

## ALL DAY MENU

**Fruit & Nut Loaf** or **Ciabatta** served toasted with preserves \$6.5 **GFO**

**Blue Bircher** oats & chia seeds soaked in almond milk, with blue spirulina & blueberries. Trimmings of coconut yoghurt, pistachio paste, passionfruit, mango & watermelon \$16 **VG DF** add extra fruit \$5

**French Kiss** brioche French toast stuffed with vanilla bean cream cheese, rhubarb & strawberry coulis, toasted nut crumble, house made pistachio ice cream \$22 **V**

**Eggs Your Way** free range Jurien Bay eggs (poached, fried or scrambled) on thick cut Ciabatta \$11 **GFO** add bacon \$5 add avo \$5 extra toast \$2

**Avo Smash** Seasoned avocado, poached egg, Danish feta bathed in evoo, rosemary, lemon zest & cracked pepper on toasted ciabatta \$18 **GFO**  
add Tasmanian smoked salmon \$7 Cherry Tomatoes \$3

**The Mexican** house made corn & cheddar bread, parmesan crusted poached egg, avocado, roast capsicum salsa, charred corn, sour cream, jalapeños, creamy chilli lime sauce \$20 add pulled pork, chorizo OR bacon \$5 each **GFO**

**Breakfast Burger** bacon, egg, cheese, spinach, house relish on brioche bun \$16  
add hash \$3 **GFO**

**Benny** soft poached eggs, wilted spinach, paprika hollandaise, ciabatta \$18  
add; bacon \$5 pulled pork \$5 Tasmanian smoked salmon \$7 **GFO**

**Paleo Plate** Cuban pulled pork, poached eggs, grilled haloumi, avocado, broccolini, sautéed spinach & smokey hollandaise \$25 **GFO** add chorizo OR bacon \$5 each

**NBD Breakfast** eggs your way, bacon, baby chorizo, hash, spinach, tomatoes, relish, ciabatta \$24 add pulled pork \$5 add avo \$4 extra toast \$2

**Arancini** braised mushroom risotto balls, crumber & fried, house tomato relish \$9 **V**

**Pulled Pork Nachos** Cuban pulled pork, house tortilla chips, avocado, sour cream, cheese sauce, capsicum salsa, jalapeños & smoky paprika cheese crumble \$24

**Sticky Fingers** Asian influenced fried eggplant & tofu fingers, broccolini, red cabbage & spring onions tossed in a sweet soy, chili & sesame dressing \$24 **VG**

**Spring Salad** crumbed fried Camembert pieces, pickled beets & radishes, broccolini, kale, cucumber, pomegranate & sunflower seed dressing \$24 add chicken \$5  
poached egg \$3 add smoked salmon \$7 **DF GFO VGO**

**Tikka Chicken** skewered free range breast in tandoori marinade, pickled cabbage, tomato, cucumber & mint salad, warm roti, chili lime dressing \$26 **GFO**

**Gnocchi** crispy coconut crusted prawns on pumpkin gnocchi pillows, tossed in lemon, lime, white wine & cream reduction, cashew nut crumble **\$28 GFO VGO**

**Fish & Chips** seasonal fish fillets in Fat Yak beer batter, or grilled, garden salad, herbed potato chips & tartare **\$28 GFO**

## BURGERS - all served with chips

**Plant Based Burger** Protein pattie, charred corn, cucumber, capsicum relish, pickled cabbage, rocket & Spanish onions on ciabatta **\$22 VG**

**Haloumi Burger** tandoori rubbed haloumi, crispy eggplant, tomato, cucumber, rocket mint & coriander raita on ciabatta **\$22 GFO V**

**Fish Burger** beer battered seasonal fish fillet, pickled beets, slaw, cucumber, jalapeno lime sauce on brioche bun **\$20 GFO**

**Charcoal Chicken Burger** Southern style chicken, siracha hollandaise, cheddar cheese sauce, pickles, slaw on charcoal brioche bun **\$22 GFO**

**NBD Brioche Burger** 180g premium beef pattie, bacon, Swiss cheese, spinach, tomato, onion, relish, aioli on brioche **\$22 make it a double \$27**

## ADD ONS

Tasmanian smoked salmon \$7

Bacon, Chorizo, Free Range Chicken Breast, Pulled Pork, Haloumi \$5

Avocado, Beans, Mushrooms \$4

Free Range Egg, Hollandaise, Hash, Cherry Tomatoes, Spinach \$3

Extra Bread, Chilli Lime Sauce, Relish, Aioli \$2

## SIDES

Garlic Bread \$6 Side Salad \$7 Seasonal Veggies \$9 Bowl of chips & aioli \$8

## KIDS MEALS

Small portions for small people - under 12's only

**Kids Breakfast** slice of ciabatta, tomato sauce & ONE side **\$8** TWO sides **\$11**  
(Choose from egg, bacon, hash OR avo)

**French toast** egg soaked brioche with vanilla ice cream & honey **\$12**

**Cheeseburger** beef pattie, cheese & tomato sauce, brioche bun & chips **\$12**

**Fish & Chips** battered fish, chips, tomato sauce **\$12**

**Gnocchi** tossed with chicken, creamy sauce & parmesan **\$12**

## DRINKS

### Pure & Healthy Cold Pressed Juices

#supportlocal zero waste, local fruits & vegetables

**Straight Up** - orange OR apple \$8

**Beta C**- carrot, beetroot, lemon, apple \$8.5`

**Red Passion** - water melon, strawberry, apple \$8

**Bottled juices** pineapple, cranberry, tomato, coconut water \$6.5

**Smoothies** - ADD protein powder \$2.00

**Classic** - banana OR mixed berries, yoghurt, honey, milk \$8.5

**Tropical** - mixed berries, pineapple, banana \$8.5

**QLD Crush** - mango, passionfruit, coconut water \$8.5

**Triple C** - white Chocolate, Caramel, Coffee, milk \$8.5

**Green** - avocado, spinach, banana, coconut water \$9.5

**Milkshakes** -

chocolate, strawberry, vanilla, caramel, spearmint \$7

**Iced Tea** black with lemon, red berries with lime \$5.5

**Iced espresso** latte, long black \$5.5

**Iced coffees with ice cream** coffee, chocolate, mocha, chai \$6.5

**Carbonated Colds** -

coke, diet, zero, lemonade, squash, ginger beer, ginger ale, soda, tonic, LLB \$4.5

**Kommunity Brew** Kombucha \$6.5

**Capi mineral water** still or sparkling 750ml \$7.5

### Dark Star Coffee

#supportlocal #perthcoffee

Colombian & Brazilian beans, roasted in Perth

Dark chocolate, roasted hazelnut & molasses heavy bodied profile

Espresso, double espresso, long black, short macchiato \$4.2 baby chino \$1.8

Flat white, latte, cappuccino \$4.5 long macchiato, mocha, chai latte \$4.6

**Extras** - coffee, vanilla, caramel, coconut milks - almond, soy, oat, lactose free \$0.6

### Infuse Tea Company

#supportlocal #perthtea

WA family owned & operated

**Loose Leaf Tea** English breakfast, earl grey, chai \$4.3

**Organic** - peppermint, sencha, lemongrass & ginger, chamomile \$4.3

**Powders**- textured milk based drinks

Classic hot chocolate, white hot chocolate, chilli chocolate, turmeric latte \$4.6

## THE GOOD STUFF

#supportlocal #wawine #wabeer

### Bubbles

House Brut (glass) \$7 Madfish Prosecco \$9/\$45 Howard Park Petit Jete \$50

### Whites

Skuttlebutt SBS \$9/\$40 Xanadu Chardonnay \$9/\$45 Otro Vino Pinot Gris \$47  
Domaine Naturalist SBS \$45 Stella Bella Sauvignon Blanc \$47  
Stella Bella Chardonnay \$55

### Reds

Skuttlebutt Rose \$40  
Skuttlebutt Cabernet Sauvignon \$9/\$40 Madfish Cabernet Sauvignon Merlot \$45  
Domaine Naturalist Syrah \$45 Vinaceous Voodoo Moon Malbec \$45  
Bellarmine Pinot Noir \$50 Howard Park 'Scotsdale' Shiraz \$70

### Beers & Ciders

On Tap 520ml Fat Yak Pale Ale 4.7% \$9  
Corona \$8 James Squires 150 Lashes \$9 Single Fin \$9  
Lumber Yak Apple Cider, Rusty Yak Ginger Beer \$10

### Cocktails

#### Classics-

**Mimosa** flute of house bubbles topped with cold pressed orange juice \$5  
**Bloody Mary** vodka, tomato juice, lemon, tabasco, worcestershire \$16\*  
**Virgin Mary** As above, no vodka \$10  
**Espresso Martini** vanilla vodka, Kahlua, fresh double espresso \$16  
**Aperol Spritz** Aperol, Campari & fresh orange on ice, sparkling wine & soda \$16  
**Margarita** tequila & Cointreau shaken with lime, served short with salty rim \$16  
**Mojito** light & dark rum, lime & mint shaken, served long topped with soda \$16

#### NBD Creations-

**Pink Pantha** vanilla vodka shaken with watermelon, strawberry & apple juice \$16\*  
**The Grinch** bourbon, cold pressed lemon juice, hint of apple served on ice \$16\*  
**Bubbly Bellini** peach Schnapps & peach slice in flute topped with Prosecco \$14  
**Old Cuban** Spiced rum, bitters, lime & mint shaken on ice, topped with Prosecco \$16  
**Spiced Apple** tequila, apple juice, lime & cinnamon shaken on ice, served long with sweet & salty cinnamon rim \$16\*  
**Passionfruit Fizz** white rum & sweet passionfruit shaken, topped with soda \$16\*

\*Can be served with single shot of alcohol for \$12

### Spirits

**House-** \$9 Absolut vodka, Bacardi white rum, Tanqueray gin, Jose Cuervo tequila, Mt. Gay rum, Makers Mark bourbon, Malibu

**Top Shelf-** \$12 Kahlua, Baileys, Frangelico, Cognac, Glenmorangie, Campari, Cointreau, Chivas Regal, Avena, Grand Marnier, Drambuie, Brandy, Tia Maria