

Nook Clarence St.

No split bills when paying by card

Toast - 5

Rustic organic sourdough with condiments

Quinoa Porridge - 16 (v) *

Chef's oats + Seasonal Fruits + Dried cranberries + Mascarpone +
Manuka Sticky Honey

Brekkie Pita - 15

Fried Eggs + House Smoked Bacon + Haloumi +
Sauteed Spinach + Chef's Harissa + Pita

Benny's Brother - 18

Smoked pulled Pork + Chef's Slaw + Dukkah +
Lebanese Bread + Poached Eggs

Zucchini Corn Fritter - 20 (v)

Moroccan Spiced Zucchini Edamame Cauliflower Ball + Crumbed Haloumi +
Beet Humous + Fresh Chilli + Rocket + Black Sesame + Poached Egg

Haloumi Stack - 17 (v)

Haloumi + Avocado + Heirloom Tomato + Sauteed Kale + Pumpkin Seed + Quinoa +
pesto aioli + Beet Humous + Dukkah Poached Eggs + Sourdough + Add Chicken 7

Chilli Scramble - 18

Chilli Coriander Scrambled Egg + Smoked Bacon + Herbed Tomato +
Garlic Mushroom + Rocket + Parmesan + Pesto + Sourdough

Something Sweet - 12 (v)

Banana & Cinnamon Bread + Mascarpone + Seasonal Fruit +
Poached Rhubarb + Pistachio

Nook Clarence St.

Bacon N Egg - 10

Fried Egg + Smoked Bacon + Rocket + House Relish + Rustic Roll

Chia Pudding - 14 (ve)

Black Chia + Fresh Fruit + Maple Syrup + Blueberry Compote +
Toasted Coconut

Breakfast Bowl - 18 (v)*

Avo + Sweet Potato + Edamame + Grains + Pumpkin +
Beet Humous + Spinach + Kale + Poached eggs

The Reuben - 15

House Corned Beef + Swiss Cheese + Sauerkraut + Pickles + Secret Sauce

Bircher - 14 (v)*

Oats + Seasonal fresh & Poached Fruit + Muesli

Smashed Avo - 6.5 (v)*

Smashed Avo + Feta + Chilli Flakes + 1 Slice Sourdough

Eggs On Sourdough - 11 (v)

Eggs Any Style + Organic Rustic Sourdough

Sides

Smoked Bacon + 5

Grilled Haloumi + 5

Marinated Mushroom + 4

Half Avo + 4

Smoked Salmon + 7

Hash Brown + 3

Ocean Trout + 8

Roasted Tomato + 3

Grilled Chicken + 7

Extra Egg + 3

(V) - Vegetarian

(ve) - vegan

* can be made vegan

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Zucchini Corn Fritter - 20 (v)

Moroccan Spiced Zucchini Edamame Cauliflower Ball + Crumbed Haloumi +
Beet Humous + Fresh Chilli + Rocket + Black Sesame + Poached Egg

Haloumi Stack - 17 (v)

Haloumi + Avocado + Heirloom Tomato + Sauteed Kale + Pumpkin Seed + Quinoa +
pesto aioli + Beet Humous + Dukkah Poached Eggs + Sourdough + Add Chicken 7

Breakfast Bowl - 18 (v) *

Avo + Sweet Potato + Edamame + Grains + Pumpkin +
Beet Humous + Spinach + Kale + Poached eggs + Add Chicken 7

Tofu - 19 (v) *

Crumbed Tofu + Cabbage + Pepita + Crispy Shallots + Green Beans + Chilli + B Egg
+ Potato + Beansprout + Purple Sweet Potato Crisp + Spicy Peanut Dressing

Ocean Trout - 23

Smoked Ocean Trout + Capers + Spinach + Beetroot shards + Edamame +
Quinoa + Ricotta + Onion + Rocket + Poached Egg

Chicken Baja - 20

Moroccan Spiced Chicken Breast + Mixed Bean & Corn + Shallots + Cream Soup

Vietnamese Chicken - 19

Marinated Chicken Tenderloin + Chinese Cabbage + Carrot + Shallot +
Rice Noodle + Beansprout + Chilli Mint Vinaigrette

Pumpkin & Falafal Salad - 19 (ve)

Pumpkin + Falafel + Cauliflower + Avo + Alfalfa + Chef's grains +
Cucumber Pickle + Kumera Chips + Beet Humous + Add pulled Beef 7

Nook Clarence St.

James Chicken Burger - 17

Spiced Crispy Fried Chicken breast + House Slaw + American Cheese +
Jalapeno + Chilli Mayo + Potato Bun + Chips

Nookie Bowl - 22 *

Smoked Salmon + Edamame + Red Cabbage + Seaweed +
Carrot & Soba Noodle + Nori Cracker + Kewpie dressing + Fried Egg

Beef Ragu - 20

Beef + Mixed Grains + Harissa + Tomato + Feta + Hash Brown + Poached Egg

Haloumi Salad - 19 (v)

Haloumi + Pearl Barley + Fennel + Orange Segment + Shallot + Add Chicken 7

Pumpkin Zucchini Burger - 18 (ve)

Pumpkin & Zucchini Curried Spiced Patty + Avo + Tomato + Pickled Cabbage +
Kiwi Salsa + Vegan Chilli Mayo + Potato Bun + Chips

The Schnitzel - 18

Crumbed & Herbed Chicken Breast + Slaw + Chips + Gravy

Lentil Haloumi - 19 (ve)

Tomato Based Lentils + Vegan Haloumi + Sweet Potato Shards + Heirloom tomato +
Vegan Mozza + Crispy Potato

Pork Stack - 20

Pulled Pork + Corn Fritter + Pickled Cabbage + Crispy Kale +
Poached Egg + Hollandaise

Chicken & Mushroom Salad - 19

Grilled Chicken + Field Mushroom + Mixed Grains + Julienne Carrot & Beet +
Dehydrated Mushroom Skin + Beetroot Dust + Aoili

Nook Clarence St.

Club - 16

Grilled Chicken + Bacon + Egg + Double Cheese + Tomato + Lettuce + Mayo

Haloumi Pita - 14 (v)

Haloumi + Sauteed Mushroom + Roasted Tomato + Rocket + Pesto Aoili

Schnitzel Sandwich - 15

Herbed Chicken Breast + Avocado + Cheese + Tomato + Rocket + Aoili

Rueben - 15

House Corned Beef + Swiss Cheese + Sauerkraut + Pickles + secret Sauce

Brisket Pita - 14

Spicy Beef + Dill Cucumber Pickles + Sauerkraut + Rocket + Jala Humous

Cuban - 16

Smoky Pulled Pork + Leg Ham + Swiss Cheese + Pickles + Secret Sauce

Vegan - 13 (ve)

Pumpkin Zucchini Patty + Avo + Rocket + Corn + Capsicum + Humous

Leg Ham - 13

Smoked Ham + Avo + Pine + Tomato + Cheese + Aoili + Mustard + Rocket

Smoked Salmon - 15

Salmon + Cream Cheese + Avo + Capers + Onion + Tomato + Rocket + Aoili

Hot & Spicy Chicken - 13

Spicy Chicken + Avo + Tomato + Cucumber + Eggplant + Onion + Lettuce + Hot Mayo

Pulled Chicken - 14

Chicken Mayo + Tomato + Cheese + Walnut + Celery + Balsamic + Iceberg

Nook Clarence St.

St Ali Coffee - 4.2 (S) 4.7 (L)

Single O - 4.5 (s) 5 (L)

Batch - 5.5

Cold Brew - 6

Iced - 5 / add ice cream + 1

Masala Chai Pot - 5

Tea - Eng Brek / Earl Grey / Silver Jas / Heal / Inhale (+.5) - 4.5

Large / Strong / Syrup / Speciality Milk + 0.5

Iced Tea - Fresh Rose & Hibiscus - 7

Bloody Green - Apple + Kale + Mint + Spinach + Pineapple - 8

Pink Power - Watermelon + Mint + Pink Pattaya + Strawberry - 8

Herbal Remedy - Orange + Carrot + Ginger + Passionfruit - 8

Blue Lagoon - Apple + Pine + Lemon + Blue Spirulina - 8

Ditch the Dairy - Avo + Almond Butter + Vegan Protein + Oat Milk - 9

Popeye - Avo + Banana + Spinach + Honey + Almond Milk + Whey - 9

Detox - Apple + Berries + Chia + Pink Pattaya + Mango - 9

Recharge - Acai + Banana + Coc Water + Whey - 9

Ah Say ee - Acai + Passionfruit + Coc Water + Banana - 8

Beer - Fat Yak Pale Ale - 8

Cider - The Hills Apple - 8

Wine - Sav Blanc / Shiraz - 8

Kombucha - Passionfruit / Raspberry Lime/ Ginger Lemon - 5.5

Coke / No Sugar Coke / Sparkling Water

Ginger Beer / Lemon Lime Bitters / Lemonade - 4.5

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Little National Breakfast Menu

Please choose one of the following along with a tea/coffee or fresh OJ

Eggs On Sourdough (v)

Eggs Any Style + Organic Rustic Sourdough + 2 choices from below

- Smoked Bacon
- Marinated Mushroom
- Hash Brown
- Grilled Haloumi
- Half Avo
- Roasted Tomato

Quinoa Porridge (v) *

Chef's oats + Seasonal Fruits + Dried cranberries + Mascarpone +
Manuka Sticky Honey

Brekkie Pita

Fried Eggs + House Smoked Bacon + Haloumi + Sauteed Spinach + Harissa + Pita

Breakfast Bowl (v) *

Avo + Sweet Potato + Edamame + Grains + Pumpkin +
Beet Humous + Spinach + Kale + Poached eggs

Benny's Brother

Smoked pulled Pork + Chef's Slaw + Dukkah + Lebanese Bread + Poached Eggs

Chilli Scramble

Chilli Coriander Scrambled Egg + Smoked Bacon + Herbed Tomato +
Garlic Mushroom + Rocket + Parmesan + Pesto + Sourdough

Zucchini Corn Fritter (v)

Moroccan Spiced Zucchini Edamame Cauliflower Ball + Crumbed Haloumi +
Beet Humous + Fresh Chilli + Rocket + Black Sesame + Poached Egg

Haloumi Stack (v)

Haloumi + Avocado + Heirloom Tomato + Sauteed Kale + Pumpkin Seed + Quinoa +
pesto aioli + Beet Humous + Dukkah Poached Eggs + Sourdough

Smashed Avo (v) *

Smashed Avo + Feta + Chilli Flakes + 1 Slice Sourdough

