

## TAKEAWAY BY NODO

kombucha acai <sup>GF VG DF V</sup> 16.9

organic acai, macadamia granola, passionfruit, kombucha jelly, spring fruits, frozen grape

'ice magic' acai <sup>GF VG DF V</sup> 16.9

organic acai, wattleseed & chocolate granola, strawberries, coconut ice magic, freeze dried sour cherry, cacao, blueberry

mighty avo <sup>GF VGO DFO V</sup> 17.9

black sesame loaf, crushed avo, baby citrus, goats milk feta, vegemite tograshi, toasted quinoa

nodo eggs <sup>GF DFO V</sup> 12.9

poached, fried or scrambled\*, house baked sourdough, tomato caviar, salt cured yolk

\* scrambled contains dairy

milk bun <sup>GF DFO</sup> 16.9

free range bacon, greens, spring onion mayo, soft fried egg, native ketchup, house baked bun

## KIDS (12 & UNDER)

soldiers <sup>GF DFO</sup> 10.9

toasted sourdough, scrambled eggs, native ketchup

all burgers below served on house made milk bun with potato fries & spring onion mayo or native ketchup

+ upgrade to sweet potato fries for 1.5

cheeky beef burger <sup>GF DFO</sup> 21.9

pulled organic beef cheeks, native ketchup, kombucha mustard, brooklyn pickles, organic cheddar, green oak lettuce

koji fried chicken burger <sup>GF DFO</sup> 21.9

autumn slaw, XO mayo, yuzu, sesame, brooklyn pickles, oak lettuce

charcoal mushroom burger

<sup>GF V VG DF</sup> 20.9

charcoal crumbed mushroom, smoked sesame cheese, coconut cheddar, brooklyn pickles, vegan black garlic mayo, oak lettuce

## BOWLS BY NODO

SUBJECT TO AVAILABILITY

This delicious range of salads & bowls are made fresh daily and are ready to grab and go!

truffle mushroom lasagne

<sup>GF V</sup> 12.5

truffle mushroom, house made bechamel, spinach, broccolini, hazelnut pangratto

green caesar salad

<sup>GF DF</sup> 14.5

broccolini, cos, grilled chicken, free range bacon, green pea dusted egg, avocado dressing, pistachio

black bean falafel salad

<sup>GF DF V VG</sup> 14.5

quinoa tabbouleh, cherry tomato, cucumber, house made black bean falafel, pumpkin hommus, preserved lemon yoghurt, hemp seeds

greek turmeric chicken salad

<sup>GF</sup> 14.5

turmeric quinoa, grilled chicken, zucchini, cherry tomato, capers, greek herbed yoghurt, toasted walnuts

salmon poke bowl

<sup>GF DF</sup> 14.5

brown rice, furikake, grilled salmon, sesame, carrot, cucumber, daikon, edamame, pickled cabbage, yuzu ponzu dressing

## SIDES<sup>GF</sup>

- + two eggs any way 5.0
- + half avo & green pea dust 4.5
- + halloumi & lemon 5.0
- + house made cauliflower hash brown 5.0
- + charcoal crumbed mushroom 5.0
- + free range bacon 5.5
- + cold smoked salmon 6.0
- + charred seasonal greens & citrus 6.5
- + rustic potato fries & spring onion mayo 6.0
- + sweet potato fries & native ketchup 7.5
- + house made sauces: beach herb hollandaise, native ketchup, spring onion mayo 2.5 each

## ALLERGENS

while we do our best to avoid cross contamination, dairy, soy, corn and nuts are present in our kitchen, therefore traces of these products may occur. if you have food allergies please notify us.

- gluten free <sup>GF</sup>
- vegan option <sup>VGO</sup>
- dairy free <sup>DF</sup>
- vegetarian option <sup>VO</sup>
- vegan <sup>VG</sup>
- dairy free option <sup>DFO</sup>
- vegetarian <sup>V</sup>



# nodo.

order ahead with the nodo mobile app or scan above  
always seasonal, always gluten free  
[@nododonuts](#) / [www.nodo.com.au](#)

# nodo.

order ahead with the nodo mobile app or scan above  
15% surcharge on public holidays

## COFFEE BY NODO

WAKE UP BEAUTIFUL

- 1 shot (6oz) 3.5
- 2 shot (8oz) 4.0
- 2 shot (12oz) 4.5

dine in

cup 4.0 / mug 4.5

single origin batch brew 4.0

- + extra shot, decaf 0.5
- + rotating single origin 0.5
- + wattleseed caramel syrup 0.5

## SPECIALTY

available hot or iced

matcha latte

by matcha maiden

- 4.5 / 5.0

organic hot chocolate

by heirloom with 70% dark  
or milk chocolate option

- 4.5 / 5.0

mocha

by heirloom with 70% dark  
or milk chocolate option

- 5.0 / 5.5

organic spiced chai latte

- 4.5 / 5.0

organic turmeric coconut latte

- 4.5 / 5.0

100% organic loose leaf tea 4.5

by maybe tea

- cacao mint
- green sencha jasmine & rose
- english breakfast
- earl grey
- rooibos turmeric chai

## ICED

iced latte 5.0

iced long black 4.5

iced single origin batch brew 4.0

alternative milks

- + lactose free, bonsoy 0.5
- + coconut or almond 0.7

cold pressed juice 7.5

- radiate watermelon, rhubarb,  
pink lady apple, lime, pear
- immunity pineapple, orange,  
turmeric, lemon
- cleanse beetroot, cucumber,  
ginger, granny smith apple
- greenest kale, pear, spinach,  
celery, lemon, cucumber,  
ginger, spirulina
- Super C pure valencia orange  
(6.0)

organic buchi kombucha 7.5

- hibiscus & galangal
- ginger & turmeric
- seasonal kefir

antipodes water 4.5

still or sparkling

craft sodas 6.0

- wattle cola
- smoked lemonade
- blackstrap ginger

## SUPERNATURAL SHAKES

b.a.n.a.n.a.s (banana) 9.5 <sup>VGO</sup>

banana, organic coconut milk,  
vanilla protein, honey, cinnamon

hazelnut mudshake <sup>VG</sup>

(chocolate) 10.5

hazelnuts, banana, coconut,  
dates, cacao, cacao nibs,  
organic chocolate protein

hemp cookies & cream <sup>VG</sup>

(vanilla) 10.5

banana, coconut milk ice cream,  
vanilla protein, chocolate  
cookie crumb, hemp seeds

mint maiden <sup>VG</sup>

(peppermint choc) 10.5

banana, vanilla protein,  
cacao nibs, organic matcha,  
peppermint, spinach, organic  
coconut milk

el' mango (mango) 10.5 <sup>VGO</sup>

qld mango, roasted macadamia,  
coconut milk ice cream, orange,  
turmeric, pineapple, lemon,  
passionfruit, local honey

freeze dried coffee frappe <sup>VG</sup>

(coffee) 10.5

coconut milk ice cream, double  
shot espresso wattleseed  
caramel, freeze dried coffee

acai frappe (berry) 10.5 <sup>VGO</sup>

organic acai, watermelon, lime,  
pear, rhubarb, pink lady apple,  
passionfruit, local honey

- + peanut butter 2.0
- + double espresso shot 2.0
- + grass fed collagen 2.0