

BREAKFAST 6:30am-12:00pm

ALL DAY MENU 6:30am-14:45pm

★ TABLE SERVICE & BYO_{available} ★ Feel free to ask our friendly staff for complimentary Filtered or Sparkling water

Toasted Organic Artisan Bread (2 pieces) 6.00

w Pepe Saya cultured butter & preserve

Add Sides:

Noni's gluten free bread **2**

Extra egg **3** / Scramble Eggs **9**

Hash brown/ Wilted spinach/ Tomatoes **4**

Bacon/Fresh Avo/ Haloumi /Mushroom **5**

Smoked salmon **6**

Something Simple 15.50 (GFa)

Meredith goats cheese, avo,lemon, toasted organic sourdough

Add: Hash brown **4** Halloumi **5**

Bacon & Egg Roll 13.00 (GFa)

Japanese mayo, bbq sauce, sriracha, baby spinach, grated Parmigiano-Reggiano

Add: Hash brown **4** Halloumi **5** avo **5** Kimchi **3**

Spanish Open Omelette 21.00 (GF, Va)

Chorizo, caramelised onions, potato hash, chilli, feta, Kale, heirloom tomatoes, paprika oil, grated manchego

Add: bread **2** Halloumi **5**

Granola 16.00 (GF,DF, VE)

Honey roasted almond, pistachio, sunflower seeds, pepitas w Organic Coyo, fresh fruit, maple syrup

Seasonal Fresh Fruits 18.00 (GF,DF, VE)

W coyo or Greek yogurt

Raw Breakfast Salad 20.00 (GF,DF, VE)

W toast seeds and almond dukkah, labneh, sourgough

Add: Poached egg **3** Bacon **5** Smoked salmon **6**

Hotcakes 24.00

Ricotta cheese, fresh fruit, berry compote, mascarpone, Canadian maple

Add: Vanilla Ice cream **3**

JOIN US FOR DINNER

THUR, FRI & SAT

SCAN to BOOK



Smashed Avocado 17.50 (GFa)

Heirloom tomatoes, danish feta, chilli, petite bouche, lemon

Add: Poached egg **3** Bacon **5**

Breakfast Wrap 17.00 (DF)

Crispy bacon, fluffy scrambled eggs, black bean, house peri peri & baby spinach

Add: Hash brown **4** Halloumi **5** avo **5** Kimchi **3**

Chilli Scrambled Eggs 25.00 (GFa)

Blue swimmer crab, rainbow chard, crispy eshallots, fresh chilli, coriander

Truffled Scrambled Eggs 23.00 (GFa)

Portobello mushroom, jarmon, Parmigiano Reggiano, white truffle oil

Add: Bacon **5** Halloumi **5** Kimchi **3**

Pescatore Smoked Salmon Stack 23.00 (GF, DFa)

House potato rosti, rainbow chard, spiced yogurt, haloumi, avo, poached egg

Green Bowl 20.00 (DF, V & GF,VEa)

Saut ed greens served on toasted sourdough w almond & pepitas dukkah, avocado, soft boiled egg, coriander chutney

Add: Bacon **5** kimchi **3** Halloumi **5**

Power plate 21.00 (GF,DF, Va)

W mixed grains, smoked salmon, tomatoes, avo, radish, jalapeno, soft boiled eggs

Add: Hash brown **4** Halloumi **5** Kimchi **3**

Kids 12 years & under

Egg, Bacon & Toast 12.00

Poached, scrambled or fried

Croissant, ham, cheddar cheese 9.00

Organic Sourdough & Avocado 9.00

Wagyu Cheese Burger + Potato fries 15.00

Milkshake 5.00

Chocolate, strawberry, caramel, vanilla

V:vegetarian/VE:vegan/DF:dairy free/GF:gluten free/a:avaible

we cannot guarantee the absence of allergens in our dishes due to being produced in a kitchen that contains allergens.

1.5% surcharge for credit card payments 15% surcharge applies on Public holidays.

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LUNCH

11:30pm- 14:45pm

Slow Roast Cauliflower & Chickpea Salad 19.00 (GF)

W Sweetpotato tahini, Danish feta, Toasted peanuts, crispy eshallots, ponzu dressing, fine herbs

Add: Turmeric chicken 8 Crispy grilled salmon 9

Nourish Bowl 20.00 (GF, DF)

W super grains, avocado, cucumber, seasonal greens, Australian hulled hemp seed & house yuzu ponzu dressing

Add: Turmeric chicken 8 Grilled salmon 9

Turmeric Spiced Chicken 22.00 (GF, DFa)

Mixed grains, kale slaw, roasted cauliflower, tomatoes, kale pesto, cranberries, crispy chick peas, wakame tzatziki

Balmoral Poke 21.00 (GF)

House cured salmon, panache, cucumbers, avo, chilli, mixed grains, buckwheat, papaya slaw & yuzu miso dressing

Grilled Salmon 22.00 (GF)

Broccolini, kale, Zoodle, almond dukkah, crunchy chick peas, parmasan crisp, citrus dressing

★ Add: 60mins BOTTEMLESS ROSE \$35_{pp}

CHEFS SPECIAL

Niche Big Breakfast 29.00

Eggs you way, bacon, chorizo, avo, mushroom, spinach, hashbrown, toasted sourdough

Rueban Sandwich 21.00

House made corned beef, pickles, slaw, Russian dressing

Bowl Of Chips 9.00

SANDWICHES

11:30pm- 14:45pm

Chicken Fajitas (2) 17.00 (GFa)

Mild spicy marinated chicken w cabbage slaw, coriander, crispy shallots & house peri peri on soft flour tortillas

Add: Avo 3

Spicy Fish Tacos (2) 19.00 (GFa)

Spiced grilled Barramundi w cabbage slaw, herbs, lime crema & tomato salsa

Smoked Turkey 19.00 (GFa)

w seeded mustard, cranberry jam, Swiss cheese, pickled onions, rocket on rye caraway

Chicken Schnitzel On Turkish 18.00

Romain lettuce, Japanese mayo, chilli flakes

Wagyu Cheese Burger 24.00

Double wagyu patty, pickled Spanish onions, romain, dill pickle, American cheddar, special sauce w Potato fries

SCAN TO INQUIRE

PARTY
EVENT
FUNCTIONS
CATERING
JOINING THE TEAM



V vegetarian / VE vegan / DF dairy free / GF gluten free /

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