

BRUNCH — 6am-2pm

15% Surcharge applies on public holidays

TOAST \$6.5

ciabatta, rye, gluten free
served with butter & preserves

FRUIT & NUT LOAF \$7.5

Served with butter & preserves

PORRIDGE \$16 V VGO

warm creamy oats with rhubarb, cherries,
banana, seasonal fruits & honey

EGGS YOUR WAY \$12 V GFO

free range Jurien Bay eggs on thick cut
ciabatta toast (poached, fried or scrambled)
+bacon\$5 +avo\$4 +extra toast\$2

THE BENNY \$20 V GFO

poached eggs, wilted spinach,
hollandaise, thick cut ciabatta
+bacon\$5 +pulled pork\$7 +smoked salmon \$7

AVO SMASH \$20 VG GFO

thick cut ciabatta, seasoned smashed avo,
medley tomatoes, house dukkah, wild rocket,
fresh lemon, evoo
+beans\$5 +egg\$3 +bacon\$5 +haloumi\$5

WILD MUSHROOM BRUSCHETTA \$22 V GFO

mixed wild mushrooms, pecorino cheese,
poached egg, spinach, chilli & citrus yoghurt,
toasted ciabatta
+chorizo\$5 +bacon\$5 +avo\$4

DRUNKEN EGGS \$24 VO GFO

hot pot of saucy tomatoes, grilled chorizo, two
poached eggs, side of ciabatta
(vego option – kalamata olives no chorizo)
+hash \$3 +bacon \$5 +chilli \$2

BREAKFAST TACOS \$24 V

fried eggs, Mexican beans, sauteed potatoes,
tomato & charred corn salsa, smoky
hollandaise on toasted tortillas
+chorizo\$5 +bacon\$5 +avo\$4

NBD BREAKFAST \$26 GFO

eggs your way on ciabatta, bacon, chorizo,
hash, beans & spinach
+mixed mushroom\$5 +avo\$4

BREAKFAST BURGER \$18 GFO

bacon, fried egg, cheese, spinach,
relish, brioche bun
+hash\$3 +avo\$4

NBD FRITTATA \$22 V GF

Mediterranean roasted vegetable frittata,
garden salad & house tomato relish
+chorizo\$5 +chips\$4

WARM PUMPKIN SALAD \$22

+chicken \$5 VGO GF
roasted Japanese pumpkin, beetroot hummus,
crispy fried kale, feta, roasted assorted nuts,
shaved coconut chips
(vegan option – kalamata olives no feta)

FISH TACOS \$23

beer battered barramundi fillets,
grilled pineapple salsa, jalapenos, rocket,
fennel, chipotle, lemon & crispy beans
+avo \$4 +chorizo \$4 +chips \$4

BEEF CHEEKS \$34 GF

slow cooked beef cheeks, red wine jus,
sweet potato mash, broccolini
& watercress salad

CHICKEN BURGER & CHIPS \$25

crispy fried free range chicken breast,
chipotle slaw, fried pineapple, cheddar cheese
on charcoal bun **+bacon\$5**

NBD BEEF BURGER & CHIPS \$25 GFO

180g premium beef pattie, bacon, cheddar
cheese, pickles, house made burger sauce,
brioche bun
+double pattie\$5 +avo\$4 +egg\$3

SIDES \$9 V GFO

house garlic bread on ciabatta
seasonal garden salad
chips & aioli

Tasmanian smoked salmon, pulled pork \$7 Mimosa \$5
bacon, chorizo, free Range chicken breast \$5
haloumi, feta, mixed wild mushrooms \$5
avocado, beans, cherry tomatoes \$4
free range egg, hollandaise, hash, spinach \$3
extra Bread, tomato relish, aioli \$2

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

DRINKS — 6am-2pm

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COLD PRESSED JUICE \$8.5

Straight Up - orange

Dr.Beets – beets, apple, celery

Hakuna Matata – apple, watermelon, strawberry

Tropic Like It's Hot - passionfruit, mango, apple, oranges, pineapple

BOTTLED JUICE \$6.5

pine, cranberry, tomato, apple, coconut water

HOUSE BREWED \$6

lemon iced tea, berries & lime iced tea

Iced latte, Iced long black

HOUSE BREWED WITH ICE CREAM \$7

coffee, chocolate, mocha, chai

SMOOTHIES \$9

+ice cream \$1 +plant based protein \$2 +boozy shot \$5

Classic – banana OR mixed berries, yoghurt, honey, milk

Tropical – berries, pineapple, banana

QLD Crush – mango, passionfruit, coconut

Oreo Smash – Oreo cookies, white chocolate, ice cream & milk **+espresso \$0.6**

Green - avocado, spinach, banana, coconut water

MILKSHAKES \$7

chocolate, strawberry, vanilla, caramel, spearmint

COFFEE ~ DARK STAR

espresso, double espresso, long black, short macchiato **\$4.2**

flat white, latte, cappuccino, hot chocolate, white hot chocolate, turmeric latte **\$4.7**

long macchiato, mocha, chai latte **\$5**

baby chino **\$1.8**

Puppachino - frothy lactose free milk **\$3**

Extra shots – coffee, vanilla, caramel, hazelnut, coconut **\$0.6**

Alternative milks – almond, soy, oat, lactose free **\$0.6**

Mug + \$0.5

LOOSE LEAF TEA \$4.5

English breakfast, earl grey, peppermint, sencha, lemongrass & ginger, chai, chamomile

SOFTIES \$4.5

coke, coke zero, lemonade, ginger beer, ginger ale, soda, tonic, lemon-lime bitters

Capi mineral water – still/sparkling 750ml **\$8**

BUBBLES

House Sparkling (SA) **\$8/\$39**

Sandalford Chardonnay Pinot Noir **\$10/\$45**

WHITES

House SSB (WA) **\$8/\$39**

Skuttlebutt SBS **\$9/45** Xanadu Chardy **\$9/45**

Mount Langhi Pinot Gris **\$47**

Stella Bella Sauv Blanc **\$50**

REDS

House Rose (WA) **\$39**

Skuttlebutt Rose **\$45**

House Shiraz (WA) **\$8/39**

Skuttlebutt Cab Sauv **\$45** Rosily Shiraz **\$55**

Madfish Cab Sauv Merlot **\$45**

Bellarmino Pinot Noir **\$50**

BEERS & CIDERS

Peroni Libera 0% Great Northern 3.5%

Corona 4.5% **\$8**

150 Lashes 4.2%, Single Fin 4.5% **\$9**

Hello Sunshine Apple Cider 5%,

Matso's Ginger Beer 3.5% **\$10**

NBD COCKTAILS

Mimosa bubbles, orange juice **\$5**

Pink Mimosa bubbles, red passion juice **\$8**

NBD Spritz sparkling wine, citrus, soda **\$8**

COCKTAILS \$16 ~ *Virgins \$10

Bloody Mary vodka, tomato juice, lemon, tabasco, worcestershire*

Pink Pantha vanilla vodka, watermelon, berry & apple juice*

Passionfruit Fizz white rum & soda with sweet passionfruit pulp*

Elderflower Gin Fizz gin, elderflower & lemon juice, soda*

Espresso Martini vanilla vodka, Kahlua, fresh double espresso

Aperol Spritz Aperol, Campari, fresh orange, sparkling & soda

Margarita tequila, Cointreau, lime & salt

SPIRITS

House 30ml \$10 Absolut, Bacardi, Tanqueray, Jose Cuervo, Mt. Gay rum, Makers Mark,

Malibu

Top Shelf 50ml \$12 Kahlua, Baileys, Frangelico, Glenfiddich, Campari, Cointreau, Chivas Regal