



HITrecharge

Your Spring Reset Starts Now



Hit reset and earn loyalty points!
Have you signed up to our Doppio Zero App?



breakfast

sunshine bowl

125

calories: ± 700

Eggs, bacon, avocado, mushrooms and baby spinach, with hash potato and quinoa, dressed with lemon vinaigrette and finished with hollandaise & paprika.

tropical glow açai bowl

105

calories: ± 550

Açaí topped with crunchy granola, kiwi, strawberries, blueberries and cashews, finished with chia seeds, honey & fresh mint.

biscoff bliss açai bowl

92

calories: ± 750

Açaí and Biscoff cream, topped with granola, banana, almonds and berry compote, finished with a drizzle of honey & mint.

main meals

roasted

harvest bowl

115

calories: ± 700

Quinoa with baby spinach, edamame beans, roasted cherry tomatoes, mushrooms, grilled halloumi and radish. Tossed in sesame orange dressing and finished with pumpkin seeds. Served with a side of basil pesto.

green goddess bowl

120

calories: ± 600

Grilled chicken, roasted sweet potato and red pepper, wild rocket, radish, char-grilled broccoli, kalamata olives and jalapeño. Dressed in a lemon vinaigrette, tossed in green goddess dressing and topped with roasted pine nuts.

citrus salmon bowl

160

calories: ± 780

Seared salmon with kimchi, black rice, baby spinach, avocado, edamame beans, char-grilled broccoli, pickled ginger and spring onion, in a sesame-orange dressing. Served with a side of wasabi dressing and topped with coriander & sesame seeds.

chicken liver bowl

115

calories: ± 800

Chicken livers with quinoa, baby spinach, char-grilled broccoli, edamame beans, red onion, radish, pickled ginger, sesame seeds and spring onion. Finished with sesame-orange dressing & crispy capers.

med steak bowl

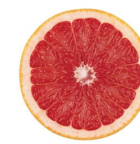
185

calories: ± 950-1050

Sliced grilled rump with roasted sweet potato & butternut, rocket, halloumi, avocado, zucchini and marinated artichokes. Finished with a lemon vinaigrette, toasted pumpkin & sesame seeds.

juice of the day

monday



ruby citrus 84
grapefruit, orange, lemon

tuesday



tropical verde 84
pineapple, apple, cucumber, baby spinach, mint

wednesday



golden glow 68
pineapple, carrot, lemon, turmeric, ginger, black pepper

thursday



beets reviver 68
beetroot, apple, carrot, lemon

friday



basil refresher 78
apple, pineapple, lemon, basil leaves, chilled rooibos

saturday



spicy zest 74
orange, pineapple, ginger, a pinch of chili flakes

sunday



freshly ground 88
apple, broccoli, cucumber, lemon

about fresh

A fresh season calls for a fresh start. Discover our spring Fresh menu – bringing together wholesome ingredients and mindful portions, designed to keep things light with plenty of flavour.

Lighten up, fuel up and recharge.



Scan for menu nutritional info

nuts & seeds veg soy