

billi raw

ESPRESSO & SUPERFOODS



BREAKFAST

BANANA BREAD see display for variety (GF available)	\$5.5
BRAN MUFFIN see display for variety	\$5
PRIMAVERA TOAST with avocado, cherry tomato, grated feta cheese & lemon wedge on rye sourdough (GF av.)	\$12
AVOCADO on rye sourdough with sea salt & lemon edge (GF available)	\$8.5
BACON & EGG ROLL with tomato relish on charcoal bun	\$7.5
HALOUMI, AVOCADO & EGG with tahini dressing on rye sourdough	\$12
BREAKFAST BOWL with haloumi, boiled egg, avocado, cherry tomato, kale, quinoa & tomato relish (GF, DF av.)	\$13.9
EXTRA bacon \$3, haloumi \$3, avocado \$3	
CHIA PUDDING see display for daily flavors (GF, DF, Ve, P)	\$7
ACAI BOWL organic Acai, seasonal fresh fruit, apple juice, chia seeds, coconut flakes & paleo muesli (GF, DF, Ve av.)	\$14.9

PLEASE ORDER AND PAY AT COUNTER

LUNCH (from noon to 2 pm)

RAW ZUCCHINI SALAD spiral raw zucchini, miso tofu, medley tomatoes, mint, coriander, mix nuts and lemon mustard dressing (GF av, DF) **\$13.9**

BILLI SALAD with poached coconut chicken or tofu, boiled eggs, avocado, kale, mix leaf, spiral zucchini, beetroot, dried cranberries, mint, mix nuts, chia seeds & apple cider dressing (GF, DF) **\$15.9**

QUINOA SALAD with slow cooked beef brisket or tofu, mix leaf, spiral zucchini, beetroot, coriander, almond flakes, orange fruit, goji berry, pickled ginger & pomegranate dressing (GF, DF) **\$16.9**

GREEN TEA NOODLE with avocado, mix salad, beetroot, edamame, carrot, dried cranberries, chia seeds, mix nuts & asian dressing (DF) **\$14.9**

POKE BOWL brown rice, avocado, carrot, beetroot, cucumber, edamame, pickled ginger, coconut flakes & asian dressing (Tofu / Falafel / Coconut poached chicken / Hot Smoked Salmon) **\$16.9**

WRAPS CHICKEN with mix leaf, beetroot, carrot & aioli (GF & DF available) **\$12.5**

BEEF BRISKET slow cooked brisket with mix leaf, beetroot, carrot & aioli (GF & DF available)

FALAFEL with avocado, beetroot, carrot, mix leaf & cucumber yoghurt (GF & DF available)

EXTRAS

boiled free range egg \$2.5, avocado \$3, tofu \$4, falafel \$4, coconut poached chicken \$5, beef brisket \$6, hot smoked salmon \$6

COFFEES

SMALL ORGANIC COFFEE **\$3.8**

SMALL HOT BELGIUM CHOCOLATE /
MOCHA **\$4**

EXTRA SHOT, DECAF, SOY, COCONUT
OR ALMOND MILK FLAVOR add **\$50c**

BILLI RAW organic coffee BLEND (250
grams/ 1 kg bag) **\$15/30**

TEA ebt, chai, green, camomile,
peppermint **\$4**

COFFEE ON ICE latte or long black
on ice **\$5**

BULLET PROOF with ghee butter, coconut
oil & our own organic coffee **\$5**

SUPERSONIC (caffeine free)

HOT CACAO with organic
cacao powder **\$5**

TURMERIC LATTE with ginger, honey and
soy milk **\$5**

BEETROOT LATTE with honey and
soy milk **\$5**

CHAI LATTE organic spices **\$4**

COLD DRINKS

FRESHLY SQUEEZED
ORANGE JUICE **\$7.5**

COLD PRESS JUICE - apple / green / mix
fruit **\$7.5**

ICED MATCHA with green matcha, coconut
water, lemon & honey **\$8.5**

SMOOTHIES **\$8.50**
add protein powder **\$2**; Soy/Almond Milk,
Coconut Milk **\$1**

SUPERFOOD with linseed, sunflower,
almond, banana, honey, yoghurt & milk

GREEN (dairy free) with spinach, celery,
avocado, apple, banana & coconut

BLUEBERRY CINNAMON with toasted
grains W' dried fruit & nuts, banana, yoghurt
& milk

BELGIUM CHOCOLATE SHAKE

ACAI organic blended with apple juice and
banana

FRAPPES **\$8.5**
(made with apple juice;coconut water add \$1)

WATERMELON with cucumber, mint & ice

TROPICAL with mango, pineapple, passion
fruit & ice

MORE

COCONUT WATER 330m **\$5**

COCONUT WATER IL **\$9**

KOMBUCHA - apple / ginger lemon /
raspberry lemon / watermelon **\$5.5**

ANOTHER BLOODY WATER - still **\$3**

ALKALINE WATER or SPARKLING **\$3.5**

PLEASE ORDER AT COUNTER

10% SURCHARGE ON PUBLIC HOLIDAYS

PLEASE BE AWARE THAT OUR PRODUCTS
MAY HAVE TRACES OF MILK, NUTS,
GRAINS, GLUTEN. ASK STAFF FOR MORE
DETAILS.

GF - Gluten Free / DF - Dairy Free / P -
Paleo / Ve - Vegan

www.billi-raw.com

