

SUMMER EATS

mighty avo ^{GF VGO DFO V} 16.9

black sesame loaf, crushed avo,
baby citrus, camel milk feta,
vegemite tograshi, black lime
+ smoked salmon 6 / free range bacon 5.5

beach benedict ^{GF} 22.9

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

nodo eggs ^{GF DFO 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, kale, soft fried duck
egg, toasted hazelnut ricotta,
wattleseed

+ free range bacon 5.5

milk bun ^{GF DFO} 15.9

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

+ cauliflower hash brown 5 / golden halloumi 5

peaches & dreams ^{GF V} 19.9

summer stone fruits, vanilla bean
crepes, chrysanthemum flower cream,
sour cherry granita, rapadura
meringue, freeze dried cherry

golden summer bowl ^{GF VG DF} 17.9

frozen pineapple, coconut kefir,
macadamia granola, charred
pineapple, young coconut foam,
native strawberry gum, freeze dried
pineapple.

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, pickled radish, kombucha verde
+ golden halloumi 5 / avocado 4.5

kimchi omelette ^{GF DF} 18.9

free range eggs, fragrant herb
salad, green mango, yuzu dressing,
kimchi crisps, golden shallots
+ cold smoked salmon 6 / beef cheeks 6

cheeky beef burger ^{GF DFO} 21.9

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

koji fried chicken burger ^{GF DFO} 21.9

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

charcoal mushroom burger

^{GF VG DF} 20.9

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

all burgers served on house
made milk bun (vegan on
sesame bun) with rustic
potato fries & spring onion
mayo or native ketchup (vg)

+ upgrade to sweet potato
fries for 1.5

KIDS (12 & UNDER)

baby crepe ^{GF} 10.9

sweet crepe, berries,
maple, summer fruits,
organic coconut ice cream

soldiers ^{GF DFO} 10.9

toasted sourdough, scrambled
eggs, native ketchup

SIDES ^{GF}

+ 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 (vg), 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}
- vegan ^{VG}
- dairy free option ^{DFO}
- vegetarian ^V

nodo.

always seasonal, always gluten free
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nodo.

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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

- + 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

strawberry collagen sundae
(strawberry) 10.5

strawberry, organic coconut milk
ice cream, dragonfruit, grass
fed collagen, 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