

ALL DAY BREAKFAST UNTIL 1.30PM

PLEASE ORDER AT COUNTER

TOAST 7.5

Two slices of bread served with preserves
house made jam/ peanut butter/ honey/ vegemite (VG, GFO)

EGGS YOUR WAY 11.5

Free range eggs served on two slices of toast (V, GFO)

AVO ON TOAST 14

Sliced avocado accompanied by extra virgin olive oil, balsamic vinegar, lemon, dukkah, sea salt & cracked pepper. Served on two slices of toast (V, GFO)

AJI OMELETTE 17

Free range egg omelette mixed with herbs & bocconcini.
Served on a slice of sourdough (GFO)

BIRCHER MUESLI 17

Mixed nuts & seeds with oats soaked overnight in apple juice.
Served with honey, natural yoghurt & seasonal fruit (V)

BREKKY WRAP 15

Two free range fried eggs, cheese, avocado, spinach, tomato, red onion, BBQ sauce & aioli (V)

EGGS BENEDICT 21

Two poached eggs topped with hollandaise & wilted spinach.
Served with your choice of *ham, smoked salmon, bacon or mushrooms* (GFO)

BURRITO 16

Free range scrambled eggs, spiced rice, avocado, cheese, black beans & fresh chilli salsa wrapped in a tortilla (V, GFO, VGO)

BIG BREKKY 24

Two free range eggs-your-way, bacon, sausage, cooked spinach, grilled tomato, mushrooms, hash brown, avocado & a slice of toast.
Veggie option - substitute bacon & sausage with halloumi & seasonal greens (VGO, GFO)

CORN FRITTER 20

Fritter served with two poached eggs, grilled halloumi, mixed with coriander a hint of chilli.
Served with avocado salsa & our own beetroot relish (V)

BREKKY BURGER 16

Bacon & two free range eggs served on a Turkish bun with spinach, aioli, BBQ sauce & double Swiss cheese (VO, GFO)

CHILLI SCRAMBLED EGG 17

Free range eggs infused with chilli oil & fresh chilli.
Served on an open croissant (V, GFO)

THE NUTTY MUSHROOM 17

Oven baked portobello mushrooms stuffed with mixed nuts, thyme, sun dried tomato paste served on toast (VG, GFO)

BANANA PANCAKES 18

Maple syrup & ice cream (V)
Add bacon \$5.00

SIDES

Hollandaise/house made hot sauce/jam/maple syrup 1.5
Avocado/seasonal greens/grilled tomato/feta 3.0
Hash browns/halloumi 4.0
Bacon/ham/smoked salmon/Moroccan lamb sausage/
two free range eggs/mushrooms 5.0

SOMETHING QUICK

Cabinet items - subject to availability

BANANA BREAD 5.5

HAM & CHEESE CROISSANT 8.5

ALMOND CROISSANT 6.5

NUTELLA DONUT 6

JAM DONUT 6

BLUEBERRY / CHERRY DANISH 6 (VG)

MUFFIN 6

V - VEGETARIAN

VG - VEGAN

GFO - GLUTEN FREE OPTION

O - OPTION

15% SURCHARGE ON PUBLIC HOLIDAYS



LUNCH FROM 11.30AM

PLEASE ORDER AT COUNTER



SMALL PLATES

LOTUS BUNS 14

Chinese style pulled pork style bao buns

NEPALESE MOMOS 12

House special pork dumplings steamed or fried. Served with our own sauce (VO)

BARRAMUNDI PARATHA POCKETS 15

With coriander slaw, chilli lime mayo & tobasco sauce

NANI BLOSSOM PARATHA POCKETS 15

With coriander slaw, vegan chilli lime mayo & tobasco sauce (VG)

VEGETABLE PAKORA 10

Mixed vegetables lightly spiced deep fried in chickpea batter. Served with tamarind sauce (VG)

CHILLI SQUID 15

Flash fried in our house made chilli sauce

WINGS 14

Wings marinated in your choice of sauce - miso glazed, buffalo or smokey BBQ

SIDES

CHIPS - SMALL 6 | LARGE 9

Served with aioli

PARATHA 3

BASMATI RICE 3

V - VEGETARIAN

VG - VEGAN

GFO - GLUTEN FREE OPTION

O - OPTION

If you have a food allergy or a special dietary requirement please inform a member of staff

LARGE PLATES

BEEF BURGER 17

House made beef patty with cheese, lettuce, tomato & jalapeño mayo. Served with chips

BLACK BEAN BURGER 17

Turmeric and spiced black bean patty with tomato, onion & baby spinach. Served with chips (VG, GFO)

CHILLI CHICKEN BURGER 17

Grilled chicken thigh fillet grilled and basted with our house made chilli sauce, avocado, lettuce & tomato. Served with chips (GFO)

PULLED PORK BURRITO 19

Pulled pork with free range scrambled eggs, spiced rice, avocado, cheese, black beans & fresh salsa wrapped in a tortilla (GFO)

BARRAMUNDI CURRY 20

Barramundi in a rich tomato and coconut curry sauce. Served with rice (GFO)

KIMCHI NOODLES 22

Vermicelli noodles tossed with vegan kimchi & fresh herbs with a choice of *chicken* or *tofu* (VG, GFO)

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DRINKS MENU

PLEASE ORDER AT COUNTER

HOT DRINKS

Espresso	\$3.5
Doppio	\$4
Latte	\$4 \$4.5
Flat White	\$4 \$4.5
Piccolo	\$3.5
Short Mac	\$3.5
Long Mac	\$4
Cappuccino	\$4 \$4.5
Long Black	\$4 \$4.5
Mocha	\$4 \$4.5
Chai Latte	\$4 \$4.5
Matcha latte	\$4.5 \$5
Turmeric Latte	\$4.5 \$5
Hot Chocolate	\$4 \$4.5
Babyccino Puppuccino	\$2

TEA \$4

- Pot for one |
- English Breakfast
- Earl Grey
- Honeydew Green
- Jasmine Green
- Peppermint
- Lemongrass & Ginger
- Chai

ICED

Iced coffee chocolate mocha - made on milk, ice & ice cream	\$6.5
Iced latte	\$5.5
Iced matcha latte	\$6
Iced chai	\$5
Iced long black	\$4.5

EXTRAS

Soy almond oat lactose free milk	\$0.6
Syrup - Caramel , vanilla, hazel	\$0.5
Honey	\$0.5



FRESHLY SQUEEZED JUICE 8.5

- Apple Tropic - Apple, pineapple, lime, passionfruit
- Detox - Apple, carrot, celery, ginger, beetroot
- Green Out - Apple, celery, spinach, cucumber, lime
- OPG - Orange, pineapple, ginger
- Sweet Cheeks - Apple, orange, pineapple, watermelon, strawberry, passionfruit
- Tropical Juice - Apple, pineapple, watermelon, orange

SMOOTHIES 8

- Bananarama -Banana, peanut butter, cinnamon, honey, ice cream, milk
- Berry Beautiful - Blueberry, strawberry, raspberry, honey, ice cream, milk
- Mango Tango - Mango, honey, toasted coconut, ice cream, milk
- Tropical Yellow - Pineapple, orange, mango, milk, ice cream
- Strawberry Banana - Strawberry, banana, ice cream, milk
- Green Smoothie (VG) - Spinach, banana ,avocado, lemon, almond milk

FRAPPÉS 8

- Melonhead frappé - Watermelon, orange, pineapple, passionfruit (DF)
- Mocha frappé - Double espresso, chocolate, hazelnut syrup, milk, ice cream
- Coffee frappé - Espresso, milk, ice cream

SHAKES

- Milkshake 6.9
- Thickshake 8.5
- Flavours - Strawberry, caramel, vanilla, chocolate

COLD DRINKS 4

Coke, Coke no sugar, Diet coke, Lemonade, Ginger beer

Sparkling Water 4.5 / 7

- 330ml
- 750ml

DINNER MENU FROM 5PM

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Chinese style pulled pork bao buns

NEPALESE MOMOS 12

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BARRAMUNDI PARATHA POCKETS 15

With coriander slaw, chilli lime mayo & tobasco sauce

NANI BLOSSOM PARATHA POCKETS 15

With coriander slaw, vegan chilli lime mayo & tobasco sauce (VG)

VEGETABLE PAKORA 10

Mixed vegetables lightly spiced deep fried in chickpea batter. Served with tamarind sauce (VG)

CHILLI SQUID 15

Flash fried in our house made chilli sauce

MASALA KOFTA 12

Herb filled beef kofta with hand torn curry leaves. Served with raita (GF)

WINGS 14

Wings marinated in your choice of sauce - miso glazed, buffalo or smokey BBQ

THE NUTTY MUSHROOM 15

Oven baked portobello mushrooms stuffed with mixed nuts, thyme, sundried tomato paste (VG)

SIDES

CHIPS - SMALL 6 | LARGE 9

Served with aioli

PARATHA 3

BASMATI RICE 3

RAITA 1.50

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House made beef patty with cheese, lettuce, tomato & jalapeño mayo. Served with chips

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CHILLI CHICKEN BURGER 17

Grilled chicken thigh fillet grilled and basted with our house made chilli sauce, avocado, lettuce & tomato. Served with chips (GFO)

PULLED PORK BURRITO 19

Pulled pork with free range scrambled eggs, spiced rice, avocado, cheese, black beans & fresh salsa wrapped in a tortilla (GFO)

NALINI'S CHICKEN CURRY 24

Chicken curry cooked in our house made masala infused with herbs & spices. Served with basmati rice (GF)

NALINI'S SEASONAL VEGGIE CURRIES 22

Two types of vegetable curry cooked in our house made masala infused with herbs & spices. Served with basmati rice (GF)

CURRY SET 26

Chicken curry & your choice of one seasonal veggie curry served with basmati rice & raita (GF)

PAN SEARED LAMB CUTLETS WITH RED WINE JUS 22

Served on sweet potato mash with seasonal greens (GF)

BARRAMUNDI CURRY 20

Barramundi in a rich tomato and coconut curry sauce. Served with rice (GFO)

WOOLSTORE NOODLES 17

Noodles in a chow mein style sauce with mixed veggie (VGO)
Add chicken 5 Add 2 eggs 4

KIMCHI NOODLES 22

Vermicelli noodles tossed with vegan kimchi & fresh herbs with a choice of *chicken* or *tofu* (VGO, GF)

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