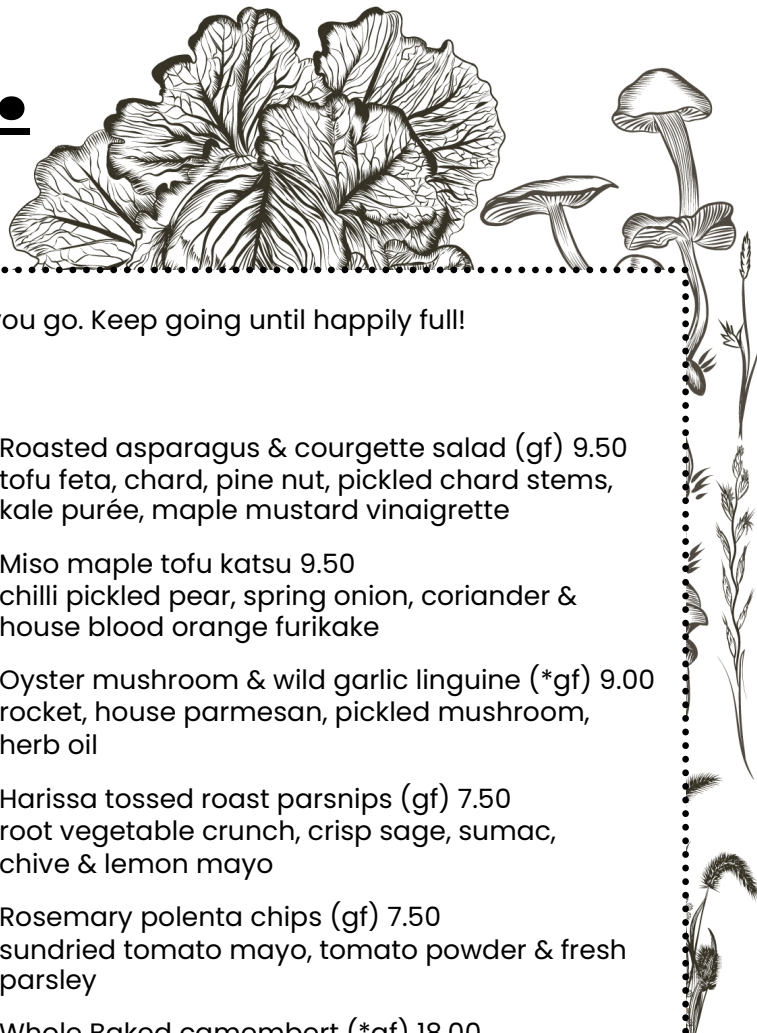


the Plates...

Small plates April / May 2026

Bookings From 5.30–8pm Wed–Sat Close 10pm



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

Nibbles & Bread

Crunchy cheesy cashew kale crisps (gf) 4.50

Dehydrated Sweet potato crisps (gf) 6.50
sour yogurt, orange za'atar & pickled pomegranates

Mexican Mole caramel popcorn (gf) 4.50
Mole blend—cacao, chilli & warming spices

Roasted celeriac hummus (gf) 7.50
harissa oil & apricot crunch, thyme & sea salt crackers

Nocellara Green Olives (gf) 4.50

Selection of House Pickles (gf) 4.50

House fermented kimchi (gf) 3.50

Noa Bakehouse artisan bread served warm & drizzled with garlic oil...

Seeded bloomer 3.00

Rosmary focaccia 3.00

Schar seeded Roll (gf) 3.00

Small Plates

Hoisin jackfruit & sweetcorn tostada (*gf) 9.25
creamed avocado, pickled radish, spring onion & peashoot

Saffron braised fennel (gf) 8.50
whipped cashew & tofu 'ricotta', pickled walnut, lemon oil

Roasted carrot skewer (gf) 7.50
walnut & pumpkin seed dukkah, baby capers, smoked red cabbage puree, house piccalilli, roof garden bittercress

Mushroom & tofu sisig (gf) 8.95
soy mayo, kalamansi gel, crispy rice, spring onion, chives & pickled wild garlic

Spicy Kimchi cabbage parcel (gf) 7.50
mushroom, tempeh & lentil stuffing, tahini cream, miso chilli tamarind oil

Roasted aubergine (gf) 8.00
Zhoug, pistachio & date syrup, creamed cannellini beans

Roasted asparagus & courgette salad (gf) 9.50
tofu feta, chard, pine nut, pickled chard stems, kale purée, maple mustard vinaigrette

Miso maple tofu katsu 9.50
chilli pickled pear, spring onion, coriander & house blood orange furikake

Oyster mushroom & wild garlic linguine (*gf) 9.00
rocket, house parmesan, pickled mushroom, herb oil

Harissa tossed roast parsnips (gf) 7.50
root vegetable crunch, crisp sage, sumac, chive & lemon mayo

Rosemary polenta chips (gf) 7.50
sundried tomato mayo, tomato powder & fresh parsley

Whole Baked camembert (*gf) 18.00
truffle oil & hazelnut topping, fresh thyme, pear & raisin chutney, warm Noa Bakehouse focaccia

Desserts

Fynoderee gin & rhubarb sorbet (gf) 5.00
cranberry powder (1 scoop)

Raspberry & white chocolate pavlova (gf) 7.95
whipped raspberry lentil cream, white chocolate, raspberry coulis, fresh raspberries & mint

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

Chocolate & hazelnut torte (gf) 7.95
whipped vanilla lentil cream, dark berry compote, rosemary syrup & crushed roasted hazelnut

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

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

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

(gf) - gluten free

(gf*) - gluten free swap needed

