

BREAKFAST (SERVED TILL 4 PM)

Chef Special Breakfast \$29

Enjoy homemade sweet potato hash on a balsamic reduction base, paired with avocado, smoked salmon, caramelized onion, poached eggs, hollandaise sauce, and sweet potato crisps.

Israeli Breakfast \$30

Savor poached eggs, chunky avocado, and feta on toasted sourdough, with smoked salmon garnished with onion and capsicum salsa.

Smashed Avocado \$27 (G.F. option)

Chunky avocado, feta, and poached eggs on sourdough, garnished with pomegranate molasses, baby beetroot, roasted tomato, pomegranate seeds, beetroot hummus, and dukkah.

Traditional Benedict \$26

A poached egg on brioche bread with sautéed spinach, smoked salmon, hollandaise sauce, and dukkah.

Egg Your Way \$14

Scrambled, fried, or poached eggs on toasted sourdough.

Toast with Butter and Jam \$9

Vegemite or jam.

Shakshuka \$28

Poached eggs in a tomato-based authentic sauce, served with Israeli salad and pita.

Brekky Burger \$22

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

Big Breakfast \$30

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

Brunch Gnocchi \$21

Gnocchi with mushrooms, peas, charred onion, and cherry tomatoes, topped with a poached egg, hollandaise, and sweet potato crisps.

Pancake \$20

A stacked pancake with banana, drizzled with maple and chocolate syrup, berries, and vanilla ice cream.

Healthy Breakfast \$28 (G.F.)

An omelette with onion, mushroom, spinach, coriander, and tomato, with the side of Israeli salad, avocado, and feta.

Toasted Muesli \$19

Toasted granola muesli with honey yogurt and seasonal fruits.

Acai Bowl \$19

A refreshing bowl with acai, toasted muesli, and seasonal fruit.

SIDES

Toast/Relish/Hollandaise sauce/Parmesan \$3

Feta \$5

Spinach \$4

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

Lunch

Salmon Teriyaki \$37

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

Crumbed Salmon \$35

Crumbed salmon strips with steamed veggies and potato wedges, accompanied by lime and honey sauce.

Tofu Steak \$26

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

Green Bowl \$26

Includes quinoa, avocado, coleslaw, poached egg, broccolini, almond flakes, beans and kale.

Lemon Dori \$32

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

Chow Mein \$24

(With Salmon \$30)

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

Crumbed Salmon

Burger \$28

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

Chef Special Vegetarian

Burger \$28

Sweet potato hash with crumbed mushroom, coleslaw, tomato, caramelised onions, relish, and special burger sauce on a brioche bun, served with fries.

Barramundi Burger \$28

Crumbed barramundi with coleslaw, tomato, caramelised onions, relish, and special burger sauce on a brioche bun, served with fries.

Falafel Plate \$24

Served with Israeli salad, pita, chips, and hummus.

Fish and Chips

(Small \$14 / Large \$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 a creamy mushroom, spinach, dill, and pine nuts sauce.

Pesto Penne \$24/

Gnocchi \$26

Pan-fried penne or gnocchi with sun-dried tomatoes, olives, and pesto in an olive oil base, topped with parmesan.

Penne Pomodori \$23/

Gnocchi \$25

Onion, zucchini, olives, and Napoli sauce with parmesan.

Penne Alfredo \$30 /

Gnocchi \$32

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

Creamy Penne \$26/

Gnocchi \$28

Roasted pumpkin, cherry tomato, broccoli, and mushroom in cream and Napoli sauce, topped with parmesan.

Mushroom Penne \$26/

Gnocchi \$28

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

Pumpkin Risotto \$25

Roasted pumpkin, spinach, and feta.

Zucchini Carbonara

Penne \$28/Gnocchi \$30

Zucchini ribbons, mix mushroom, garlic, egg, cream& parmesan.

Mushroom Risotto \$27

Mixed mushrooms, peas, and a touch of cream, topped with crispy mushrooms and parmesan.

Salmon Risotto \$30

Salmon, diced capsicum, and pesto, served with parmesan.

NOTE: PARMASAN CHEESE IS 6 HOURS CHEESE (WHEN NOT MELTED)

SALAD

crispy tofu \$6, tuna \$8, grilled salmon \$12

Cauliflower Salad \$25

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

Super Salad \$26 (V)

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

Healthy Salad \$26

Quinoa, beetroot, beans, roasted pumpkin, spinach, feta, and pumpkin seeds with pomegranate dressing.

Greek Salad \$22

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

Warm Quinoa Salad \$25

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

Caesar Salad \$20

Caesar-dressed lettuce with croutons, egg, and parmesan.

Israeli Salad (Small \$10 / Large \$18)

KIDS MENU

**Napoli Penne with cheese Small \$12/Large \$20
(Gnocchi +\$2)**

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

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

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

Fish fingers & ketchup \$14

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 choice. If you have severe sensitivity or an allergy to certain foods, we ask that all customers with special dietary requirements please notify the waitstaff.

A surcharge of 10% on Sunday and 15% on public holidays applies.

BEVERAGE

Tea & Coffee

 LATTE 5/6
 ESPRESSO 4/4.5
 CAPPUCCINO 5/6
 FLAT WHITE 5/6
 LONG BLACK 4.5/ 5.5
 HOT CHOCOLATE 5/6
 MOCHA 5.5/6.5
 CHAI LATTE 5/6
 TURMERIC LATTE 5/6
 EARL GREY /MINT TEA \$5
 ENGLISH BREAKFAST \$5
 GREEN/CHAMOMILE TEA \$5
 (ALTERNATIVE MILK/DECAFE 0.75)

Blends & Chills

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 /ASAHI /SAPPORO \$11

VODKA (+ORANGE JUICE \$3)

SMIRNOFF \$12
GREY GOOSE \$14

BACARDI RUM W/COKE \$14

GIN & TONIC

GORDONS \$14
BOMBAY \$16



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.

BERRY BLISS

MIX BERRIES, BANANA, ALMOND MILK.

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

SAKE

JUNMAI GINJO DRY 300ML \$30
ORGANIC JUNMAI GINJO 300ML \$32
JUNMAI-SHU (HOT/COLD) 150 ML \$18

RED WINES

O'DWYERS PINOT NOIR
TEPERBERG VISION MERLOT
TEPERBERG VISION SHIRAZ



WHITE WINES

TEPERBERG CHARDONNAY
O'DWYERS SAUVIGNON BLANC
TEPERBERG IMPRESSION ROSE
PROSECCO

(GLASS \$14/BOTTLE \$65)

Cocktail

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.

MIMOSA \$19: SPARKLING WINE WITH ORANGE JUICE

ESPRESSO MARTINI \$19: VODKA, ESPRESSO LIQUEUR, COLD PRESSED COFFEE.

SPICY MARGARITA \$19: TEQUILA, COINTREAU, LIME, TAJIN.

SUSHI MENU

SUSHI ROLLS

SALMON AVOCADO \$4.2
GRILLED SALMON \$4.2
TUNA CUCUMBER \$3.8
TUNA AVOCADO \$3.8
PLAIN AVOCADO \$3.8
CUCUMBER AVOCADO \$3.8
TOFU \$3.8



MIX VEGETABLE \$3.8
MUSHROOM \$3.8
SWEET POTATO \$3.8
CRAB CUCUMBER \$3.8
FISH STICK \$3.8
SMOKED SALMON CUCUMBER \$4.2
PLAIN TUNA \$3.8

A LA CARTE SUSHI

FRESH SALMON NIGIRI \$2.5
TERIYAKI SALMON NIGIRI \$2.5
CRAB NIGIRI \$2.5
TOMAGO NIGIRI \$2.5

TERIYAKI SALMON O NIGIRI \$4.5
SALMON TARTAR O NIGIRI \$4.5

FRESH SALMON OSHI \$5
SEARED SALMON OSHI \$5

FRESH SALMON JOE \$4
MANGO SALMON JOE \$4
SALMON TARTAR JOE \$4

CRABSTICK INARI \$4
COOKED TUNA/SALMON INARI \$4

GRILL SALMON RICE PAPER ROLL \$5.5
VEGETABLE RICE PAPER ROLL \$5.5

SUSHI SANDWICH TUNA \$4.5
SUSHI SANDWICH SALMON \$4.5

SUSHI SPECIAL

HOT ROLL PANKO WITH SALMON & CREAMCHEESE \$22
SUSHI PIZZA (RAW/GRILLED SALMON/COOKED TUNA) \$19
TROPICAL SUSHI WITH COOKED SALMON AVO AND NUTS \$21
SALMON LOVER ROLL \$24
TEMPURA SALMON(FRESH/COOKED) \$22
TEMPURA CRAB/TUNA \$22
SALMON SWEET POTATO ROLL \$22
POKE BOWL SALMON/GRILLED SALMON/TOFU \$23

SUSHI PACK

CRUNCHY TUNA SPICY /NON SPICY \$17
CRUNCHY SALMON SPICY/NONSPICY \$19
TERIYAKI VEGETARIAN PACK \$15
SUSHI MIXED BOX \$25
SALMON SASHIMI PACK \$20
SAKE HOT ROLL \$19
RAW TUNA URAMAKI \$19

DELUX HOUSE SPECIAL

CHEF RECOMMENDED SIGNATURE DISH.

HIGH QUALITY SASHIMI, MAKI ROLLS SERVED ON A TRADITIONAL SUSHI BOAT.
SMALL \$82/LARGE \$112

Dinner (After 4 pm With All day menu)

STARTERS

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 AIOLI.

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 (5PCS)

ASIAN STYLE ARANCINI WITH AIOLI.

MAINS

CRISPY SALMON \$39

SALMON COOKED TO PERFECTION SERVED ON BED OF MASH POTATO AND SAUTÉED GREENS.

CRISPY BARRAMUNDI \$39

CRISPY-SKINNED BARRAMUNDI COOKED WITH GARLIC AND HERB OIL, SERVED WITH BEANS, CHERRY TOMATO, BROCCOLINI & KALE.

BARRAMUNDI DELIGHT \$39

CRISPY-SKINNED BARRAMUNDI SERVED ON BED OF MASH POTATO SERVED WITH MUSHROOM, CAPSICUM, CARROT & ONION.

CA RI GAS30(W/SALMON \$36)

A BLEND OF SPICY YELLOW CURRY, LEMONGRASS, GARLIC, GINGER AND ONION ON COCONUT BROTH STEWED WITH ROOT VEGETABLE, SERVED WITH COCONUT RICE.

STIRRED FRY TOFU \$30

PAN FRY TOFU & VEGETABLES ON MANCHURIAN SAUCE SERVED WITH STEAMED RICE.

PAD THAI \$28

RICE NOODLES COOKED WITH MIX VEGETABLES, EGGS, BEANSPROUT ON PAD THAI SAUCE GARNISHED WITH PEANUTS AND LIME.

YAKI SALMON \$34

STIR FRY SALMON WITH VEGETABLES ON OUR SIGNATURE TRADITIONAL JAPANESE YAKI SAUCE WITH STEAMED RICE.

RAMEN SOUP NOODLES \$24(WITH SALMON 30)

ASIAN STYLE SOUP & NOODLES SERVED WITH ZUCCHINI, CARROT, BROCCOLINI AND SPINACH.

DORY VINDALOO \$34

JOHN DORY COOKED WITH INDIAN STYLE TANGY GOAN SPICED VINDALOO SAUCE AND POTATO, SERVED WITH BASMATI RICE.

Dessert

CRUMBLED CHEESECAKE \$9

FLOURLESS CHOCOLATE CAKE \$9

TEMPURA ICECREAMS\$14

SIZZLING BROWNIE WITH CARAMELISED WALNUTS, ICE CREAM AND CARAMEL \$16

STICKY DATES PUDDING WITH CARAMEL AND ICE CREAM \$12



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