almond milks available)	13.5/15
House-made choc granola w/ coconut yoghurt & raspberries (GF & vegan)	13.5
Natural muesli w/ greek yoghurt & fresh fruit salad	13.5
Mango & chia smoothie bowl made with almond milk with orange, mandarin, mint, gogi berries & a puffed rice, coconut, ginger & buckwheat granola (GF & vegan)	13.5
Breakfast rolls (check deli display)	from 10
Big Breakfast; 2 poached eggs on toasted sourdough with bacon, mushrooms, spinach, sumac tomatoes and kasundi	22
Avocado with beetroot hummus, dukkah & local sauerkraut on house seed loaf (vegan & GF)	16.5
Quinoa & black beans warmed in half a capsicum topped with sliced avocado & coriander dressing with a tomato salsa (vegan & GF)	16.5
Grilled mushrooms, fried fetta, rocket, local basil pesto, currants & panko crumbed poached eggs (GF option available)	16.5
Vegan pancake stack with coconut semi-freddo, turmeric poached pear, fig caramel sauce, apricots, seeds & flaked almonds (vegan)	16.5
Poached free-range eggs on sourdough toast (seeded sprout, sourdough or GF bread available too) with house kasundi	9.5/10.5
extras	
Free range bacon, sliced avocado	4.5each
Sumac roasted tomatoes, spinach, mushrooms	3.5each
Meredith goats cheese, kasundi or basil pesto	2.5each



Gluten Friendly

(may not suit coelics as we only have one deep-fryer, which is shared
with gluten containing products)

PLEASE ORDER & PAY AT THE COUNTER
10% SURCHARGE ON PUBLIC HOLIDAYS

KIDS

1 piece of toast with spread, or add 1 poached egg	5/7
French toast with maple syrup & vanilla ice-cream	8.5
Lunch box – toasted cheese sandwich, fruit & choc	5.5



LUNCH

(from 12-3)

Pumpkin chips with harissa aioli (vegan & Gluten friendly)	12
Soup special	13
Weekly changing specials (check boards)	Price Variable
Kyosk daily wraps & toasties (check deli display)	From 10
Sweet potato, eggplant & silverbeet 'lasagne' with cauliflower béchamel and a side salad (GF)	16.5
Chickpea pancakes with carrot, cauliflower, chilli, spring onions & coriander and greek yoghurt (vegans - kasundi or coconut yoghurt instead)	16.5
Spinach & feta gozleme (2 pieces) OR Turkish lamb pizza with dressed salad	15
Thai chicken and almond milk curry with lemongrass, tomato, chilli, ginger, coriander, brown rice and coconut & cucumber raita (free-range & dairy free)	18.5

NON ALCOHOLIC BEVERAGES

Freshly squeezed Orange or Apple Juice	7
Proud Mary Coffee	3.8/4.4
Espresso	3.2
Piccolo café latte	3.8
Filter coffee	4.5
MOFO hot chocolate (vegan, GF & refined sugar free)	4.4
Soy milk/single origin/double shot/mocha/extras @	0.5
Almond milk/Coconut milk	1
Baby cino (50c goes to local charity)	1.5
Filtered sparkling water in a carafe to share	3
Larsen & Thompson loose leaf tea served in the pot	3.8
House made juices & smoothies (see specials board)	from 7
Kids banana smoothie	4.5
Chai latte (Calmer Sutra chai) – brewed in the pot with local honey	4.5
Ginger, pear & lime hot tonic	4.5
Iced coffee/Iced chocolate/milkshakes (chocolate, strawberry or vanilla)	5.5
Parkers juices & Iced tea	5.5
Kombucha (great gut health!) OR Kombucha carafe w/ ginger, lemon & mint	5.8/10
Softies	from 3.2

ALCOHOLIC BEVERAGES from 11am

BEERS/CIDER

Little Creatures Pale Ale
Mountain Goat Steam Ale (Organic)
Asahi
Flying Brick Cider



\$
8
8.5
8
8.5

SPARKLING

Santa & D'Sas Prosecco	King Valley	VIC	8	35
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WHITE WINE

2017 Dinny Goonan Riesling	Otways	VIC	8	35
2016 Sum of a Few Chardonnay	Central	VIC		45

RED WINE

2016 Livewire Montepulciano	Riverland	VIC	8	35
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ABOUT KYOSK

Our food philosophy

We endeavour to deliver moreish, fresh food that will make you feel wholesome!

We use local, quality suppliers to reduce our food miles and increase the yum factor.

Where possible, our ingredients are organic and raw.

All of our meat & eggs are free-range.

Our main bread supplier is Zeally Bay – we think it's the best organic sourdough you can find!

We focus on whole foods, but some of our dishes are decadent, because we know you need a treat now and then!

Our wholesome philosophy doesn't end with the food

Our vision with KYO Yoga & KYO was to create an oasis in Ocean Grove with lush gardens, water features, exotic decor and more. A place where you can escape, enjoy a yogic experience and then rest in front of our fireplace with an all-day brekkie, fresh juice and not-too-naughty raw treat.

Kyosk is a sustainable cafe that is totally powered by 80 solar panels, including a 20kW inverter.

We want you to feel good every time you eat at Kyosk!