

THE ORGANIC KITCHEN

TAKEAWAY MENU

- CALL TO ORDER -



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PLEASE NOTE THE TAKEAWAY ITEMS ARE AVAILABLE MONDAY TO FRIDAY 8AM - 3PM

ANY ALLERGIES MUST BE DISCLOSED PRIOR TO ORDERING YOUR MEALS

ORDERS SHOULD BE COLLECTED AT THE DESIGNATED TIME TO ENSURE YOUR ITEMS ARE

RECEIVED AT THE BEST QUALITY AND FINISH POSSIBLE

THE TAKE-AWAY MENU IS NOT AVAILABLE FOR CUSTOMERS WISHING TO EAT ON THE PREMISES

EGGS ON TOAST - 6

Two poached eggs served on toasted potato and caraway bread, finished with seeds and avocado oil

SAUSAGE / BACON SANDWICH - 5

Organic sausage / crispy free-range bacon strips served on toasted potato and caraway bread accompanied with either organic brown sauce or organic ketchup

YOGHURT & GRANOLA - 5

Organic natural Greek yoghurt, spiced granola and served with either mixed berries or strawberries and banana or pomegranate and pistachios

HOMEMADE PORRIDGE - 5

Freshly made porridge with organic whole milk, gluten free oats, buckwheat and finished with chia seeds

SUPERFRUIT AND GRANOLA - 5

Blended superfruits: Acai, strawberries, mango and blueberries blended and topped with a crunchy granola

SALAD BOX - 5

Choose from:

Cleanse - Crumbled feta and raw beetroot tossed with Chef's choice of daily ingredients

Detox - Celery, apple, spinach, raw beetroot and roasted sweet potato served with a lemongrass and ginger dressing

Energiser - Baby spinach, figs, avocado, and goji berries with Chef's choice of pulses, seeds and nuts
Served with a raspberry balsamic glaze

Add chicken - 2.00

SANDWICH BOX - 5

Served toasted on potato and caraway bread accompanied with organic vegetable crisps

Choose from:

Peppered salt beef
Hummus and halloumi
Brie and bacon
Chicken and avocado

QUINOA, COCONUT AND LIME CURRY - 7

Packed with lentils, vegetables, quinoa, topped with organic yoghurt, seeds and pomegranate seeds. Served with a turmeric pitta

Add chicken - 2.00

QUICHE AND SALAD - 6

Served either hot or cold with a seasonal salad and a balsamic dressing

PIE AND SALAD - 7

Served piping hot with a seasonal salad and a balsamic dressing

LAMB BURGER - 7

Grilled lamb burger served in a toasted brioche bun with mixed salad leaves, served with sweet potato wedges and organic ketchup

GOURMET SAUSAGE ROLL AND SALAD - 6

Served hot or cold with a seasonal salad and a balsamic dressing

SOUP OF THE DAY (AUTUMN/WINTER ONLY) - 5

Hearty thick vegetable soup served with fresh potato and caraway bread and finished with crème fraiche, seeds and crispy kale