

Brunch & Lunch



WED-SAT 12-2PM (LAST ORDERS)

PB & BANANA ON TOAST (GF*) 8.25

(2) Noa's Bloomer toasted with crunchy peanut butter, smashed banana, sprinkled with cacao-maca powder, drizzled with date syrup & cacao nibs

MEDITERRANEAN MUSHROOM SCRAMBLE (GF*) 13.00

Creamy turmeric tofu scramble on Noa's doorstep bloomer toasted, topped with marinated, oven roasted portobello mushroom & Romano sweet pepper, Zhoug & soy toasted seeds

SPICY KOREAN RAREBIT (GF*) 12.00

2 slices of Noa's toasted focaccia topped with Cheezy rarebit sauce, braised leeks, spicy gochujang sauce & homemade kimchi

MEAL DEALS (GF*) 11.50

1/2 Soup & 1/2 Supergreen Caesar wrap

Or

1/2 Soup & 1/2 Blood orange, walnut & 'ricotta' Salad
Add bread warm with garlic oil for your soup 1.50

Or

1/2 Caesar wrap & 1/2 Blood orange & walnut salad

SOUP OF THE DAY (GF*) 7.00 (See specials board)

With warm Noa's bread & garlic oil *gf swap 1.00

PASTA & SPECIALS

SEE WALL BOARD

PLAIN SWEET POTATOES WEDGES (GF) 4.50

HERB ROASTED POTATO WEDGES (GF) 4.50

MIXED SIDE SALAD & DRESSING (GF) 4.50

HOUSE FERMENTED KIMCHI (GF) 3.00

GREEN OLIVES 4.50

MIXED NUTS (GF) 4.00

Sides

SUPERGREEN CAESAR WRAP (GF*) 10.50

Spinach wrap, warm roasted broccoli & chickpeas, jackfruit, Caesar dressing, crispy aubergine 'bacon', cashew parmesan, baby gem lettuce *gf swap 1.00

BLOOD ORANGE, WALNUT & 'RICOTTA' SALAD (GF) 14.95

Whipped cashew nut 'ricotta', blood orange, candied walnuts, fennel, black grapes, cinnamon pickled rhubarb, rocket, radicchio, blood orange vinaigrette

STICKY SESAME TOFU BOWL (GF) 16.00

Tofu with sweet & sticky sesame sauce, edamame, rice & Furikake seasoning, sesame braised carrot salad, house kimchi, pickled cucumber, roasted broccoli, nori seaweed & fresh coriander

BAKED CAMEMBERT (FOR 1 OR TO SHARE) (GF*) 16.00

Warmed in the oven, drizzled with oil & fresh herbs served with red onion chutney & toasted focaccia (10mins bake time) *gf bread swap 2.00

Something Sweet

FRUIT SCONES (GF) 4.25

Warm Cranberry, raisin & orange scone, whipped vanilla coconut cream & dark cherry jam

WARM CHOCOLATE CHERRY SPONGE (GF) 8.25

Cherries, vanilla ice-cream, white chocolate and beetroot soil, cherry cream & roof garden Cola leaf

STICKY TOFFEE PUDDING 8.50

Vanilla ice-cream, toffee sauce, apple crisp, walnuts

CINNAMON APPLE & PB (GF) 5.25

Apple wedges topped with cinnamon & date syrup & served with crunchy peanut butter to dip

AFFOGATO (GF) 7.00

2 scoops of vanilla ice-cream & double espresso

****TAKE AWAY—PLEASE GIVE AS MUCH NOTICE AS POSSIBLE AS IT TAKES TIME TO PREPARE AND PACKAGE ****

****Chocolate available to buy on the front counter!****

(GF) GLUTEN FREE PRODUCT (GF*) CAN BE ADJUSTED