

Brunch Menu 6:00am-2:30pm

Fruit & Nut Loaf, Rye or Ciabatta with preserves \$6.5 GFO

Summer Fruits dragon fruit, mango, blueberries, & strawberries on coconut chia base, coconut yoghurt & roast macadamias \$16 VG

Granola maple & coconut toasted oats, grilled peach, dried mango, apricots, goji berries, coconut, coconut yoghurt & milk \$16 VG

Biscoff Pancakes fluffy meringue pancakes, dribbled with Biscoff sauce, white chocolate, raspberries & vanilla bean ice-cream \$22 V +bacon \$5

Eggs Your Way free range Jurien Bay eggs (poached, scrambled or fried) thick cut Ciabatta \$11 GFO +bacon \$5 +avo \$4 +toast \$2

Breakfast Bruschetta poached egg with pesto, avo, tomato, feta, basil & balsamic on ciabatta \$21 GFO +smoked salmon \$7

Labneh Eggs house hung labneh, rich saucy tomatoes, poached eggs, kalamatta olives, dill, fresh chilli, zaatar oil & toasted ciabatta \$22 V GFO +avo \$4

Scramble Sambal scrambled eggs, sautéed potatoes, tomato, onion & dill sambal, sriracha, cumin yoghurt & cashew crumble \$22 GF +smoked salmon \$7 +avo \$4

Breakfast Tacos fried eggs, mexibean, sautéed potatoes, tomato & charred corn salsa, smokey hollandaise on toasted tortillas \$22 +avo \$4 +chorizo \$5 pulled pork \$7 V

Paleo Plate pulled pork, poached eggs, grilled haloumi, avocado, broccolini, sautéed spinach & smokey hollandaise \$25 GF +chorizo \$5 +bacon \$5 +toast \$2

Benny poached eggs, wilted spinach, hollandaise, ciabatta \$20 V +bacon \$5 +pulled pork \$7 +Tasmanian smoked salmon \$7

Breakfast Burger bacon, fried egg, cheese, spinach, relish, charcoal brioche \$18 GFO +hash \$3

NBD Breakfast eggs your way on ciabatta, bacon, baby chorizo, hash, spinach, cherry tomatoes, hollandaise \$25 GFO DF pulled pork \$7 +avo \$4 +toast \$2 +beans \$4

Falafel Bowl Tayta's hummus, baba ganoush, tabouli, pickled cabbage & turnip & Turkish bread \$23 VG GFO +avo \$4 +egg \$3

EXTRAS & SIDES

Tasmanian smoked salmon, Pulled Pork \$7 Mimosa \$5

Bacon, Chorizo, Free Range Chicken Breast, Haloumi, Feta \$5

Avocado, Beans, Mushrooms, \$4

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

Extra Bread, Relish, Aioli \$2

Garlic Bread \$6 Salad \$7 Seasonal Veggies \$9 Chips & aioli \$9

15% Surcharge applies on public holidays *** we DO NOT do substitutions sorry!

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Dips hummus, baba ganoush & labneh with honey, Turkish **\$12 V**

Arancini mushroom risotto balls, crumbed & fried, relish **\$12 V**

Crispy Squid, seasoned & fried flower cut squid & watermelon salad; feta, mint, fresh chill & red onion **\$16 GF**

Moroccan Salad chickpeas, lentils, cauliflower, carrot, cranberries, sultanas, cucumber, feta, honey yoghurt & crunchy tortilla dippers **\$22 VG GFO +haloumi \$5 +chicken \$5 +fish \$5**

Chicken Salad Paprika & honey rubbed free range chicken breast, cous cous, roast beetroot, capsicum, zucchini & Spanish onion salad, lemon yoghurt dressing **GFO VO \$24 +haloumi \$5**

Seafood Linguine crab, squid, mussels, cherry tomatoes & baby spinach tossed with chilli oil, garlic herb crumb **\$28 GF DF VGO**

Fish & Chips beer battered or grilled snapper fillets, garden salad, herbed chips & house tartare **\$28 GFO**

KIDS MEALS Small portions for small people **U12**

Kids Breakfast Choose; egg, bacon, hash OR avo **\$8 one \$11 two** served with slice of ciabatta & tomato sauce **GFO**

Pancakes with blueberries, strawberries, ice cream & maple **\$10**

Croissant toasted with ham & cheese, chips & tomato sauce **\$12**

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

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

Bao Buns 3 of same flavor per serve **\$21 +chips \$4**

Chicken crispy fried, slaw, enoki, sticky Asian dressing & sriracha

Tofu crispy fried, slaw, enoki, sticky Asian dressing & sriracha **VG**

Soft Shell Tacos 3 of same flavor per serve with chips **\$24**

Fish crumbed snapper, mango, slaw, lime & coriander, zesty mayo

Pulled Pork slaw, zesty mayo & sriracha hot sauce

Haloumi Wrap grilled haloumi, avo, hummus, cucumber & mint salad, pickled cabbage, flaked almonds, side of chips **\$20 V**

Charcoal Chicken Burger Southern style free range chicken, smashed avocado, cheddar cheese, jalapeno slaw, charcoal brioche bun & side of chips **\$22 GFO**

NBD Brioche Burger 180g premium beef pattie, bacon, battered onion rings, cheddar cheese, spinach, tomato, relish, aioli on brioche & side of chips **\$22 make it a double \$27 +Egg \$3**

Steak Sambo 180g rump steak, melted parmesan, grilled onions, jalapeno aioli, salads & side of chips **\$26 GFO**

V - vegetarian VG - vegan VGO - vegan option

DF - dairy free GF - gluten free

GFO - gluten free option

For any dietary requests, please ask staff

Booking for a large group? Ask for our menu options

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