

# Y BRUNCH MENU

## BRUNCH CLASSICS

|                                                                                                          |             |
|----------------------------------------------------------------------------------------------------------|-------------|
| <b>Eggs Your Way</b>                                                                                     | <b>9</b>    |
| Free range eggs your way, sourdough or GF toast, cherry tomatoes, microgreens (G) (CE)                   |             |
| <b>Smashed Avocado Toast</b>                                                                             | <b>13.5</b> |
| Fresh avocado & lime, sourdough or GF toast, super seed mix, micro greens (G)                            |             |
| <b>Eggs Royale 'Yeotown Style' (CE) (F) (N)</b>                                                          | <b>16</b>   |
| Homemade chia & oat muffin, smoked salmon, cashew hollandaise, poached egg, micro greens   Tofu Option   |             |
| <b>Eggs Benedict (CE) (F) (N)</b>                                                                        | <b>15</b>   |
| Homemade chia & oat muffin, sauteed spinach, cashew hollandaise, poached egg, micro greens   Tofu Option |             |
| <b>Shakshuka</b>                                                                                         | <b>15</b>   |
| Poached eggs, rich tomato & pepper sauce, feta, coriander cress, sourdough pitta (G) (CE)                |             |
| <b>Blackberry &amp; Pumpkin Spiced French Toast</b>                                                      | <b>14</b>   |
| Pumpkin spiced French Toast, coconut yoghurt, blackberry syrup, oat crumb (G)                            |             |
| <b>Chai Spiced Porridge</b>                                                                              | <b>11.5</b> |
| Chai spiced porridge, poached apple, granola (SU)                                                        |             |
| <b>Apple, Beetroot &amp; Cinnamon Bircher</b>                                                            | <b>11.5</b> |
| Beetroot, apple & cinnamon overnight oats, poached apple & homemade granola (SU)                         |             |

**Mimosa** **10**  
Freshly Squeezed Orange Juice & Organic Prosecco

## YEOTOWN SIGNATURE DISHES

|                                                                                                                                              |              |
|----------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Yeotown Vegan Burger</b>                                                                                                                  | <b>19</b>    |
| Our signature vegan burger, lettuce, tomato, red onion, brioche bun, crispy potatoes, avocado slaw (N) (M) (SY)<br>+ Vegan Cheese 2.5        |              |
| <b>Kale &amp; Spinach Caesar Salad</b>                                                                                                       | <b>8/15</b>  |
| Fresh spinach & kale, baked herb croutons, vegan caesar dressing, walnut parmesan, micro greens (G) (N)                                      |              |
| <b>Thai Red Vegetable Curry</b>                                                                                                              | <b>17.5</b>  |
| Thai red vegetable curry with brown & wild rice, broccolini, fresh chilli, spring onion & coriander cress<br>+ Prawns (F) 4.75 + Tofu (SY) 4 |              |
| <b>Harvest Earth Bowl</b>                                                                                                                    | <b>18</b>    |
| Spice roasted butternut squash & sweet potato, apple, mixed grains, hummus, kale & spinach, super seed mix (S)                               |              |
| <b>Raspberry &amp; Pistachio Waffles</b>                                                                                                     | <b>13.5</b>  |
| Chia & Oat GF waffles, raspberry date caramel sauce, raspberries & pistachio (N) (SU)                                                        |              |
| <b>Blueberry Butterfly Pea Blue Pancakes</b>                                                                                                 | <b>13.5</b>  |
| GF blueberry pancakes, coconut yoghurt, butterfly pea powder, maple syrup, coconut flakes                                                    |              |
| <b>Yeotown Acai Bowl</b>                                                                                                                     | <b>13.5</b>  |
| Organic acai topped with granola, almond butter, banana & berries (N) (SU)                                                                   |              |
| <b>Yeotown Handmade Granola</b>                                                                                                              | <b>11.75</b> |
| Yeotown granola blend with coconut yoghurt, poached fruits, red berries & maple syrup (SU)                                                   |              |

## LITE BITES

|                                                                          |          |                                                                                                           |            |
|--------------------------------------------------------------------------|----------|-----------------------------------------------------------------------------------------------------------|------------|
| <b>Soup of the Day</b>                                                   | <b>9</b> | <b>Nachos (G)</b>                                                                                         | <b>9</b>   |
| Homemade soup, toasted seeds, malt bloomer or GF bread (GFO)             |          | Tortilla chips topped with spicy bean salsa, melted cheese, DF sour cream & coriander cress (G) (VG) (DF) |            |
| <b>Chips &amp; Dip</b>                                                   | <b>6</b> | <b>Crispy Herb Potatoes</b>                                                                               | <b>6</b>   |
| Blue Corn tortilla chips and smashed avocado                             |          | Served with your choice of chilli or truffle mayo                                                         |            |
| <b>Sandwiches</b>                                                        |          | <b>Broccolini</b>                                                                                         | <b>6.5</b> |
| • Smoked salmon, avocado & micro watercress on malt bloomer (F) (G) (SY) | 11.5     | Served with lemon & walnut parmesan                                                                       |            |
| • Homemade hummus, avocado slaw & spinach sourdough toastie (VG) (S) (G) | 8.5      | <b>Homemade Hummus (S) (G)</b>                                                                            | <b>6</b>   |
|                                                                          |          | Served with sourdough pitta or vegetable crudité                                                          |            |

## SIDES

|                         |      |                        |     |
|-------------------------|------|------------------------|-----|
| Yeotown Homemade Kimchi | 4.75 | Almond Butter          | 2.5 |
| Edamame                 | 4    | Sourdough or GF Toast  | 3   |
| Mixed Olives            | 4    | Warm Sourdough Pitta   | 3   |
| Mixed Greens Side Salad | 5    | Hummus                 | 3.5 |
| Smashed Avocado         | 3.25 | Seasonal Fruit Compote | 3   |
| Smoked Salmon           | 4.75 | Chia Jam               | 2.5 |
| Vegan Sausages          | 4.5  | Coconut Yoghurt        | 4   |
| Homemade Baked Beans    | 3.75 | Vegan feta             | 3.7 |

## DESSERTS

|                                                                 |                        |
|-----------------------------------------------------------------|------------------------|
| Apple, Pear & Cardamom Oat Crumble & Vanilla Ice Cream          | 13                     |
| Chocolate & Salted Caramel Pot, Pistachio & Raspberry (SY) (SU) | 12.5                   |
| Lemon, Ginger & Chia Cheesecake (SU)                            | 13                     |
| Seasonal Fruit Medley w/ Raspberry Coulis (SU) (VG)             | 10.5                   |
| Acai Sorbet (VG)                                                | 4.25                   |
| Nice cream (VG)                                                 | 1 scoop 3 / 2 scoops 5 |
| - Ask us for today's flavour                                    |                        |

See counter for our baked goods of the day



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or **Madeira Island, Portugal**. Optimise  
your mind, spirit and body today.



[www.yeotown.com](http://www.yeotown.com)

**Our menu is dairy and refined sugar-free. Most of our dishes are gluten-free.**

**Disclaimer:** Please be aware that our dishes are prepared in a kitchen where allergens are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your waiter know if you have any allergies or intolerances. An optional 12.5% discretionary charge will be added to your bill.

**Allergen Guide:** Celery (C) - Gluten (G) - Mustard (M) - Nuts (N) - Peanuts (PN) - Sesame (S) - Sulphates (SU) - Soya (SY) - Fish (F) - Eggs (CE) - Vegan (VG) - Gluten Free (GF) - Nut Free Option (NFO)