

EATS BY NODO

kombucha acai ^{GF VG DF V} 15.9

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

beach benny ^{GF} 22.9

house baked brioche, gochu cured salmon, soft eggs, beach herb hollandaise, kale, citrus

nodo eggs ^{GF DF V} 12.9

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

*scrambled contains dairy

mighty avo ^{GF VGO DFO V} 16.9

black sesame loaf, crushed avocado, vegemite tograshi, camel feta, seasonal citrus, shiso
+ smoked salmon 6 / free range bacon 5.5

milk bun ^{GF} 15.9

house baked bun, free range local bacon, native ketchup, spring onion mayo, soft fried egg
+ cauliflower hash brown 5 / golden halloumi 5

porcini waffle ^{GF V} 19.9

black garlic butter, exotic mushrooms, sauteed kale, soft fried duck egg, toasted hazelnut ricotta, wattleseed
+ free range bacon 5.5

'ice magic' acai ^{GF VG DF V} 16.9

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

spring harvest bowl ^{GF DF VGO V} 19.9

charred spring greens, quinoa, almond hummus, kombucha verde, smoked hemp seed dukkah, pickled radish, heirloom beets, soft egg

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

beef cheek cheeseburger ^{GF} 21.9

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

koji fried chicken ^{GF DFO} 21.9

koji brined free range chicken, wombow slaw, XO mayo, yuzu

charcoal crumbed mushroom

^{GF VG DF V} 20.9

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

KIDS (12 & UNDER)

baby waffles ^{GF} 10.9

coconut ice cream, seasonal fruit, organic maple syrup

sourdough soldiers ^{GF DFO} 10.9

house baked toasted sourdough, scrambled eggs, house ketchup

SIDES ^{GF}

- + 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 spring greens & citrus 6.5
- + rustic potato fries & spring onion mayo 6.0
- + sweet potato fries & smoked 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 ^{GF}
- vegan option ^{VGO}
- dairy free ^{DF}
- vegetarian option ^{VO}
- vegan ^{VG}
- dairy free option ^{DFO}
- vegetarian ^V

nodo.

always seasonal, always gluten free
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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

- + extra shot, decaf 0.5
- + rotating single origin 0.5

single origin batch brew 4.5

- + wattleseed caramel syrup .5

SPECIALTY

organic 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 / 6.0

organic spiced chai latte

- 4.5 / 5.0

organic turmeric coconut latte

- 4.5 / 5.0

100% organic loose leaf tea 4.5

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

ICED

iced latte 5.0

iced long black 4.5

iced batch brew 4.5

alternative milks

- + lactose free, bonsoy 0.5
- + coconut or almond by nut mylk 0.7

cold pressed juice by nodo 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, spirulina
- super c pure valencia orange (6.0)

organic buchi kombucha 7.5

- hibiscus & galangal
- ginger & turmeric
- galangal kefir
- deep greens

antipodes water 4.5

still or sparkling

craft sodas 6.0

- wattle cola
- smoked lemonade
- blackstrap ginger

SHAKES ^{VGO, DF}

B.A.N.A.N.A.S (banana) 9.5

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

hazelnut mudshake

(chocolate) 10.5 ^{VG}

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

acai frappe (berry) 10.5

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

hemp cookies & cream

(vanilla choc) 10.5 ^{VG}

banana, organic coconut milk, vanilla protein, choc cookie crumb, hemp seeds, maple

matcha mint maiden

(mint choc) 10.5 ^{VG}

banana, coconut, vanilla protein, cacao nibs, organic matcha maiden, mint, spinach

turmeric peanut butter

(caramel) 10.5 ^{VG}

banana, caramel protein, organic peanut butter, maple, turmeric coconut milk, sea salt

freeze dried coffee frappe

(coffee) 10.5 ^{VG}

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

all our supernatural shakes are made with organic coconut milk, organic coconut water ice cream and organic vegan sprouted protein by amazonia