

## BREAKFAST - until 11:30am

<b>Blueberry &amp; Vanilla Porridge GF VG</b>	<b>\$12</b>
Served warm with fresh banana, berries and super seeds	
<b>Coconut Chia Pudding GF VG</b>	<b>\$12</b>
Coconut chia served with seasonal fruits, fresh mint	
<b>Raspberry &amp; Cream Cheese Loaf V</b>	<b>\$12</b>
Served warm with a passionfruit coconut garnish	
<b>Warm French Waffles V</b>	<b>\$16</b>
Poached pear, lime, ginger sorbet, maple and walnut crumble	
<b>Avo Smash VGO GFO</b>	<b>\$16</b>
Ciabatta, avo, cherry tomatoes, Spanish onion, basil, feta	
<b>Add poached egg \$3</b>	
<b>Zucchini Fritters GF V</b>	<b>\$20</b>
Fritters, avo, dill crème fraiche, rocket, fennel, poached egg	
<b>Add smoked salmon \$7</b>	
<b>Magic Mushrooms V</b>	<b>\$20</b>
Medley of mushrooms in brie, béchamel and truffle oil sauce with Turkish bread	
<b>Add poached egg \$3</b>	
<b>The Sweetie GF</b>	<b>\$20</b>
Golden sweet potato, maple bacon, sweet corn puree, spinach, chilli, poached eggs	
<b>Goodness Bowl GF VG</b>	<b>\$22</b>
Cherry tomato, basil & seeded quinoa, avo, sweet potato, kale, broccolini, beetroot hummus & sprouts	
<b>Add poached egg \$3</b>	

15% surcharge applies on public holidays

<b>Spanish Pot</b>	<b>\$22</b>
House beans, chorizo, parmesan, cumin, fried egg, Turkish bread	
<b>Add bacon \$5</b>	
<b>NBD Benny V</b>	<b>\$18</b>
Poached eggs, spinach, hollandaise on ciabatta	
<b>Add Bacon \$5 Add Salmon \$7</b>	
<b>Yum Yams VG GF</b>	<b>\$18</b>
Caribbean style braised sweet potato, spinach, winter mushies, sweet corn puree and nutritional yeast	
<b>Breakfast Burger GFO</b>	<b>\$16</b>
Bacon, egg, spinach, cheese, house made BBQ sauce	
<b>All Of The Things GFO</b>	<b>\$23</b>
Eggs, bacon, chorizo, hash, cherry toms, spinach, toast	
<b>Add 150gram rump steak \$7</b>	
<b>All Of The Vego Things GFO V</b>	<b>\$23</b>
Eggs, beans, avo, spinach, hash, cherry toms, toast	
<b>Eggs Your Way GFO V</b>	<b>\$12</b>
poached, fried or scrambled on toast	
<b>Toast</b>	<b>\$6.50</b>
Ciabatta, mixed grain, fruit toast, gluten free*	
<b>PLEASE NOTE WE DO NOT DO SUBSTITUTIONS</b>	

### EXTRAS

**\$2 sides** – gluten free toast, extra toast, hollandaise, chilli

**\$3 sides** – egg, spinach, hash, cherry toms, house beans

**\$5 sides**- bacon, avo, feta, haloumi, mixed mushies

**\$7 sides**- smoked salmon, 150gram rump, chorizo

**V** – vegetarian

**GF** – Gluten free

**VG** – vegan

**GFO** – Gluten free option



## SHARES – available from 12:00pm

<b>Candied Walnuts</b> VG GF	\$6
<b>Turkish Bread</b> V	\$12
Served with beetroot hummus, labneh w honey, evoo & dukka	
<b>Olives</b> V	\$10
Warmed Spanish queen olives, bed of creamed feta w melba toast	
<b>Duck Fat Potatoes</b> with hollandaise dipping sauce GF	\$10
<b>Grilled Chorizo</b> Tossed with red peppers and almonds GF	\$10
<b>Crumbed Mushrooms &amp; zucchini</b> VG	\$11
<b>Arancini</b> Sweet potato, house relish & parmesan VGO	\$11
<b>Meat Balls</b> Baked in rich Italian tomato sauce, parmesan GF	\$11
<b>Salt &amp; Pepper Squid Tacos</b>	\$11
<b>Jalapeño Poppers with paprika aioli</b>	\$11
<b>Southern Style Chicken Tenders</b>	\$14
<b>Prosciutto wrapped Haloumi</b> wit pineapple salsa GF	\$14
<b>Panzanella Salad</b> VGO	\$14
Salad of pearl cous cous, balsamic roasted veg, baby spinach, poached pear, croutons, pickled onions and parmesan	
<b>Cheese Board</b> GFO V	\$25
3 cheeses – cheddar, blue, brie – poached pear & chutney	
<b>Ploughmans Board</b> GFO	\$25
Chef's selection of cured meats – poached pear & chutney	
<b>The Grazer</b> GFO	\$32
A combination of meats, cheese and accompaniments	
<b>Extra Bread</b>	\$3
<b>Garden Salad</b>	\$7
<b>Winter Veggies</b>	\$9
<b>Hand Cut Chips with aioli</b>	\$9

## BURGERS – available from 12:00pm

<b>NBD Burger</b>	\$16
Beef pattie, bacon, cheese, spinach, tomato, onion, relish, aioli	
<b>DARE TO DOUBLE?</b> \$20	
<b>Breakfast Burger</b> GFO	\$16
Bacon, egg, spinach, cheese, house made BBQ sauce	
<b>Jerk Chicken Sambo</b> GFO	\$16
Jerk chicken, pineapple salsa & house made BBQ sauce	
<b>Chicken Burger</b>	\$16
Southern style chicken, charcoal brioche, avo, jalapeño slaw, cheese	
<b>Fish Burger</b>	\$18
Battered barra, rocket, tomato, pickled onion, cucumber, tartare	
<b>Haloumi Burger</b> GFO	\$18
Haloumi, field mushies, peppers, rocket, beetroot hummus, relish	
<b>Steak Sambo</b> GFO	\$20
150gram rump, horseradish, rocket, onion jam	

### EXTRAS

<b>\$2 sides</b> – gluten free bun, side relish, side aioli
<b>\$3 sides</b> – egg, cheese
<b>\$4 sides</b> - chips
<b>\$5 sides</b> - bacon, chicken, avo, haloumi

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## MAINS – available from 12:00pm

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**Eggplant Parmigiana V** \$23

Crumbed slow roasted eggplant, with rich tomato Napoli, parmesan and rocket

**Warm Chicken Salad GF** \$26

Quinoa salad with red peppers, corn puree, walnuts, truffle oil and kale chips

**Fish and Chips** \$26

Beer battered barramundi fillets, salad, hand cut chips, tartare

**Crispy Skinned Barramundi GF** \$32

Crispy skinned fillet served with sweet potatoes, broccolini and dill crème fraiche

**Viking Pie** \$28

Chunky beef and mushrooms in pot pie, with duck fat potatoes and mushy peas

\*baked fresh to order, please allow 25minutes

**Pasta of the Day** \$26

Please ask waitstaff for todays creation

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## HAPPY ENDINGS – available from 12:00pm

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**Sticky Date** \$12

Served warmed with side of vanilla ice cream

**Gooey Chocolate Lava Cake** \$12

Served warmed, white chocolate soil, vanilla ice cream

**Coconut Chia Pudding GF V** \$12

Coconut chia served with seasonal fruits, fresh mint

**Affogato** \$12

Vanilla ice cream, double espresso, biscotti and liquor (Frangelico, Baileys, Kahlua, Tia Maria, Averna, Drambuie)

**Warm French Waffles V** \$16

Poached pear, lime, ginger sorbet, maple & walnut crumble

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## KIDS – BREAKFAST under 10

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**PANCAKES** **\$10.00**

Two pancakes served with ice cream and maple syrup

**TOAST & EGG** **\$8.00**

One egg (Poached, Fried or scrambled)  
on one of slice toast, tomato sauce

**TOAST & BACON** **\$8.00**

One rasher of bacon, on one of slice toast, tomato sauce

**TOAST & BEANS** **\$8.00**

House made beans, on one of slice toast

**HASH & BACON** **\$8.00**

One hash brown, one rasher of bacon, tomato sauce

**CROISSANT** **\$9.50**

Ham and cheese

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## KIDS – LUNCH under 10 for \$12

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**CHEESEBURGER**

Bun, beef pattie, cheese, tomato sauce, chips

**FISH & CHIPS**

Battered fish, chips and tomato sauce

**CHICKEN**

Southern style fried chicken, chips, tomato sauce

**CROISSANT**

Ham and cheese with side of chips, tomato sauce





## DRINKS

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### WATER

Aqua Botanical STILL or SPARKLING 750ml \$8.50

### KICK STARTERS

Mimosa \$8.00

Virgin Mary \$8.00

Bloody Mary \$14.00

Espresso Martini \$16.00

Affogato with liquer \$12.00

### COLD PRESSED JUICES *by Pure & Healthy*

Orange, apple, OR pineapple \$8.00

Red Passion – watermelon, strawberry, apple \$8.00

Green Elixir – spirulina, wheatgrass, mint, apple, lime \$8.50

Beta C – carrot, beetroot, apple, lemon \$8.50

Dream – coconut, lime, apple, pineapple \$8.50

Go Troppo – pineapple, mango, apple, banana \$8.50

### JUICES

Tomato or cranberry, coconut water \$6.50

### ROK KOMBUCHA

Ginger pop, passionfruit, lemon licks \$6.50

### SMOOTHIES

Banana, mixed berry, dairy free tropical \$8.00

### GREEN SMOOTHIE

Avo, spinach, banana, coconut water \$9.00

### MILK SHAKES

Chocolate, strawberry, vanilla, spearmint, caramel \$6.50

### SOFTIES

Coke, diet coke, coke zero,  
lemonade, squash, ginger beer, soda, tonic \$4.00

### SENSORY LAB COFFEE

Espresso \$3.50

Double espresso, long black, short macchiato \$4.20

Flat white, cappuccino, latte, hot chocolate \$4.40

Long macchiato, chia latte, mocha \$4.50

Affogato \$5.50

Babychino \$1.80

### ICED

latte, long black \$5.00

### ICED WITH ICE CREAM

coffee, chocolate, mocha, chai \$6.00

### EXTRAS

Large, mug \$0.50

Syrups – hazelnut, vanilla, caramel, coconut \$0.60

Extra shot \$0.60

Alternative milks - Almond, soy, coconut, lactose free \$0.60

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# THE GOOD STUFF

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## BEER & CIDER

DRAUGHT BEER OF THE MONTH 500ml	\$10.00
Corona - Mexico	\$8.00
Alby mid strength lager 3.5% -WA	\$8.00
Fat Yak Pale Ale - WA	\$9.00
Single Fin Summer Ale – WA	\$9.00
Colonial Kolsch - WA	\$9.00
Balter XPA – QLD	\$10.00
Zen zero dry ginger beer – WA	\$10.00
Zen zero chilli ginger beer – WA	\$10.00
Hills cloudy apple cider – SA	\$9.00
Hills Pear cider – SA	\$9.00

## COCKTAILS

**\$16.00**

Peach bellini – peach schnapps, peach, prosecco
Aperol Spritz – Aperol, prosecco, soda
Espresso Martini – kahlua, vanilla vodka, fresh espresso
Appletini – white rum, Cointreau, lime, cloudy apple juice
Margarita – tequila, Cointreau, lime, salt
Cosmopolitan – vodka, Cointreau, lime, cranberry juice
Mai Thai – white & dark rum, Cointreau, orgeat, cranberry, lime
Mojito – white & dark rum, lime, mint
Pina Colada – white rum, coconut rum
Passionfruit Caprioska – vodka, passionfruit, lime
Dark & Stormy – dark rum, lime, ginger beer
Moscow Mule – vodka, ginger beer, lime
Long Island – rum, tequila, gin, Cointreau, lemon, coke

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## BUBBLES

NBD Brut – SA	\$7	\$27
Madfish Prosecco - WA	\$9	\$40
Jansz Premium Cuvee – TAS		\$50
Veuve Cliquot Champagne nv – FRANCE		\$95

## WHITE WINE

NBD sauvignon blanc Semillon – SA	\$7	\$27
Billy Goat Hill Moscato – WA	\$8	\$35
Fishbone sauvignon blanc Semillon – WA	\$8	\$35
Silkwood ‘walkott’ Riesling – WA	\$9	\$40
Vasse Felix Classic Dry White – WA	\$9	\$40
La Maschera Pinto Grigio – SA	\$9	\$40
Domaine Naturalist sauv blanc Semillon – WA		\$40
Howard Park ‘miamup’ chardonnay – WA	\$10	\$45

## RED WINE

Harvery River Rose – WA	\$8	\$35
NBD shiraz – SA	\$7	\$27
Madfish Cab sauv merlot	\$9	\$40
Vinaceous Voodoo moon Malbec – WA	\$9	\$45
Tom Foolery Young Blood Grenache – WA		\$45
Vasse Felix ‘Filius’ cab sauv – WA		\$50
Pemberley Pinot Noir – WA		\$50
Grey Elk Shiraz – WA		\$50
Howard Park ‘Scotsdale’ shiraz – WA		\$60

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