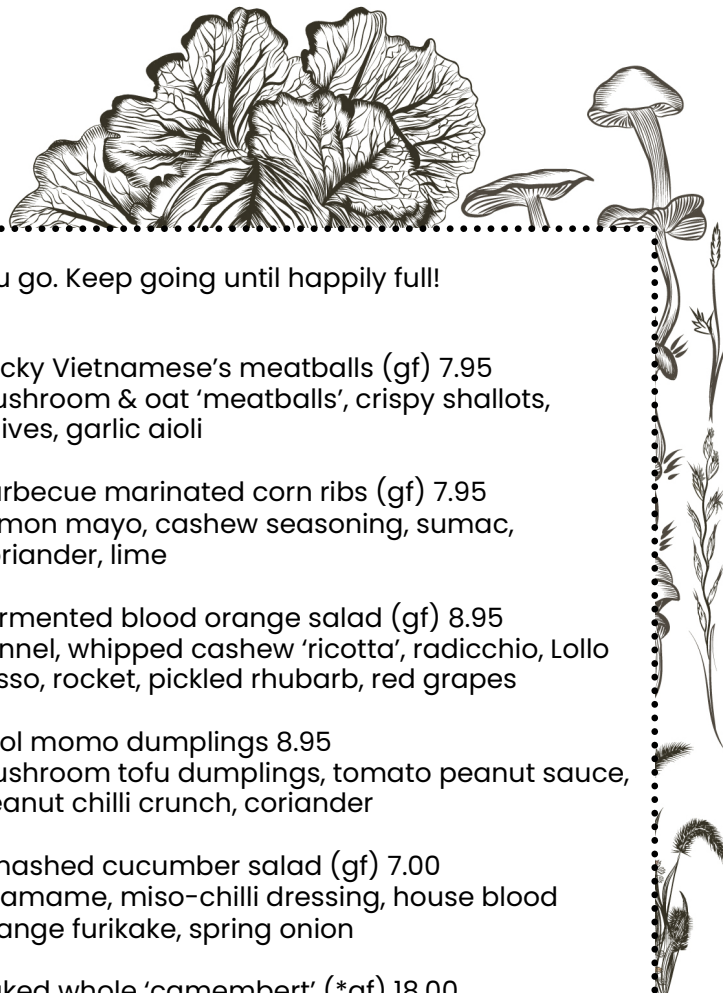


# the Plates...

Seasonal small plates menu 'February/March'

Evenings From 5.30pm—8pm Wed—Sat Close 10pm



Start with nibbles. Add small plates. Order more as you go. Keep going until happily full!

## Nibbles & Bread

Thyme & sea salt crackers (gf) 6.75  
Cannellini cream, lemon oil, walnut & pumpkin seed dukkah

Crunchy harissa cauliflower (gf) 4.50  
& sour yoghurt dip

Crunchy cheesy cashew kale crisps (gf) 4.50

Nocellara green olives (gf) 4.50

House fermented kimchi (gf) 3.50

House pickles (gf) 4.50

Warm Noa Bakehouse with garlic oil;  
Bloomer 3.00  
Focaccia 3.00  
Gluten free Schar seeded roll 3.00

## Small Plates

Teriyaki aubergine sushi wrap (gf) 8.00  
Wasabi mayo, avocado, carrot, cucumber,  
nori, sesame, pickled red cabbage

Beetroot tartare (gf) 8.50  
Slow dried beetroot & tomato, capers,  
horseradish, dill, pickled shallots, gorse flower

Potato pavé (gf) 7.50  
Garlic confit, house 'Parmesan', chives

Green lentil & onion pâté (\*gf) 8.75  
Toasted Noa rye bread, house sauerkraut,  
pickled cornichon, whole grain mustard, dill

Roasted Jerusalem artichoke (gf) 8.95  
Torched grapefruit, sunflower seed purée,  
grapefruit gel

Maple-butter roasted carrots (gf) 7.50  
Celeriac puree, rocket, chestnut

Mushroom miso risotto (gf) 8.95  
Pickled mushrooms, kale purée, rocket, house  
'parmesan', truffle oil

Crispy savoy cabbage skewer (gf) 7.00  
Chestnut cream, pickled walnut, house  
'parmesan'

Sticky Vietnamese's meatballs (gf) 7.95  
Mushroom & oat 'meatballs', crispy shallots,  
chives, garlic aioli

Barbecue marinated corn ribs (gf) 7.95  
Lemon mayo, cashew seasoning, sumac,  
coriander, lime

Fermented blood orange salad (gf) 8.95  
Fennel, whipped cashew 'ricotta', radicchio, Lollo  
rosso, rocket, pickled rhubarb, red grapes

Jhol momo dumplings 8.95  
Mushroom tofu dumplings, tomato peanut sauce,  
peanut chilli crunch, coriander

Smashed cucumber salad (gf) 7.00  
Edamame, miso-chilli dressing, house blood  
orange furikake, spring onion

Baked whole 'camembert' (\*gf) 18.00  
Truffle oil & hazelnut topping, pear & raisin  
chutney, warm Noa Bakehouse focaccia, fresh  
thyme

## Desserts

Chocolate cherry mousse (gf) 7.95  
Cinnamon cookie crumble, balsamic cherry  
compote, whipped lentil cream

Sticky toffee pudding 8.95  
Toffee sauce, vanilla ice cream, crushed  
caramelised walnuts, cinnamon & apple crisps

Crème caramel (gf) 7.95  
Orange & raisin confit, pistachio biscotti

Pear frangipane tart 7.95  
Vanilla creme anglaise, cinnamon, blackberry  
compote

Red Bush Affogato (gf & caffeine free) 5.50  
Roobos espresso & scoop of vanilla ice cream

Noas House Blend Affogato (gf) 4.50  
Espresso & scoop of vanilla ice cream

**PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES**

(gf) - gluten free  
(gf\*) - gluten free swap needed

