



BRUNCH



BREAKFAST

House granola 7.5

Greek or Soya yoghurt topped with house made lemon and blueberry compote.

Seasonal porridge 6.8

Creamy rolled oats topped with Greek or Soya yoghurt and house made lemon and blueberry compote.

served until 10am

HOUSE PANCAKES

Lemon and blueberry 11.5

Lemon and blueberry compote, Greek or Soya Yoghurt, sugared almonds.

Panela fried banana 11.5

Panela fried banana, Islands chocolate spread, chopped hazelnuts and Greek/Soya yoghurt.

Bacon and panela syrup 11.5

Crispy Lishman's streaky bacon doused in house made NS* panela syrup.

ORGANIC EGGS

N'duja Hollandaise 11.5

Poached eggs with Yorkshire black pudding, n'duja hollandaise & pickled chilli on a toasted muffin.

N'duja florentine 10.5

Poached eggs with spinach, spring onion, n'duja hollandaise and pickled red onion on a toasted muffin.

Peruvian ham hock 14.5

NS* potato hash browns topped with spiced ham hock, organic fried egg, jalapeño and coriander salsa, feta, NS* Stardust seasoning.

Kimchi grilled cheese 10

Mozzarella & cheddar mix, jalapeño & kimchi in toasted Cellar Door sourdough with pickles and gochujang mayo on the side.

Breakfast muffin 9.5

Housemade Lishman's pork belly patty with organic fried egg, melted cheese and your choice of sauce.

Smashed NO-vacado 9.5

Petit pois & cashew butter, spring onion & pickled radish on Cellar Door toasted sourdough

Brunch plate 12.5

Toasted Cellar Door sourdough, two organic boiled eggs, NO-vacado, roasted vine tomatoes, cheddar, pot of granola with compote and yoghurt (Greek or Soya).

Loaded hummus bowl 10.5

Smooth and creamy hummus, date and almond salad, muhammara, crispy chickpeas, house flatbread, Honest Toil olive oil, NS* Stardust seasoning.

Beans on toast 8.5

Smokey beans on toasted Cellar Door sourdough, sour cream, pickled red onion, jalapeño and coriander salsa.

**ADD : fried egg 1.5 / bacon 2.8
marinated feta 3.0 / halloumi 3**

BAKED GOODS

Make sure you check out the counter for today's selection of sweet & savoury bakes!

DRINKS SPECIALS

OG brunch juice 3.0

Freshly squeezed orange and grapefruit with zesty lime & organic Panela to sweeten.

Immune juice 3.0

Organic apple juice, crushed raspberries, a twist of lemon and a dash of apple cider vinegar.

Panela latte 3.9

A classic, served with a dash of house-made organic Bon Raw Panela Syrup to add a rich, natural caramel flavour.

*See our drinks menu for our full drinks offering

BRUNCH COCKTAILS

NS* bloody maria - 8.5/20 jug

Tequila, pineapple & tomato juice, Hendersons relish, hot sauce, jalapeño, chilli salt, black pepper & smoked paprika.

Frozen Brazilian lemonade 8.5/20 jug

Tequila, Triple Sec, organic NS* panela syrup, condensed lime milk.

Brunch sangria - 16 jug

White wine, breakfast marmalade gin, brandy, NS* panela syrup, fresh strawberries, orange slices, sprig of mint, topped with soda.

Other alcoholic drinks
Cans from Kirkstall Brewery from 5.0
Glass of fizz 7.0

GOT AN ALLERGY? Please let us know if you have any allergies or dietary requirements. We will try our very best to accommodate you, but we can never guarantee that there's no cross contamination, as all dishes are made in a kitchen that handles all allergens.



Share your photos with us
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Have a brew. Have an impact.