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

BAKED BEANS ON TOAST (GF*)13.95
House baked beans in a sweet & Smokey tomato sauce, roasted sweet potato, watercress sour yoghurt dressing, toasted Noa bloomer, pickled shallot, kale, soy toasted seeds, fresh parsley

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

HARISSA VEGGIE WRAP (GF*) 11.00
Roasted carrot, parsnip & sweet harissa wrap, tangy apple purée, pickled beetroot, rocket & radicchio, root vegetable crunch

MEAL COMBOS (GF*)12.00

1/2 Soup & 1/2 Harissa veggie wrap*

Or

1/2 Soup & 1/2 Autumn salad

Add warm Noas bread with garlic oil for your soup 2.00

Or

1/2 Harissa veggie wrap* & 1/2 Autumn 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

AUBERGINE BANBANJI (GF*) 17.95
Aubergine with herb breadcrumbs, Japanese banbanji sauce, pickled red onion, edamame, tenderstem, carrot & sesame, spring onion, fresh coriander & coconut jasmine rice

AUTUMN SALAD (GF)15.00
Roasted beetroot, pear & whipped cashew 'ricotta', pickled rhubarb, spinach & rocket, miso & garlic hummus, soy toasted seeds, pomegranate & rose dressing, fresh dill & herb oil

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

WARM CHOCOLATE BROWNIE (GF) 9.00
sweet potato, pecan & peanut butter chocolate brownie, orange za'atar, chocolate sauce & vanilla ice cream

STICKY TOFFEE PUDDING 9.00
Vanilla ice-cream, toffee sauce, apple crisp, walnuts

BLACKBERRY POSSET (GF) 8.50
Spiced apple compote, whipped cream & cinnamon oat granola

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