

FOOD

Always Gluten Free, Organic Where Possible ♡

DRINKS

TOAST 9

Sourdough / Fruit
with your choice of spreads
(peanut butter, vegemite, organic butter, jam, honey)

SMASHED AVO (VO) 22

Avocado, cherry tomatoes, goat curd, dukkah, chillies
on sourdough
add a poached egg +3
add bacon +6

FRENCH TOAST 18

French toast topped with lemon curd, crumble, mixed
berries, honey, raspberry coulis, and ice cream

CRISPY PRAWN TACOS 25

Crispy prawns, pineapple salsa, avocado, lime dressing,
jalapeño, chipotle mayo (3pcs)

PORK BELLY BENEDICT 26

Double cooked pork belly, peach BBQ glaze, pineapple salsa,
beetroot hummus, potato croquette, pork crackling, poached
eggs with chipotle hollandaise

EGGS YOUR WAY ON TOAST 13

Organic eggs - poached or scrambled

EXTRAS

Extra egg (organic) 3
Extra slice of toast 2

Sauteed mushroom
Kale / Tomatoes 5
Avocado
Feta

Streaky bacon
House cured salmon 6
Free range spanish chorizo
Rosti (3pcs)

Fries 8

VO - VEGAN OPTION

CHILLI SCRAMBLED EGGS 22

Organic scrambled eggs with house made coconut sambal,
bean sprouts, bonito flakes, coriander, fried shallots on
toast
Add Crab +5

PULLED PORK 23

Free ranged pulled pork, braised red cabbage, house made
apple jam, pickled apple, poached egg on potato croquette

RAGU ON TOAST 23

slow cooked beef ragu, truffle pecorino, cherry
tomatoes, poached egg served with sourdough

WILD MUSHROOM 23

Sautéed mushrooms, creamy truffle sauce, grana
padano, poached egg with house made potato rosti

KARAAGE CHICKEN SANGA 22

Japanese deep fried chicken, spicy coleslaw, yuzu mayo,
melted cheese

SALMON BENEDICT 26

Confit salmon, sautéed kale, truffle pea pure, pickled
fennel, tangy avocado dressing, fried
mushroom, poached eggs with citrusy hollandaise on
sourdough

CREME BRULEE HOTCAKE 24

Two hot cakes, House made vanilla bean custard, Fresh
mixed berries, Crumble and Vanilla ice cream

SOMETHING FOR KIDS

KIDS HAM & CHEESE TOASTIE 10

KIDS SCRAMBLE ON TOAST 9

KIDS PANCAKE 10

Take a look at our display for fresh toasties/paninis/awesome sweets!

Weekend surcharge 10% and Public Holiday 15%

Everything on our food menu is gluten free. Please advise of any other allergies or intolerances.
Noglü prides itself on using the best local, fresh, free range and organic produce.

COFFEE

House blend (by ONA) 4.5
Single Origin / Raspberry Candy 5.5
Batch Brew 5.5
Cold Brew 5.5
Turmeric/Matcha 5
Prana chai 5.5

ADD +.60
Soy / Almond / Oat / Coconut
Extra Shot / Iced

TEA 5
English Breakfast / Earl Grey
Lemon Grass + Ginger
Peppermint / Gunpowder Green

COLD DRINKS

Coconut Water 5
Sparkling Water 4.5
Cold Pressed Juices (by Allie's) 8

VALENCIA ORANGE (100% Australian orange)
WATERMELON (Watermelon, Apple, Strawberry, Lime)
GINGERED APPLE (Green Apple, Ginger, Lemon)
DAILY GREEN (Celery, Green Apple, Spinach, Lemon, Ginger)
LOVE BEET (Beetroot, Green Apple, Carrot, Ginger, Lime)
SUBLIME PINE (Pineapple, Pear, Green Apple, Lemon, Mint)

Smoothies 11

Green (Kale, Mango, Dates, Coconut milk, Coconut chips)
PBB (Banana, Peanut Butter, Almond milk, Cacao nibs, honey)
Breakfast Acai (Acai, Banana, Granola, Almond milk, PB)

Milkshake 6

Vanilla/ Chocolate / Strawberry