THE BYRON BAY EST. 1947 GENERAL STORE

All Day Menu

Granola bowl (vg) (gf) **22**

Crunchy granola layered with silky macadamia yogurt, infused with vanilla and enriched with probiotics, finished with a vibrant selection of fresh seasonal fruits.

+ ADD Side of Milk 2

Bacon & Egg Roll (gfo) **19.50**

House-smoked Bangalow bacon, two free-range eggs, vegan aioli and house made tomato relish on a bread social bun.

+ ADD Avocado 5
+ ADD Grilled Halloumi 6

Avocado on Toast (vg) (gfo) **22.50**

Smashed avocado on toasted sourdough topped with whipped tahini, salsa verde and micro herbs.

+ ADD 2 Poached Eggs 6
+ ADD Feta 5
+ ADD Smoked Bacon 7

Eggs on Toast (v) (gfo) **18**

Poached, fried or scrambled free-range eggs on sourdough toast. Add sides and build your own breakfast.

Chipotle Eggs Benny (gfo) **29**

Two sourdough crumpets with your choice of salmon or slow-cooked braised beef, poached eggs, spinach leaves and house made chipotle hollandaise sauce. Garnished with chives.

+ ADD Avocado 5

Byron Okonomiyaki (v) (gf) **26.50**

Japanese-style savoury pancakes, drizzled with okonomi BBQ sauce and mayo, topped with fresh avocado, pickled ginger and a fried egg.

Brekkie Wrap (v) **18.50**

Scrambled egg, sweet potato, cheese, tomato, baby spinach, aioli and tomato relish.

The Big Breakfast (gf) **30**

Bacon, beef sausage, halloumi, field mushrooms, roast tomato, avocado, sauerkraut, choice of a poached or fried egg. Served with a side of house-made tomato chutney and dusted with pistachio dukkha.

+ ADD Sourdough Toast 3.5
+ ADD Braised Beef 9

Chilli Scramble (v) (gfo) **24.50**

House made scrambled eggs topped with crumbled feta and our signature chilli oil, served on toasted sourdough and finished with fresh herbs.

+ ADD Avocado 5
+ ADD Smoked Bacon 7

The General Waffle (vgo) (gf) **24.50**

House made buckwheat waffle, crisp and golden, layered with silky coconut caramel, fresh banana and seasonal berries. Finished with a scoop of creamy coconut ice cream.
*Swap caramel sauce for maple syrup to make it vegan.

Hinterland Mushrooms (vg) (gfo) **24.50**

Grilled truffled hinterland mushrooms on toasted sourdough with house made cashew cheese, savoury granola and micro herbs.

+ ADD 2 Poached or Fried Eggs 6
+ ADD Smoked Bacon 7

Sesame Soba Salad (vgo) **25**

Your choice of grilled chicken or oven baked tofu served with green tea noodles, tomatoes, mint, cucumber, avocado, rocket, coriander, pickled ginger and edamame, topped with a creamy sesame dressing.

+ ADD 2 Poached Eggs 6
+ ADD Extra Chicken 7

Burrito Bowl (gf) **25.50**

Tender slow-cooked braised beef, Mexican brown rice, black beans, roasted sweet potato, smashed avocado and fresh pico de gallo, drizzled with smoky chipotle mayo.

+ ADD Sour Cream 1

Halloumi Burger (v) (gfo) **19**

Byron Bay halloumi with smashed avocado, lettuce, aioli and house made tomato and onion chutney.

+ ADD Fried Egg 3

ABC Burger (Avo, Bacon, Chicken) (gfo) **23.50**

Local free-range chicken breast, smashed avocado, house-smoked Bangalow bacon and lettuce with smoky chipotle mayo and BBQ sauce.

Chicken & Pesto Toastie (gfo) **19.50**

House made cashew pesto, red onions, sun dried tomatoes, Swiss cheese and poached chicken.

Add Ons

Sourdough / GF Toast	3.5	Smoked Salmon	7	Truffled Mushrooms	6	Beef Sausage	6
2 Poached or Fried Eggs	6	Roast Tomatoes	5	Grilled Chicken	7	Braised Beef	9
Avocado	5	Grilled Byron Bay Halloumi	6	Oven Baked Tofu	5	Smoked Bangalow Bacon	7
Feta	5					Sour Cream	1

(v) Vegetarian (vg) Vegan (gf) Gluten-Free (vgo) Vegan Option (gfo) Gluten-Free Option

Smoothies

Banana Classic (vg) **14.50**
Banana, dates, cinnamon, oat milk.

Point Break (vg) (gf) **15.50**
Organic Açaí, blueberries, banana, coconut water.

Super Strong (vg) **17.50**
Banana, dates, plant-based protein powder, almond butter, black tahini, cacao nibs, maca, oat milk.

Green Room (vg) (gf) **17.50**
Banana, coconut water, dates, spinach, almond butter, squeeze of lime and AG1 (greens).

Malibu (gf) **17.50**
Banana, blueberries, raspberries, collagen, chia seeds, coconut yogurt, mint, coconut water.

Smoothie Add Ons

Vegan Protein Powder	4
Byron Bay Peanut Butter	3
Almond Butter	4
Collagen	4
Creatine Monohydrate	4

Açaí Bowls

Classic Açaí Bowl (vg) (gf) **19.50**
Organic Açaí topped with seasonal fruit and gluten-free granola.

Loaded Açaí Bowl (vg) (gf) **22.50**
Organic Açaí topped with extra seasonal fruit, cacao nibs, hemp seeds, coconut flakes and gluten-free granola.

ADD Byron Bay Peanut Butter 3

Specialty Drinks

Adaptogenic Turmeric Latte **8**
A blend of turmeric, lions mane, maca and MCT oil. Made with your choice of milk.
♥ Supports stress resilience, reduced inflammation, and boosted immunity.

Adaptogenic Bullet Proof Coffee **8**
A double espresso shot blended with MCT oil, butter, SuperFeast Mason's adaptogenic mushrooms blend and hot water.
♥ Supports sustained energy, mental clarity, reduced cravings, and longer-lasting fullness.

Adaptogenic Mushroom Latte **8**
Made with SuperFeast Mason's adaptogenic mushrooms blend, creamy oat milk, a touch of maple syrup and dusted with cinnamon.
♥ Supports immunity, gut health, focus, and stress resilience.

Adaptogenic Hot Chocolate **8**
A comforting blend of cacao, maca, ginger, cinnamon and carob with reishi, chaga and ashwagandha adaptogenic mushrooms. Made with your choice of milk.

The Salted Choc Cold Brew **10**
Our signature cold brew served with a chocolate and hazelnut cold foam, lightly sprinkled with sea salt.

The Coconut Cold Brew (vg) **9**
House made cold brew, brewed overnight and topped up with a sweet coconut cloud cream.

Chai Latte **7**
A bold sticky chai with long leaf black tea and a warming masala blend, infused with raw honey for natural sweetness and dusted with cinnamon. Made with your choice of milk.

The Mont Blanc Cloud **10**
House made cold brew served over ice topped with our orange infused cloud cream.

Matcha Latte **7**
Pure organic ceremonial grade matcha, made with your milk of choice and dusted with cinnamon.

House Coffee

Latte / Flat White / Cappuccino / Mocha	**5.5 / 6.5**
Long Black	**5.5 / 6.5**
Espresso / Short Mac	**4**
Piccolo	**4**
Batch Brew	**5 / 6**
Cold Brew	**6**
Hot Choc	**4.5/5.5**

Herbal Teas

English Breakfast - black tea **5.5**
Earl Grey - full leaf black tea and bergamot
Uplift - rosehip, lemon balm, lemon myrtle, ginger
Calm - honey bush, oats straw, chamomile
Immunity - ginger, turmeric, black pepper
Gennmaicha - green tea and roasted brown rice
Cleanse - peppermint, nettle, calendula

Coffee Add Ons

Adaptogenic Mushrooms	4	Honey / Maple Syrup	0.5	Alt Milk (almond, soy, oat, coco, lactose-free)	1
Extra Shot	1	Vanilla Syrup / Caramel Syrup	1	*Full Cream Milk / Skim Milk are at no extra charge	