# SPRING BY NODO

## mighty avo GF VGO DFO V 16.9

black sesame loaf, crushed avo, baby citrus, camel milk feta, vegemite tograshi, black lime

## crab shack benedict GF 22.9

house baked brioche, wild crab, soft eggs, kale, native chilli hollandaise, citrus, beach herbs

## nodo eggs GF DF V 12.9

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

\*scrambled contains dairy

## porcini waffle GF V 19.9

black garlic butter, exotic mushrooms, black kale, soft fried duck egg, toasted hazelnut ricotta, wattleseed

## milk bun GF 16.9

free range bacon, greens, spring onion mayo, soft fried egg, native bba

#### baked brioche waffle GF V 19.9

manuka honeycomb, native plum, icelandic yoghurt, strawberries, rhubarb, wattleseed custard, bee pollen

## frozen matcha yoghurt GF VG DF 17.9

coconut yoghurt, macadamia granola, yuzu, lemonade fruit, vegan meringue, passionfruit, freeze dried citrus, starfruit

# spring harvest bowl GF DF VGO V 19.9

almond hummus, charred greens, australian quinoa, smoked hemp seed dukkah, salt baked baby beets, soft egg, kombucha verde

#### kimchi omelette GF DF 19.9

free range eggs, fragrant herb salad, green mango, yuzu dressing, kimchi crisps, golden shallots

# popcorn prawn toast GF DFO 22.9

crispy sourdough, popcorn prawns,
bell pepper sofrito, baby cucumber,
chimmi churri, black lime, chilli
snow

## cheeky beef burger GF DFO 21.9

pulled organic beef cheeks, native bbq, organic aged cheddar, kombucha mustard, black garlic mayo, oak lettuce

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

spring slaw, XO mayo, yuzu, brooklyn pickles, oak lettuce

# charcoal mushroom burger

GF VG DF 20.9

charcoal crumbed mushroom, smoked almond curd, coconut cheddar brooklyn pickles, black garlic mayo, oak lettuce

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

+ upgrade to sweet potato fries for 1.5

#### KTDS

waffles GF 12.9

coconut ice cream, berries,
organic maple syrup

soldiers GF DFO 10.9

toasted sourdough, scrambled eggs, native ketchup

# STDFS

- + two eggs any way 5.0
- + half avo & green pea dust 4.5
- + golden 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
- + pulled organic beef cheek 6.0
- + charred spring 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.

- aluten free GF
- vegan option VGO
- dairy free DF
- vegan <sup>vg</sup>
- dairy free option DFO
- veaetarian <sup>v</sup>

nodo.

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