



COLLECTION

LUNCH

Served weekdays 11am - 2.30pm

LUNCH TABLE

Salad plate (N) - choice of three daily changing salads	8.3
Power proteins plate - choice of Two Proteins + One Daily Changing Salad + House Made Dip	10.0
Detox plate (N) - choice of three daily changing salads + Protein + House Made Dip	10.6
Choice of one daily changing salad	4.8
Choice of two daily changing salads	7.0
Choice of two daily changing salads	8.3
Proteins	3.4 - 3.9
Lean Beef Ball Sweet Chilli Chicken Breast Skewer House Made Falafel	
Turkey & Sweetcorn Ball Avocado & Egg Nest (GF)	
Dips	
Hummus (no oil)	2.0
House Made Chilli Pesto (N)	2.5
Tzatziki	1.5
Chicken breast wrap , spinach wrap w chicken breast, sweet chilli, green pesto, avocado & crunchy bean shoots	7.2
Beef wrap , Spinach Wrap w Roast Beef, House Made Chilli Pesto, Mature Cheddar, Spinach & Lemon	7.2
Falafel wrap , spinach wrap w house made falafel, hummus, tomato, cos lettuce & peri-peri sauce	7.2
Wrap & salad - wrap + one daily changing salad	7.2

SEASONAL SALADS

Each day six of our monthly seasonal salads are chosen & lovingly prepared by our Superchefs very early in the morning.
Most are gluten free & vegetarian, just ask one of our helpful staff what's available TODAY.

SAMPLE MENU

- Asian slaw** w basil, mint, coriander & tahini miso coconut dressing
- Beetroot mash** w feta, balsamic vinegar, maple syrup, cumin, sunflower seeds & parsley
- Broccoli & bean shoots** w sesame seeds, sweet chilli, ginger, garlic & soy
- Bulgar & peppers** w turmeric, mint, parsley, spring onion, baby spinach & lemon juice
- Cauliflower & carrot** w red pepper, rosemary, radicchio & spinach dressing
- Chickpea & courgette** w charcoal sourdough, tomato, spring onions, coriander & garlic
- Edamame & mushroom**, garden peas, french beans, oregano & tahini yogurt dressing
- Pear & endive** w feta, candied seeds & honey mustard dressing
- Sweet potato & parsnip** w courgette, red onion, capers & parsley
- Tomato & cucumber** w dill, basil & rocket coriander mustard dressing

Follow us on Twitter and Instagram @daisygreenfoodcollection

Full allergy list available. Our kitchen uses Nuts.

* Made with Gluten Free ingredients but in a kitchen which uses gluten & nuts
(V) Vegetarian (N) Contains nuts (GF) Gluten free

SWEET

All made in House daily, using fresh ingredients

Beany balls , Apricot & white chocolate peanut butter & coconut mixed seeds & dates	2.5
Aussie lamington	3.1
Giant choc chip cookies	3.4
Double chocolate brownies	3.6
Aussie rocky road , freeman family recipe, watch for the liquorice	4.2
Award winning banana bread served w butter & honey	3.5
Gluten free* house made coconut bread , served w butter & honey	3.6
Gluten free* orange & almond cake	3.4
Famous banana bread sandwich , two slices of our award winning banana bread loaded w mascarpone, fresh berries, honey & flaked almonds	4.7

FROZEN YOGURT

Made fresh on the Farm in Wales, 100% Fat Free, nothing artificial

Naked	3.9	Party w all the toppings	5.0
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COFFEE & TEA

Espresso - our special blend roasted exclusively for us by The Roasting Party	
Black (double espresso, macchiato, Americano, piccolo)	2.9
White (flat white, latte, cappuccino)	3.2
V60 filter coffee (350ml glass server)	4.0
House made chai	3.5
House made hot chocolate	3.5
Matcha latte	4.0
Extra shot	+0.5
Regular soy, almond milk,	+0.6
Bonsoy	+1.0
Loose leaf tea (500ml pot) by Good and Proper Tea	2.5 - 4.0
Brockley Breakfast (3.0), Darjeeling 2nd Flush (3.0), Iron Buddha (4.0), Jade Tips (3.0), White Peony (4.0), Wild Rooibos (3.0), Lemongrass (3.0), Fresh Mint (3.0)	

JUICES & SMOOTHIES

Orange juice	3.5
Red zinger juice , freshly squeezed beetroot, carrot, apple & ginger	5.0
Green detox juice , freshly squeezed cucumber, spinach, celery & apple	5.0
Go bananas smoothie , banana, fat free frozen yogurt, low fat milk & agave, served w banana chips & bee pollen	5.8
Yogi berry smoothie , mixed berries, fat free frozen yogurt, low fat milk & agave, served w edible roses & freeze dried berries	5.8
Vegan nut smoothie , banana, cashews, vanilla, maldon sea salt, chia seeds, almond milk & agave, served w banana chips	5.8
Caffeine hit smoothie , banana, dates, coconut h20, almonds & our espresso, served w shaved coconut & freshly roasted coffee beans	5.8

HARD

Classic bloody mary	8.0	Fourpure pils lager (330ml)	4.0
Prosecco frizzenti	6.0 / 29.0	Fourpure pale ale (330ml)	4.0
Fresh mimosa	7.0	Fourpure session ipa (330ml)	4.0
Sparkling moscato , innocent bystander	6.5 / 28.0		

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