

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 Nectarine & 'ricotta' Salad
Add bread warm with garlic oil for your soup 1.50

Or

1/2 Caesar wrap & 1/2 Nectarine & 'ricotta' salad

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

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

SPECIALS SEE WALL BOARD

Sides **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

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

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

NECTARINE, COURGETTE & 'RICOTTA' SALAD (GF) 14.95

Roasted nectarines, raw courgette, pickled rhubarb, cashew nut 'ricotta', pomegranate, fennel leaf, rocket, Lollo Rosso, Radicchio leaves & herb oil.
Why not add a side of potatoes

SWEET CHILLI BOWL (GF) 16.00

Sweet potato, tofu, black beans & jasmine rice with shredded greens, pickled cucumber & pink radish, spring onions, coriander & house sweet chilli sauce

BAKED CAMEBERT (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 SCONE (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!****