

# Brunch & Lunch

WED-SAT 12-2PM (LAST ORDERS)



## PB & BANANA ON TOAST (GF\*) 8.00

(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\*) 12.95

Marinated roasted portobello mushroom, creamy turmeric tofu scramble on Noa's bloomer, with roasted Romano sweet pepper, Zhoug & soy toasted seeds

## SPICY KOREAN RAREBIT (GF\*) 11.95

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 Roasted Apple & Squash Salad  
Add a slice of bread for your soup 1.50

*Or*

1/2 Caesar wrap & 1/2 Roasted Apple & Squash salad

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

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

## 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

## ROASTED APPLE & SQUASH SALAD (GF) 14.00

Roasted apple & butternut squash, crumbled tofu Feta, spiced squash puree, pickled celery, crispy cumin lentils, rocket, spinach & winter berry vinegarete

## Sides

### GREEK-STYLE LOADED SWEET POTATO WEDGES (GF) 6.00

Jackfruit Kokkinisto, crumbled tofu Feta, fresh mint

### PLAIN SWEET POTATOES WEDGES / HERB ROASTED WEDGES (GF) 4.50

SIDE SALAD & DRESSING (GF) 4.50

HOUSE FERMENTED KIMCHI (GF) 2.50

GREEN OLIVES 4.50 / MIXED NUTS (GF) 4.00

MAPLE & PUMPKIN SPICED POPCORN (GF) 4.00

ARTISAN BREAD BOARD, BALSAMIC VINEGAR & GARLIC OIL 4.50

## PASTA DISH OF THE DAY

SEE WALL BOARD

## STICKY SESAME TOFU BOWL 16.00 (GF)

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

## AUBERGINE KATSU BURGER 16.95

Marinated Aubergine Steak in Panko Breadcrumbs, Katsu Curry Butterbean Mayo, Pickled Daikon Radish, Pickled Cucumber, Rocket, Noa Bakehouse Bun, with Sweet Potato Wedges \*gf swap 1.00

## BAKED CAMEMBERT (FOR 1 OR TO SHARE) 14.00 (GF\*)

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

### CRANBERRY & APRICOT SPOTTED DICK (GF) 7.95

Vanilla Oat Custard & Cranberry Powder

### FRUIT SCONE (GF) 4.25

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

### CINNAMON APPLE & PB (GF) 5.00

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

### BLACKBERRY & LEMON POSSET (GF) 8.25

With beetroot & white chocolate soil, cream, berries, cola leaf & pistachio biscotti

### CHOCOLATE & SWEET POTATO FUDGE BROWNIE (GF) 8.25

Served warm with vanilla ice cream, dark chocolate sauce, crushed pecans & orange Za'atar

### STICKY TOFFEE PUDDING 8.50

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

### AFFOGATO (GF) 6.95

2 scoops of vanilla ice-cream & double espresso

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