

Foods to enjoy

Walnuts

Protein Organic or free range where possible. One palm size portion per meal. Increase to two palm size portions for tofu. • Chicken • Turkey • Eggs (avoid with leaky gut) • Fresh Fish • Tempeh • Tofu	Fresh fruit Enjoy all, organic where possible. Avoid tinned, frozen, or dried. Limit fruits to 2 serves per day due to high sugar content.	Dairy and substitutes Limit to 1 serve per day. Goats or sheep milk Nut milks Maltose free rice milk Goats or sheep milk yoghurt Coconut Yoghurt Coconut Milk
 Beans Broad beans Butter beans Chickpeas Lentils Lima Beans Red kidney beans Soy beans 	Healthy oils Cold pressed oils are preferable. Coconut oil Flax/linseed oil Macadamia oil Olive oil Sesame oil Walnut oil	Grains Maximum of 1 serve per day (1 serve = 30g). Amaranth Brown rice Buckwheat Millet Quinoa
Nuts and seeds Raw and organic where possible. Limit to two serves per day (1 serve = ¼ cup). Almonds Brazil nuts Coconut Hazelnuts Linseeds Macadamia nuts Nut butter/spreads Pecans Pepitas Pine nuts Pistachio nuts Sesame seeds Sunflower seeds	 Filtered water: two to three litres of per day (can be flavoured with lemon, mint or ginger) Calendula tea Chamomile tea Dandelion tea Ginger tea Green tea Liquorice tea Peppermint tea Rooibos tea Nettle tea Apple cider vinegar in water 	 Dressings and condiments Homemade dressings always preferred Garlic Herbs & Spices (turmeric, fenugreek, cayenne, ginger, rosemary, thyme, oregano, basil, parsley etc.) Lemon juice Apple cider vinegar Olive oil Organic tamari Himalayan salt Black pepper Homemade Guacamole/hummus



Foods to enjoy (continued)

Fresh vegetables

Organic where possible. Minimum of four cups of salad and three cups of vegetables per day. Avoid tinned, frozen or pickled.

- Alfalfa sprouts
- Artichokes
- Asian greens
- Asparagus
- Avocado
- Baby Spinach
- Bamboo shoots
- Bean sprouts
- Beetroot
- **Bok Choy**
- Broccoli
- Broccolini
- Brussel sprouts
 - Cabbage

- Capsicum
- Carrot
- Cauliflower
- Celery
- Chard
- Corn
- Cucumber
- Eggplant
- Endive
- Fennel
- Garlic
- Green beans
- Kale
- Kohlrabi

- Leeks
- Lettuce-all types
- Mushrooms
- Okra
- Olives
- Onions
- Parsnip
- Peas
- Pumpkin
- Radicchio
- Radish
- Rocket

- Sea Vegetables (kombu, dulse, wakame, kelp)
- Snow peas
- Spinach
- Sprouts
- Squash
- Sweet potato
- Tomato
- Turnip
- Water chestnuts
- Watercress
- Zucchini

Foods to avoid

Protein	Beverages	Dairy and substitutes
 Beef Cured meats Deli meats Duck Kangaroo Lamb Mince Pork Salami Sausages Smoked meats 	 Coffee Tea All soft drinks All commercially prepared fruit and vegetable juices Cordials All alcohol 	 Cow's milk and all related products including cheese, cream, yogurt, ice cream, butter and whey protein isolate (use pea or rice protein instead) Commercially produced almond, rice, oat or soy milk
 Sweeteners All sugar Rice malt syrup Golden syrup Honey Glucose All artificial sweeteners (Stevia drops are fine) 	Oils Cheap, poor quality vegetable oils such as safflower oil.	Grains All gluten containing grains: Barley Oats Rye Tritcale Wheat
Nuts and seeds Roasted, salted nuts and seeds.	Fruits and vegetables Pickled, tinned, frozen, or dried fruits and vegetables.	Dressings and condiments Commercially prepared dressings.