

nook CLARENCE ST

Summer 2021

NO SPLIT BILLS / ALL EXTRA'S/SUBSTITUTES WILL BE CHARGED
BREAKFAST TILL 12:00 / LUNCH FROM 11:30

TOAST Your choice of organic White, Rye or Soy linseed Sourdough, turkish or gluten free	5	COFFEE SOY, ALMOND, OAT, LACTOSE FREE, MACA, DECAF, CHOCOLATE, EXTRA SHOT +50C	
EGGS ON SOURDOUGH Your choice of eggs on organic sourdough toast Add Sautéed wild mushroom, Bacon or Grilled leg ham +4each, roasted tomato +3 hash brown +3, Avocado +4, Grilled halloumi +5, Smoked salmon +5, Smoked ocean trout +6	10	HOUSE BLEND ST. ALI 'ORTHODOX' sm 4.2 lg 4.5 NOOK SEASONAL BLEND / SINGLE ORIGIN BATCH BREW sm 4.5 lg 5 5.5 COLD BREW / ICED COFFEE w ice cream 6	
QUINOA PORRIDGE (until 11.30) Chefs oats, mascarpone, dried cranberries, seasonal fruits, honey	14	TEA ORGANIC LOOSE LEAF	
BANANA BREAD (until 11.30) Banana bread topped with mascarpone, Seasonal fruits, pistachio, Poached Rhubarb	8	ENGLISH BREAKFAST / SILVER JASMINE / EARL GREY / HEAL MASALA CHAI / INHALE EXHALE	4.5 5
BIRCHER (until 11.30) Chefs oat, seasonal fresh poached & dried fruits, coconut, poached rhubarb	13	ICED DRINKS	
BACON & EGG PANINI Crispy bacon, fried eggs, rocket, housemade tomato relish, aioli on organic panini	10	FRESHLY SQUEEZED JUICE 8 BLOODY GREEN Apple, kale, mint, spinach, pineapple SUMMER DAY Watermelon, mint, lemon HERBAL REMEDY Orange, carrot, ginger, lemon VEGE KING Carrot, beetroot, celery, apple, ginger, spinach	
ULTIMATE BREKKIE PITA 2 Fried Eggs, Smoked Bacon, halloumi, sauteed spinach, harrisa, pita bread	15	FRESHY MADE ORGANIC ICED TEA 7 Egyptian Rose, hibiscus & elderflower	
BREKKIE BOWL (available vegan) Poached eggs, avocado, grilled sweet potato, quinoa, spinach, kale Add grilled chicken +5 grilled halloumi +5 Smoked ocean trout +6	14	SMOOTHIE 8 BREAKFAST Strawberry, banana, mango, muesli, yoghurt, honey, milk BERRY BURST Acai berries, banana, coconut water VEGAN Banana, Peanut butter, spinach, chia, mix berries, almond milk DETOX Fresh apple & beetroot juice, mix berries, chia, spinach, banana	
BENNY'S BROTHER'S BENEDICT Smoked pulled pork, chefs slow, poached eggs, lebanese bread	16	PROTEIN SHAKES 9 ENERGIZE Coconut water, berries, banana, almond, chia, whey protein LEAN AND CLEAN Avocado, almond butter, coconut water, whey protein BRAZILIAN BOMB Acai berry, banana, coconut water, whey protein POPEYE Avocado, banana, spinach, honey, almond milk, whey protein	
CHILLI SCRAMBLE Chilli coriander scrambled egg, smoked bacon, roasted tomato, sauteed mushroom, parmesan, rocket, pesto on sourdough	17	SOFT DRINKS Kombucha 5.5, Sparkling water 4, Water 3.5, Lemon lime bitter 4.5, Ginger beer 4.5, Coke 4 No sugar Coke 4, Coconut Water 4.5	
ZUCCHINI CORN FRITTER Moroccan spiced zucchini, corn, edamame & cauliflower fritter balls, crumbed halloumi, beet hummus, fresh chilli, rocket, poached egg, black sesame seeds	17	BEER seasonal pale ale 8 CIDER The hills cloudy apple 8 HOUSE WINE Red / White 8	
HALLOUMI STACK Grilled halloumi, avocado, grilled heirloom tomatoes, rocket, basil pesto, poached eggs, quinoa, pumpkin seeds, dukkah, aioli on organic sourdough Add grilled chicken tenderloin +5, bacon+4, wild mushrooms +4 each	17	SANDWICH + CHIPS / SWEET POTATO CHIPS 5	
SAGANAKI Smashed minted pea avocado, saganaki, pickled cabbage, spiced hollandaise, pesto, dukkah, poached egg, sourdough	17	PORK (Panini, Pita, or bao) 14 Pulled pork, smashed edamame puree, Housemade slow, chilli coriander edamame puree, chilli mayo	
Triple Threat (available vegan) Marinated and grilled field, enoki and oyster mushroom, balsamic reduction, sauteed spinach, crispy kale, harissa, beetroot gel, poached egg, sourdough	16	BRISKET (Panini, Pita, or bao) 14 Pulled spicy beef brisket, dill cucumber pickles, sauerkraut, rocket, jalapeno hummus	
EGGPLANT (available vegan) Mixed grains in a roasted eggplant, Beetroot Hummus, Peas, cranberries, pomegranate, Pumpkin seed, feta. Add a poached egg +2.5, Grilled chicken, Grilled Halloumi or Pulled pork +5	17	HALLOUMI (Panini, Pita, or bao) 14 Grilled halloumi, sauteed wild mushrooms, roasted tomato, rocket, pesto aioli	
OCEAN TROUT QUINOA Smoked ocean trout, capers, spinach, rocket, onion, thinly sliced beetroot and radish, dill, Edamame, quinoa, ricotta, lemon zest, poached egg	22	CLUB 16 Grilled chicken, bacon, egg, tomato, double cheese, lettuce and mayo on Three layers of bread	
HALLOUMI SALAD Grilled halloumi cheese, Rocket, Grilled veggies, Tabouli, Baby beetroot, Radish, Pumpkin seeds, Seasonal fruits, Olive oil, Balsamic reduction. Add grilled chicken tenderloin +5	17	CHICKEN SCHNITZEL 14 Homemade fresh crumbed & herbed chicken breast, avocado, cheese, tomato, rocket and aioli on toasted Turkish bread	
CHICKEN & MUSHROOM Grilled chicken, sauteed field mushroom, rocket, Julienne carrot & beetroot, mixed grains, aioli, dried portobello mushroom skins, beetroot dust Add grilled halloumi +5	18	REUBEN 14 House corned beef, swiss cheese, sauerkraut, pickles, thousand Island on toasted rye bread	
VIETNAMESE CHICKEN *Lunch only Marinated chicken tenderloin, chinese cabbage, shredded carrot, shallot, rice noodle, chilli mint vinaigrette	18	THE CUBAN 16 Smoky pulled pork, leg ham, swiss cheese, pickles, mustard, special sauce, crusty sourdough	
NOOKIE BOWL (available vegan) Salmon, wild rice, grains, edamame, pickled ginger, carrot & zucchini noodle, seaweed, fried egg, nori cracker, kewpie japanese dressing	18	BREAD CHOICE - WHITE/WHOLEMEAL, MULTIGRAIN, TURKISH WRAP, GLUTEN FREE, SOURDOUGH-WHITE, SOY LIN, RYE	
ROASTED PUMPKIN & FALAFEL (vegan) *Lunch only Roasted Pumpkin, falafel, grilled couliflower, avocado, alfalfa, mixed grains, cucumber pickle, kumera chips, beetroot hummus Add grilled chicken +5 Pulled Pork +5 Pulled Beef +5	17	MURPHY 11.5 Chicken breast, bacon, cheese, onion, tomato, lettuce	
MR SOBA (available vegan) Roasted Kumera, capsicum, zucchini, mushroom, eggplant, Spiced vege patty, rocket, pesto, soba noodles	17	LEG HAM 11.5 Smoked ham, avocado, pineapple, tomato, tasty cheese, aioli, wholegrain mustard, rocket	
BEEF RAGU *Lunch only Pulled Beef, mixed grains, harissa, house hash brown, tomato, feta, poached egg	19	B.L.A.T 11.5 Bacon, mixed lettuce, avocado, fresh tomato	
THE SCHNITZEL *Lunch only Fresh homemade crumbed & herbed chicken breast, slaw, aioli, tomato relish served w chips	17	MUSHROOM MELT (vegan) 12 Mushroom, avocado, capsicum, eggplant, corn, lettuce, vegan cheese, harissa	
JAMES CHICKEN BURGER Spiced crispy fried chicken, slaw, melted American cheese, jalapeno house chilli mayo w chips	16	VEGAN 12 Chef's special Vege patty, avocado, rocket, sweetcorn, zucchini, capsicum, hummus	
NAKED VEGAN BURGER Pumpkin & zucchini curried spiced patty, avocado, tomato, alfalfa, cucumber noodles, kiwi salsa, tomato relish with sweet potato chips (No bun)	16	SMOKED TURKEY 11.5 Cream cheese, cranberry sauce, cucumber, sun dried tomato, onion, beetroot, rocket	
	17	HOT & SPICY CHICKEN 11.5 Avocado, cucumber, tomato, grilled eggplant, onion, lettuce	
	16	GRILLED TANDOORI CHICKEN 11.5 tomato, cucumber, tabouli, coleslaw, lettuce, chilli mayo	
	16	ROAST BEEF 11.5 Grilled vege's, avocado, onion, tabouli, rocket, pesto mayo	
	16	SMOKED SALMON 13 Cream cheese, avocado, caper, onion, tomato, rocket, aioli, lemon	