

Brunch & Lunch

WED – SAT 12–2PM (LAST ORDERS CLOSE 3PM)

PB & BANANA ON TOAST (GF*) 9.50

Noa's seeded bloomer toasted with crunchy peanut butter, smashed banana, sprinkled with cacao-maca powder, drizzled with date syrup & cacao nibs

MEDITERRANEAN MUSHROOM SCRAMBLE (GF*) 13.95

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*) 13.50

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

SOUP OF THE DAY (GF*) 7.50 (See specials board)

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

CAPRESE SANDWICH (GF*) 11.00

Balsamic marinated tomato & aubergine caprese sandwich, cashew 'mozzarella', basil pesto, rocket, Noa bakehouse focaccia & sweet potato crisps

MEAL COMBOS (GF*) 12.00

1/2 Soup & 1/2 Caprese sandwich*

Or

1/2 Soup & 1/2 Summer peach salad

Add warm Noas bread with garlic oil for your soup 2.00

Or

1/2 Caprese sandwich* & 1/2 Summer peach salad

SIDES

Plain sweet potatoes wedges (gf) 4.50

Herb potato wedges (gf) 4.50

Mixed Side Salad & dressing (gf) 4.50

House Fermented Kimchi (gf) 3.50

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

PLEASE LET US KNOW ABOUT ANY ALLERGIES WHEN ORDERING

PANKO TOFU KATSU 17.95

Panko breaded tofu, sweet katsu sauce with jasmine rice garnished with pickled pear, edamame & kale, orange furikake seasoning, spring onion, coriander & chilli oil

SUMMER PEACH SALAD (GF) 15.00

Creamed avocado, peach, pickled pomegranate, tossed harissa cauliflower, toasted quinoa, roasted tenderstem broccoli, curly endive, fresh dill & basil oil, mango chilli vinaigrette *Why not add a hot potato side*

WHOLE BAKED CAMEMBERT (GF*) 16.50

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

**SPECIALS
SEE WALL BOARD**

Something Sweet

CHOCOLATE, COCONUT & DATE TART (GF) 8.50

Raspberry cream, fresh raspberries, kola plant

STICKY TOFFEE PUDDING 9.00

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

MANGO, LIME & COCONUT TRIFLE (GF) 9.00

Mango sponge, mango & lime compote, coconut cream, lime gel, toasted almond & mint

CINNAMON APPLE & PB (GF) 5.25

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

FRUIT SCONE (GF*) 4.50

Warm Cranberry, raisin & orange scone, whipped Lentil cream & berry jam

AFFOGATO (GF) 7.00

2 scoops of vanilla ice-cream & double espresso

ROOIBOS AFFOGATO (GF) 8.50

2 scoops of vanilla ice-cream & double rooibos Espresso - sweet & fragrant. Sprinkled with cinnamon (naturally caffeine free)

2 SCOOPS OF VANILLA ICECREAM (GF) 4.00

CHOCOLATES & TREATS ON THE FRONT COUNTER