

ALL DAY MENU

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

Porridge chai spiced poached pear, berries, nut crumble, pepitas, honey \$16 **VGO**

Pancakes fluffy meringue pancakes, house pistachio ice cream, crumbled honeycomb, oven roasted strawberries, raspberries, maple & cinnamon \$22 **V** add bacon \$5

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

Avo Smash seasoned avocado, poached egg, Danish feta bathed in evoo, crispy spiced chickpeas, rosemary, lemon & cracked pepper on ciabatta \$20 **GFO**
smoked salmon \$7 cherry toms \$3

Baked Eggs thick, rich & saucy tomatoes with Middle Eastern spices, crumbled feta, crunchy fried chickpeas & soft oven baked free range eggs served with house Turkish flat bread \$22 **GFO** add chorizo \$5 add avocado \$4

Sweet Chilli Eggs sweet house chilli jam scrambled eggs, sautéed potatoes, quinoa, kale, fried onions, cumin yoghurt, Asian style trimmings & peanut brittle \$22 **GF**
add smoked salmon \$7

Tayta's Hummus our chef's grandmas recipe, fried polenta fingers, blistered cherry tomatoes, roasted mushrooms, toasted pine nuts & crispy kale \$20 **VG GF**
add avocado \$4 add poached egg \$3

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

The Mexican house made corn & cheddar bread, parmesan crusted poached egg, avocado, roast capsicum salsa, charred corn, jalapeños, chilli lime yoghurt \$22
add pulled pork \$5 chorizo \$5 bacon \$5 **GF**

Benny soft poached eggs, wilted spinach, hollandaise, ciabatta \$20
add; bacon \$5 pulled pork \$5 Tasmanian smoked salmon \$7 **GFO**

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

NBD Breakfast eggs your way on ciabatta, bacon, baby chorizo, hash, spinach, cherry tomatoes, house relish \$25
add pulled pork \$5 add avo \$4 add extra toast \$2 Beans \$4 **GFO**

Arancini mushroom risotto balls, crumbed & fried, tomato relish, rocket salad \$11 **V**

Pulled Lamb Slow cooked pulled lamb, Israeli cous-cous, roasted capsicum, broccolini & kale with cucumber yoghurt, lemon oil & flaked almonds \$26

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

Ancient Grains Salad brown lentils & edamame beans, roasted sweet potato, baby leaves, pomegranates, currants, toasted almond flakes & tahini lemon dressing \$23
add poached egg \$3 add chicken \$5 add haloumi \$5 GF VG

Fish Soft Shell Tacos smokey paprika rubbed grilled snapper, mango lime & coriander slaw, zesty mayo & side of chips \$22

Satay Chicken grilled free range breast skewers, peanut sauce, warm coconut & ginger rice, pickled Asian veggies, sweet & spicy peanut brittle \$26 GFO

Prawn Risotto grilled Shark Bay tiger prawns, charred zucchini, cherry tomatoes, kalamatta olives & saffron Arborio rice \$28 GF *VGO AVAILABLE*

Fish & Spuds beer battered or grilled snapper fillets, garden salad, herbed hand cut potatoes & house tartare \$28 GFO

BURGERS

Mushroom Burger brie stuffed panko crumbed field mushroom, house sweet chilli jam, creamy pesto sauce, salad slaw on brioche bun with hand cut onion rings \$23 V
add extra brie \$5

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

EXTRAS & SIDES

Tasmanian smoked salmon \$7

Bacon, Chorizo, Free Range Chicken Breast, Pulled Pork, Haloumi, Brie, Feta \$5
Avocado, Beans, Mushrooms, Side Onion Rings \$4

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

Extra Bread, Chili Lime Sour Cream Sauce, Relish, Aioli \$2

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

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) GFO

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

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

Chicken Skewer grilled chicken skewer with satay sauce & rice \$10 GF

Linguini bacon tossed in creamy sauce & parmesan \$10 VO

Pancakes pancakes, blueberries, strawberries, vanilla ice cream & maple \$10

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DRINKS

Pure & Healthy Cold Pressed Juices

Straight Up - orange OR apple \$8

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

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

Green Elixir - wheatgrass, apple, cucumber, lime, mint, spirulina \$8.5

Passion Halo - passionfruit, orange, apple, watermelon \$8.5

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

House Brewed Iced Tea black with lemon OR red berries with lime \$5.5

Cold Drip single origin coffee \$7 **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 Kombuchas: Ginger & turmeric OR Wild Jasmine \$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

Loose Leaf Tea English breakfast, earl grey, peppermint, sencha, lemongrass & ginger, chai, chamomile \$4.3

Powders- textured milk based drinks

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

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THE GOOD STUFF

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** Trentham Estate River Retreat Shiraz **\$8/\$35**
Skuttlebutt Cabernet Sauvignon **\$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

Great Northern Super Crisp 3.5%, Corona 4.5% **\$8**
James Squires 150 Lashes 4.2%, Single Fin 4.5% **\$9**
Gage Roads Hello Sunshine Apple Cider 5%, Matso's Ginger Beer 3.5% **\$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, Averna, Grand Marnier, Drambuie, Brandy, Tia Maria

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