

FOOD

Always Gluten Free, Organic Where Possible ♡

DRINKS

TOAST	9
Sourdough / Fruit with your choice of spreads (peanut butter, vegemite, organic butter, jam, honey)	
SMASHED PEA & AVO (VO)	20
Smashed pea, mint, avocado, pomegranate, goat curd, red chillies on sourdough (add a poached egg +3)	
GRANOLA BOWL (VO)	17
House-made granola, seasonal fruits, peach puree, organic yogurt/coconut yogurt	
CRISPY PRAWN TACOS	22
crispy prawns, pineapple salsa, avocado, lime dressing, jalapeño, chipotle mayo (3pcs)	
PORK BELLY BENEDICT	24
double cooked pork belly, peach bbq glaze, corn salsa, poached eggs, chipotle hollandaise, potato croquette	
EGGS YOUR WAY ON TOAST	13
Organic eggs - poached or scrambled	

EXTRAS

Extra egg (organic)	3
Extra slice of toast	2
Sauteed mushroom	
Kale / Tomatoes	
Avocado	5
Feta	
Streaky bacon	
House cured salmon	6
Free range spanish chorizo	
Rosti (3pcs)	

CHILLI SCRAMBLED EGGS	22
Organic scrambled eggs with house made coconut sambal, bean sprouts, bonito flakes, coriander, fried shallots on toast	
PULLED PORK	23
Free ranged pulled pork, braised red cabbage, house made apple jam, pickled apple, poached egg on potato croquette	
RAGU ON TOAST	23
slow cooked beef ragu, truffle pecorino, cherry tomatoes, poached egg served with sourdough	
WILD MUSHROOM	23
Sautéed mushrooms, creamy truffle sauce, grana padano, poached egg with house made potato rosti	
KARAAGE CHICKEN SANGA	21
Japanese deep fried chicken, spicy coleslaw, yuzu mayo, melted cheese	
SALMON BENEDICT	24
Confit salmon, sautéed kale, shaved fennel, poached eggs with citrusy hollandaise on sourdough	
MATCHA HOTCAKE	22
Yuzu ricotta, Belgian white chocolate matcha ganache, seasonal fruits (add a scoop of ice cream +3)	
SOMETHING FOR KIDS	
KIDS HAM & CHEESE TOASTIE	10
KIDS SCRAMBLE ON TOAST	9
KIDS PANCAKE	10

Take a look at our display for fresh toasties/paninis/awesome sweets!

COFFEE	
House blend (by ONA)	4.4
Single Origin / Raspberry Candy	5.5
Batch Brew	5
Cold Brew	5.5
Turmeric/Matcha	5

TEA	
English Breakfast / Earl Grey	
Lemon Grass + Ginger	
Peppermint / Gunpowder Green	5

COLD DRINKS	
Cold Pressed Juices (by Allie's)	8
Watermelon, Apple, Strawberry, Lime	
Green Apple, Ginger, Lemon	
Celery, Green Apple, Spinach, Lemon, Ginger, Botanicals	
Beetroot, Green Apple, Carrot, Ginger, Lime	
Pineapple, Pear, Green Apple, Lemon, Mint	

Coconut Water	5
Sparkling Water	4.5
Kombucha (by Remedy) (Passionfruit / Raspberry Lemonade)	7

Smoothies	11
Green (Kale, Mango, Dates, Coconut milk, Coconut chips)	
PBB (Banana, Peanut Butter, Almond milk, Cacao nibs, honey)	
Breakfast Acai (Acai, Banana, Granola, Almond milk, PB)	

ADD +.60	
Soy / Almond / Oat / Coconut	
Extra Shot / Iced	

10% surcharge applies on weekends
15% surcharge applies on public holidays

Everything on our food menu is gluten free. Please advise of any other allergies or intolerances. Noglü prides itself on using the best local, fresh, free range and organic produce.

VO - VEGAN OPTION