

## NIBBLES

GLAZED STICKY 'BACON' ROASTED NUTS (GF)	4.5
18HR DEHYDRATED 'CHEDDAR' KALE CRISPS (GF)	5

## ALL DAY BRUNCH (Available all day)

**GREEN SHAKSHUKA (GF OPTION AVAILABLE)** 13.5

Slowly cooked leeks, greens and herbs with turmeric, preserved lemon and cumin seeds. Topped with yoghurt, carrot 'egg yolk' and golden garlic harissa. Served with Bread Addiction sourdough or a gluten free bagel.

**CARROT ROSTI (GF)** 13.5

A griddled carrot and red onion rosti, topped with winter greens pesto mushrooms, labneh, yoghurt, house fermented pickles, organic sprouting living seeds.

**BUTTER BEANS ON TOAST (GF OPTION AVAILABLE)** 12.5

Soft and buttery organic white beans cooked simply with lemon juice, extra virgin olive oil and our wintergreens pesto. Topped with more pesto, tahini sauce, dukkah, Parmesan powder and organic sprouting living seeds. Served with Bread Addiction sourdough or a gluten free bagel.

**JAPANESE SMOKED CARROT 'SALMON' WAFFLE** 13.5

A golden savoury waffle topped with matcha 'crème fraiche', carrot smoked 'salmon', edamame beans and seaweed 'caviar'.

**BANANA BREAD AND MISO CLOTTED CREAM** 12

Sesame, date and banana bread toasted. Served with miso clotted 'cream', pre biotic plant 'honey' and cinnamon seeds.

### LIGHTER OPTIONS


Bread Addiction sourdough toast with choice of peanut butter or marmalade 5.5

Gluten free bagel with choice of peanut butter or marmalade (GF) 5.5

In house Granola with organic oats yoghurt, jam, pre biotic plant 'honey' (GF) 7.5

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on Instagram

 offbeet\_southsea



*Take a look  
at our deli  
range.*

*Treats*

We have a wide range  
of freshly baked cakes  
& treats at the bar

## LATE RISERS (Available from 12pm)

**MUSHROOM KATSU SANDO** 14

A slice of brioche bread dipped and fried with our house french toast batter. Topped with mushrooms, house fermented pickles, kimzami (shredded nori), dehydrated leeks and lashings of tonkatsu sauce.

**CARIBBEAN JERK TACOS (GF)** 14

Three traditional corn masa tacos topped with wholegrain jamaican rice, jerk tempeh, scotch bonnet pickles, lime and cumin crema and fermented pineapple, ginger and lime chutney.

**DIVERSITY BOWL (GF)** 13

A bowl of goodness! Miso hummus, wholegrain rice and beans, house fermented pickles, marinated kale, edamame beans, tahini sauce and tempeh. Topped with sprouting living seeds.

## EXTRAS

BREAD ADDICTION SOURDOUGH TOAST	2.5	MISO HUMMUS (GF)	2.0
GLUTEN FREE BAGEL (GF)	2.5	SMOKY HARISSA (GF)	1.5
HOUSE FERMENTED PICKLES (GF)	1.5	LABNEH (GF)	2.0
SCOTCH BONNET CUCUMBER PICKLE (GF)	1.5	WINTER GREENS WALNUT PESTO (GF)	1.5
TEMPEH BACON (GF)	3.0		