

BREAKFAST (SERVED TILL 4Pm)

Chef Special Breakfast \$28

Homemade sweet potato hash on balsamic reduction base, avocado, smoked salmon, caramelised onion, poached eggs, hollandaise and sweet potato crisps.

Breakfast Plate \$29

Served with mango chai pudding, orange juice, poached egg on toast and mix fruits.

Israeli Breakfast \$29

Poached eggs, chunky avocado and fetta on toasted sourdough with grilled halloumi and traditional onion and capsicum salsa.

Smashed Avocado \$25 (G.F opt)

Chunky avocado, fetta and poached eggs on sourdough bread with pomegranate molasses, baby beetroot, roasted tomato, pomegranate seeds, beetroot hummus & dukkha.

Pulled Salmon Benedict \$26

Poached egg served on brioche bread with sautéed spinach, pulled salmon, hollandaise sauce and dukkha.

Egg Your Way \$12

Scrambled /fried / poached eggs on toasted sourdough.

Corn Fritters \$24

Homemade corn fritters stacked on sour cream with avocado, poached egg, slaw and cracker.

Toast with Butter and jam

Vegemite /jam \$9

Shakshuka \$26

Poached eggs in authentic tomato-based sauce with side of Israeli salad and pita.

Brekky Burger \$20

Fried eggs on brioche bun with avocado, relish, potato hash, tomato and spinach.

Big Breakfast \$30

Eggs your way on toasted sourdough bread with tomato relish, avocado, mushroom, roasted tomato, hash brown, and sautéed spinach.

Brunch Gnocchi \$21

W/mushroom, peas, charred onion and cherry tomato topped with a poached egg, hollandaise and sweet potato crisps.

Pancake \$20

Stacked pancake with banana, smothered in maple & chocolate syrup, berries and vanilla ice cream.

Healthy Breakfast \$28 (G.F)

Omelette cooked with onion, mushroom, spinach, coriander, tomato served with side Israeli salad, avocado and fetta.

Toasted Muesli \$19

Toasted granola muesli served with honey yoghurt and seasonal fruits.

Acai Bowl \$19

With acai, toasted muesli and seasonal fruit.

SIDES

Toast \$3

Fetta \$5

Spinach \$4

Grilled Tomato / Mushroom / Avocado / Hash Brown \$5

Grilled Halloumi / Tuna (with Mayo) \$8

LUNCH

Salmon Teriyaki \$35

Pan fried crispy salmon served with rice, steamed veggies and teriyaki sauce.

Crumbed Salmon \$35

Crumbed salmon strips with steamed veggies and homemade potato wedges with lime and honey sauce.

Tofu Steak \$26

Crispy tofu with traditional Japanese sauce on steamed rice and veggies.

Nourish Bowl \$26

W/Quinoa, cabbage, cucumber, avocado, carrot, capsicum, cashew, cilantro, green onion, sprout, Asian dressing.

Lemon Dori \$32

Stir-fried John Dori with capsicum, onion and carrot on special lemon sauce served with rice on sizzler plate.

Chow Mein \$24(W/ salmon\$30)

Asian style noodles with charred onion, carrot, cabbage and egg with authentic Asian style sauce

Pulled Salmon Burger \$28

Pulled salmon with coleslaw, tomato, caramelised onions, relish & special burger sauce on a brioche bun, served with fries.

Chef Special vegetarian Burger \$28

Veggie patty with, coleslaw, tomato, caramelised onions, relish & special burger sauce on a brioche bun, served with fries.

Falafel Plate \$24

With Israeli salad, pita, chips, and hummus.

Fish and Chips. (S - \$14/ L - \$19)

Served with tartar sauce and lemon wedges.

PASTA AND RISOTTO

Pumpkin Gnocchi \$21

Pumpkin, spinach and feta cheese.

Ravioli \$22

Mushroom and potato ravioli in creamy mushroom, spinach dill and pine nuts sauce.

Pesto penne \$24

Pan fried penne with sundried tomato, olives, pesto, with an olive oil base topped with parmesan.

Penne Pomodori \$22

Onion, zucchini, olives and Napoli sauce with parmesan.

Penne Alfredo \$30

Salmon, mushroom, cream, garlic, spinach with parmesan.

Creamy Penne \$25

Roasted pumpkin, cherry tomato, broccoli, mushroom in cream & napoli sauce topped with parmesan.

Mushroom Penne \$25

Onion, mushroom and pesto in cream sauce served with parmesan.

Pumpkin Risotto \$24

Roasted pumpkin, spinach and fetta.

Penne de Nogga \$30

Salmon pieces cooked on creamy Napoli sauce with Avocado, penne and spring onion.

Mushroom Risotto \$25

With mix mushroom, peas, and touch of cream topped with crispy mushroom and parmesan.

Salmon Risotto \$30

Salmon, diced capsicum, pesto served with parmesan.

**Note: parmesan cheese is 6 hours
cheese (when not melted)**

SALAD

+Grilled haloumi \$8, crispy tofu \$6, tuna \$8, grilled salmon \$12

Green Papaya Salad \$25

Cabbage, carrot, fennel, edamame, green papaya, toasted sesame, Asian dressing.

Cauliflower salad \$25

Roasted cauliflower, rocket, pears, pomegranate, caramelised walnuts, parmesan with balsamic dressing.

Super Salad \$26 (V)

Organic quinoa, zucchini noodles, kale, avocado, mint, roasted pumpkin, grilled corn, coriander with lemon dressing on bed of hummus.

Healthy Salad \$26

Quinoa, beetroot, beans, roasted pumpkin, spinach, fetta and pumpkin seed with pomegranate dressing.

Greek Salad \$22

Fetta, cherry tomato, cucumber, red onion, olives, salad mix with lemon dressing.

Warm Quinoa Salad \$24

Quinoa with charred carrot, onion, zucchini and cabbage with teriyaki sauce topped with sesame.

Caesar Salad \$19

Caesar dressed lettuce with croutons, egg and parmesan.

Israeli salad (Small \$9 /Large \$17)

KIDS MENU

Napoli Penne with cheese Small \$12/Large \$20

Bowl of Chips Small \$8/Large \$14

Nuggets W/chips \$14

Hotcake with maple, banana & ice-cream \$12

Malawach pizza with Napoli, olives & mozzarella cheese \$14

Fish fingers & ketchup \$14

Kids Nachos (corn chips & cheese) \$9

Please Note:

All food is prepared in a common commercial kitchen and there is a possibility of cross contact between menu items. We are unable to guarantee that any item will be 100% free of gluten, nuts, dairy or any other products that may cause an allergic reaction. We encourage you to be careful considering your dining choices. If you have severe sensitivity or allergy to certain foods, we ask that all customers with special dietary requirements please notify the waitstaff.

Surcharge of 10% On Sunday & 15% On Public Holiday Applies.

Beverage

Tea and coffee

- Latte \$4.8/ \$5.8
- Espresso \$4.5/ \$5
- Cappuccino \$4.8/ \$5.8
- Short/Long Black \$4.5/ \$5
- Hot Chocolate \$5/ \$6
- Mocha \$5/ \$6
- Chai Latte \$5/ \$6
- Lemon /Mint tea \$5
- English Breakfast \$5
- Green/Chamomile Tea \$5

Shakes \$9

- Chocolate/Strawberry/
Vanilla/banana

Iced Coffee/Ice latte \$7.
(+Ice Cream \$2)

Noah Juice \$5

Soda \$4

Sparkling Water/
Lemon lime Bitter \$7

Scotch

- Chivas Regal 12 Yrs \$14
- J. Walker Black 12 Yrs \$14

Beers

- Corona/Peroni \$10
- Asahi /Sapporo \$10

Vodka (+orange juice \$3)

- Smirnoff \$12
- Grey Goose \$14

Bacardi Rum W/coke \$14

Gin & Tonic

- Gordons \$14
- Bombay \$16

Fresh Squeeze Juice \$10

Make your own.

- Choose from
Apple/Carrot/Orange/Ginger
Beetroot/Celery/Cucumber

Complete Detox

- Apple, cucumber, kale, lemon, ginger,
celery

Heartily Healthy

- Carrot, orange, apple, beetroot,
ginger

Smoothies \$12

Mango tango smoothie

- Mango, banana, honey, ice, orange
and pineapple juice.

Protein Smoothie

- Peanuts, dates, honey, banana and
almond milk

Acai Smoothie

- Acai, banana with blast of cucumber
and apple.

Green Smoothie

- Kale, spinach, avocado, banana, mint,
with pineapple, chia seed.

Sake

- Junmai Ginjo Dry 300ml \$30
- Organic Junmai Ginjo 300ml \$32
- Junmai-Shu (Hot/Cold)150 ML \$18

Red Wines

- | | Glass | Bottles |
|-------------------------|-------|---------|
| O'Dwyers Pinot Noir. | \$14 | \$65 |
| Teperberg Vision Merlot | \$14 | \$65 |
| Teperberg Vision Shiraz | \$14 | \$65 |

White Wines

- | | Glass | Bottles |
|---------------------------|-------|---------|
| O'Dwyers Sauvignon Blanc. | \$14 | \$65 |
| Teperberg Chardonnay | \$14 | \$65 |
| Teperberg Impression Rose | \$14 | \$65 |
| Prosecco | \$14 | \$65 |

Cocktails

Lychee Martini \$19: W/ vodka, lychee and apple juice.

Date Night \$21: W/ vodka, coconut cream, dates, cardamom.

Pomegranate Spritz \$19: W/ vodka, pomegranate liqueur, prosecco, Soda.

Mimosa \$19: Sparkling wine with orange juice

Espresso Martini \$19: Vodka, double espresso liqueur, cold pressed coffee.

SUSHI

Sushi Roll

Salmon Avocado \$4.2	Mushroom \$3.8
Grilled Salmon \$4.2	Sweet Potato \$3.8
Tuna Cucumber \$3.8	Crab Cucumber \$3.8
Tuna Avocado \$3.8	Fish stick \$3.8
Plain Avocado \$3.8	Tofu \$3.8
Cucumber Avocado \$3.8	Smoked Salmon Cucumber \$4.2
Mix Vegetable \$3.8	Plain Tuna \$3.8

A La Carte Sushi

Fresh Salmon Nigiri \$2.5	Mango Salmon Joe \$4
Teriyaki Salmon Nigiri \$2.5	Salmon Tartar Joe \$4
Crab Nigiri \$2.5	Crabstick Inari \$4
Tomago Nigiri \$2.5	Cooked Tuna/salmon Inari \$3
Teriyaki Salmon O Nigiri \$4	Grill salmon Rice Paper Roll \$5
Salmon Tartar O Nigiri \$4	Vegetable Rice Paper Roll \$5
Fresh Salmon Oshi \$4	Sushi Sandwich Tuna \$4
Seared Salmon Oshi \$4	Sushi Sandwich Salmon \$4
Fresh Salmon Joe \$4	

Sweet chilly/Teriyaki/Spicy mayo \$0.5

Sushi Special

<u>Hot Roll Panko With Salmon & Creamcheese \$21</u>
<u>Sushi Pizza (Raw/Grilled Salmon/Cooked Tuna) \$19</u>
<u>Tropical Sushi With Cooked Salmon Avocado And Nuts \$21</u>
<u>Salmon Lover Roll \$22</u>
<u>Tempura Salmon(Fresh/Cooked) \$22</u>
<u>Tempura Crab/Tuna \$20</u>
<u>Salmon Sweet Potato Roll \$20</u>
<u>Poke Bowl Salmon/Grilled Salmon/Tofu \$23</u>

Sushi Packs

Crunchy Tuna Spicy /Non Spicy \$17
Crunchy Salmon Spicy/Non Spicy \$19
Teriyaki Vegetarian \$15
Sushi Mixed Box \$22
Salmon Sashimi Pack \$20

Deluxe House Special

Chef recommended Signature dish,
High quality sashimi, maki rolls served on a traditional sushi
boat.

Small \$82 (serve 2-3)/Large \$112 (serve 3-4)

Dinner (After 4 pm With All day menu)

Something To Start With

Adageshi Tofu \$10

With crispy tofu and don sauce.

Garlic Cheese Bread \$12

Garlic butter and cheese on Turkish bread.

Cheese Bites \$16

Crumbed mozzarella with sweet chilly mayo.

Potato Bravas \$18

Homemade potato wedges on rustic tomato relish served with garlic aioli.

Skewers \$19

Salmon skewers with mushroom, capsicum and onion cooked with teriyaki sauce.

Veggie Gyoza \$17(6pcs)

Steamed and pan-fried authentic Japanese style dumpling with Asian style sauce.

Honey Dori \$19

Battered diced john Dori cooked with honey and sesame.

Arancini \$16

Asian style arancini with aioli.

Mains

Crispy Salmon \$38

Salmon cooked to perfection served on bed of mash potato and Sautéed greens.

Crispy Barramundi \$38

Crispy-skinned barramundi cooked with garlic and herb oil, served with beans, cherry tomato, broccolini.

Barramundi Delight \$38

Crispy-skinned barramundi served on bed of mash potato served with mushroom, capsicum, carrot & onion.

Katsu Don \$30(Soy chicken/Tofu)

Onion, carrot on don sauce with egg on rice served with choice of protein.

CA RI GA\$30(W/salmon \$36)

A blend of spicy yellow curry, lemongrass, garlic and onion on coconut broth stewed with root vegetable, served with coconut rice.

Stirred Fry Tofu \$28

Pan fry tofu & vegetables on Manchurian sauce served with steamed rice.

Pad Thai \$26

Rice noodles cooked with mix vegetables, eggs, beansprout on Pad Thai sauce garnished with peanuts and lime.

Yaki Salmon \$32

Stir fry salmon with vegetables on our signature traditional Japanese Yaki sauce with steamed rice.

Ramen soup Noodles \$22(with salmon 29)

Asian style soup & noodles served with zucchini, carrot, broccolini and spinach.

Dory vindaloo \$32

John dory cooked with Indian style tangy goan spiced vindaloo sauce and potato, served with basmati rice.

Dessert

Crumbed Cheesecake \$9

Flourless Chocolate Cake \$9

Tempura icecream\$14

Sizzling Brownie with caramelised walnuts, ice cream and caramel \$16

Sticky dates pudding with caramel and icecream \$12