



## ALL DAY MENU

<p><b>Toast</b> <span style="float: right;">\$9</span> Sourdough, rye, multigrain or gluten free Choice of strawberry jam, peanut butter, vegemite &amp; honey</p>	<p><b>Eggs on Toast</b> <span style="float: right;">\$14.5</span> Poached, scrambled or fried (VG, GFO)</p>	<p><b>Simply Greens</b> <span style="float: right;">\$22</span> Pan-fried green beans, asparagus, broccolini, edamame bok choy, quinoa, almond crème, lemon &amp; olive oil (V, GF) + egg \$3 + chicken breast \$7</p>
<p><b>Norman's Vegemite Avo Toast</b> <span style="float: right;">\$19</span> Butter, vegemite, avocado, whipped feta on rye (VG, GFO)</p>	<p><b>Shakshouka</b> <span style="float: right;">\$25</span> House-made maghrebi, cannellini bean, onions, cumin corriander, paprika, cayenne peppers, eggs &amp; charred naan (VG)</p>	<p><b>Sushi Bowl</b> <span style="float: right;">\$25</span> Grilled teriyaki chicken or smoked salmon, avo, carrot, edamame, cucumber, pickled ginger, daikon, brown rice &amp; teriyaki mayo (GF, DF, VO)</p>
<p><b>Pork Belly Benny</b> <span style="float: right;">\$26</span> Balsamic-glazed pork belly, poached eggs chipotle hollandaise, apple &amp; fennel salad on english muffin</p>	<p><b>Truffled Hash</b> <span style="float: right;">\$24</span> Twice cooked potato hash, poached eggs, asparagus &amp; truffled hollandaise (VG)</p>	<p><b>Spicy Tuna Poke</b> <span style="float: right;">\$28</span> Yellowfin tuna, whipped avocado, crispy rice, pickled daikon sriracha + kewpie mayo sauce (GF)</p>
<p><b>Chilli Scrambled Eggs</b> <span style="float: right;">\$24</span> Crispy chilli sambal, meredith feta, black sesame parmesan snow on white sourdough (VGO, GFO) +bacon \$4 +avocado \$5</p>	<p><b>Italian Meatball Sub</b> <span style="float: right;">\$21</span> Pork &amp; beef meatballs, house-made napoli sauce pecorino romano, rocket &amp; toasted ciabatta +fries \$4</p>	<p><b>Burger &amp; Frites</b> <span style="float: right;">\$25</span> Grass fed waygu patty, swiss cheese, caramelised onions sweet tomato relish &amp; fries</p>
<p><b>Brekkie Burger</b> <span style="float: right;">\$19</span> Fried egg, bacon, swiss cheese, hash, mayo, tomato relish on a brioche bun + fries \$4 + avocado \$5</p>	<p><b>Classic Reuben Sandwich</b> <span style="float: right;">\$21</span> 48 hour spiced rubbed NY pastrami, sauerkraut, swiss cheese with pickles +fries \$4</p>	<p><b>Katsu Chicken Bowl</b> <span style="float: right;">\$25</span> Panko crumbed chicken, asian slaw, edamame, pickled apple and fennel, avocado, sesame dressing &amp; fresh chilli</p>
<p><b>Sweetcorn + Haloumi Fritters</b> <span style="float: right;">\$23</span> Spiced cashew cream, corn &amp; tomato salsa (V) +poached eggs \$4</p>	<p><b>Soba Noodle Salad</b> <span style="float: right;">\$25</span> Soba noodles, poached chicken, cherry tomatoes thai basil, dill, parsley and sesame lemongrass dressing (VO)</p>	
<p><b>Smashed Avo</b> <span style="float: right;">\$24</span> Seasoned avo, cucumber ribbons, whipped feta, hazelnut dukkah on house-made charcoal sourdough (V, GFO) +poached eggs \$4 +smoked salmon \$7</p>	<p><b>Brioche French Toast</b> <span style="float: right;">\$22</span> Cinnamon custard soak brioche, whipped mascarpone mixed berries compote, maple syrup &amp; lemon balm</p>	
<p><b>Açai Bowl</b> <span style="float: right;">\$19</span> Organic açai, apple, berries, banana &amp; superfood crunch</p>	<p><b>Toasted Superfood Granola</b> <span style="float: right;">\$19</span> Walnuts, cashews, almonds, coconut granola, berry yoghurt berries, lychee &amp; lemon balm (V,GF)</p>	
<p><b>Norman Big Brekkie</b> <span style="float: right;">\$26</span> Eggs the way you like on sour dough, crispy bacon, avocado roasted tomato, hash browns (V, GF) + chilli sambal \$2 + grilled haloumi \$5</p>		
		<p><b>KIDS</b></p> <hr/> <p><b>Dippy Eggs</b> &amp; toast soldiers <span style="float: right;">\$12</span></p> <p><b>Fruit Salad</b> &amp; yoghurt <span style="float: right;">\$10</span></p> <p><b>Chicken Nuggets</b> &amp; chips <span style="float: right;">\$12</span></p> <p>(V) = Vegan (VO) = Vegan option (VG) = Vegetarian (GF) = Gluten free (GFO) = Gluten free option (DF) = Dairy free</p> <hr/> <p><b>SIDES</b></p> <p>Chilli Sambal / mayo / truffled hollandaise / tomato sauce <b>\$2</b> Egg / danish feta / tomato relish / coconut yoghurt <b>\$3</b> Spinach / hash browns / roasted tomato / meredith feta <b>\$4</b> Bacon / avocado / mushroom / grilled haloumi <b>\$5</b> Smoked salmon / chicken breast <b>\$7</b> Fries (bowl) <b>\$8</b></p> <p><small>Ingredients are all locally sourced &amp; may change due to season &amp; availability. All items may contain nut products or traces of nuts. While we try our best, not all changes to the menu can be accommodated. Service charge 10% Saturdays &amp; Sundays &amp; 15% public holidays. 1.65% surcharge for all EFT transactions</small></p>