

@nododonuts
www.nodo.com.au

please note before ordering we are cashless. thankyou:)

# SMALL EATS TILL 3:00PM

BANANA BREAD (GF DF V) 9.0 house baked, maple espresso 'butter'

HAM TOASTIE 2.0 (GF DFO\*) 15.0 house baked sourdough, shaved leg ham, red cheddar, tomato kasundi, kombucha mustard, rocket, dill pickle

CAPRESE TOASTIE (GF V) 15.0 house baked sourdough, cashew pesto, tomatoes, fior di latte mozzarella, aged balsamic

**SMOKED CHICKEN TOASTIE** (GF DFO\*) 15.0 house baked sourdough, smoked chicken, green garlic mayo, dill pickles, red cheddar, rocket

 ${\bf JR}$   ${\bf TOASTIE}$   $_{\rm (GF)}$  12.0 house-made sourdough, free range shaved ham, red cheddar

### EATS TILL 2:30PM

NATIVE AVO (GF V DFO\* VGO\*) 20.0 house baked sourdough, citrus crushed avo, native dukkah, lemon myrtle, whipped goats cheese, citrus \*DFO + VGO comes with vegan cheese

BANG BANG BENE (GF VO\*) 24.0 szechuan braised ham hock, citrus hollandaise, house baked brioche, poached eggs, kale, butter crumb, citrus salt

\*VO swap ham for halloumi

\*swap ham to salmon +2.0

NODO EGGS (GF DF V) 14.0 poached, fried or scrambled, house baked sourdough, tomato caviar, salt cured yolk + free range bacon 6.0 + half avo & green pea dust 5.0

MILK BUN (GF DF0\* VO\*) 17.0 free range bacon, spinach, spring onion mayo, soft fried egg, native ketchup, house baked milk bun \*DFO comes with quinoa bun \*VO swap bacon for halloumi

ABUNDANCE BOWL (GF DF V VGO) 22.0 cashew hummus, rainbow chard, sugarsnap peas, broccoli, ferments, pickled baby beet, radish, zucchini, hibiscus chill dressing, poached egg + golden halloumi & lemon 5.0

GOCHU HASH (GF V) 26.0 I'M NEW!

potato & cauliflower hash, exotic mushrooms, gochujang butter, kale, fried egg, chilli & parmesan crisps

RAINBOW ROSTI (GF DF) 14.0 sweet potato, carrot & zucchini rosti, free range bacon, native ketchup, fried egg

FRENCH TOAST SANDWICH(GF V) 22.0 [I'M NEW!] house pumpkin bread, cereal milk custard, cornflake and pecan crumb, cherry

**SALMON BAGEL BUN** (GF) 17.0 house baked bagel bun, smoked salmon, caper & chive cream cheese, pickled cucumber, rocket

# BURGERS ALL SERVED WITH FRIES\*

NODO FRIED CHICKEN BURGER (GF DF0\*) 25.0 house baked milk bun, chicken thigh, nodo herbs & spices, fermented thousand island mayo, butter lettuce, brooklyn pickles \*DFO with quinoa bun

CHEEKY BEEF BURGER (GF DFO\*) 26.0 house baked milk bun, pulled organic beef cheek, native ketchup, kombucha mustard, pickles, organic cheddar, oak lettuce \*DFO with quinoa bun & vegan cheese

MUSHROOM CHEEZE BURGER (GF V VG DF) 25.0 house baked vegan bun, 'panko' crumbed mushroom, native ketchup, coconut cheddar cheeze, brooklyn pickles, kombucha mustard

\*upgrade any burger to sweet potato fries for 2.0

always gluten free

# ADD ME TO ANYTHING

- + poached / fried egg 3.0
- + scrambled eggs 6.0
- + organic ferments 3.0
- + half avo & green pea dust 5.0
- + golden halloumi & lemon 5.0
- + cauliflower & potato hash brown 6.0
- + native spiced crumbed mushroom 6.0
- + free range bacon 6.0
- + cold smoked salmon 7.0
- + pulled grass fed beef cheek 7.0
- + charred seasonal greens & citrus 8.0
- + bowl of potato fries & spring onion mayo 8.0
- + bowl of sweet potato fries & native ketchup 10.0

- + house made sauces 2.5 each
- native ketchup (VG)
- spring onion mayo
- · citrus hollandaise

# **COFFEE**

roasted by nodo

**HOUSE** cup 4.5 / mug 5.5

SINGLE ORIGIN BATCH BREW 5.0

ICED LATTE 6.0

**ICED LONG BLACK** 5.5

ICED BATCH BREW w/ dried orange 5.5

BABYCCINO sprinkles & mini mallow 2.0

# JUICE COLD PRESSED BY THE FIX (250ML)

RECHARGE 5.5

beet, carrot, ginger, blackberries, lime, mandarin

ANTIOXIDANT 5.5

mandarin, watermelon, pomegranate, grapefruit, strawberry, raspberry, vanilla

GREEN 5.5

kale, green apple, spinach, celery, parsley, cucumber

MORNING 5.5

pure valencia orange

ISLAND 5.5

pineapple, lemon, apple, blue spirulina



scan to see our special menu items

### **SPECIALITY**

MATCHA LATTE cup 6.0 / mug 7.0 / iced 7.5 pure japanese matcha

MOCHA cup 6.0 / mug 7.0 / iced 7.5 dark. milk or white

**HOT CHOCOLATE** cup 5.5 / mug 6.5 / iced 7.0 dark, milk or white

ORGANIC SPICED CHAI LATTE cup 5.0 / mug 6.0 / iced 6.5

ORGANIC TURMERIC COCONUT LATTE cup 5.0 / mug 6.0 / iced 6.5

NODO NATIVE ICED TEA 8.5 strawberry gum, rosella, lemon myrtle, dried pineapple & passionfruit, agave

100% ORGANIC LOOSE LEAF TEA pot 5.0 native / green / english breakfast / earl grey / rooibos turmeric chai

ORGANIC KOMBUCHA BY BUCHI 5.9

PLANT WATER 7.0 nutrient infused

#### COFFEE EXTRAS

+ decaf 0.5

+ caramel / vailla 0.5

#### ALT MILK

### SUPERNATURAL SHAKES

B.A.N.A.N.A.S (VGO) 11.0

banana, organic coconut milk, organic coconut ice cream, qld honey, cinnamon

HOLY CACAO (VG) 12.0

banana, organic coconut milk, organic coconut ice cream, cacao nib, ceremonial grade cacao, organic vegan protein

BLUE TROPICS (VG) 12.0 [I'M NEW!]
mango, pineapple, coconut milk, organic
coconut ice-cream, blue spirulina, lime

MINT MAIDEN (VG) 12.0

banana, organic coconut milk, organic vegan protein, organic coconut ice cream, peppermint, fresh spinach, cacao nibs

NATIVE PBJ (VG) 12.0

strawberry, banana, organic coconut milk. organic coconut ice cream, strawberry gum, natural peanut butter, organic vegan protein, organic caramel

ROASTED COFFEE FRAPPE (VG) 12.0

organic coconut ice cream, double shot roasted by nodo espresso, organic caramel, organic coconut milk

+ dark chocolate to make a mocha frappe 2.0

JAPANESE MATCHA FRAPPE (VG) 12.0 organic coconut ice cream, organic coconut milk, organic matcha, organic vanilla

#### SHAKE EXTRAS

- + double espresso shot 2.0
- + natural peanut butter 2.0
- + organic vanilla vegan protein 2.0
- + organic cacao vegan protein 2.0