

# NICHE

## HOME AWAY FROM HOME

### BREAKFAST - 7:00AM - 2:30PM

<b>The Stack (VG)</b> – Hash brown, fritter, avo & goat's cheese smash, halloumi, poached eggs, chili hollandaise + Bacon 5 + Smoked Salmon 6	22
<b>Chili Scrambled (VGO,GFO)</b> – Sambol chili scrambled eggs topped with feta, Asian herbs, fried shallot on sourdough + Bacon 5	20
<b>Avocado Toast (VG,VO,GFO)</b> – Avocado, feta, cherry tomatoes, radish, pomegranate, mint, crispy chickpea, beetroot hummus, poached egg on 7-seed toast + Bacon 5 + Halloumi 5	22
<b>Shakshouka (VG,GFO)</b> – Baked poached egg in spiced tomato & capsicum sauce, five bean mix, feta mousse, sourdough toast + Chorizo Sausage 6	20
<b>Blueberry Buttermilk Pancakes (VG)</b> – Blueberries, coconut crumbled, strawberries, lemon mascarpone, maple syrup	20
<b>Pulled Pork Benedict (GF)</b> – 24-Hour slow cooked pork shoulder on hash brown, poached eggs, chili hollandaise, apple slice & gel	23
<b>Breakfast at Tiffany's (GFO)</b> – Smoked Salmon, smashed chili peas, boiled egg char-grilled asparagus, creme fraiche, dill salad on sourdough + Pizzini Prosecco 13	22
<b>Blat (GFØ)</b> – Bacon, lettuce, avocado, tomato, aioli on turkish bread + Egg 3	14
<b>Poached Pear &amp; Rhubarb Porridge (VG)</b> – Cinnamon oats, poached pear & rhubarb, currants, coconut crumble	16
<b>Noisette Bakery Toast</b> – Sourdough, 7-seed, turkish, gluten free with butter, choice of raspberry jam, marmalade or vegemite Fruit loaf with butter & jam	7 8
<b>Eggs Your Way</b> – 2 eggs (poached, scrambled or fried) on toast, house made tomato relish	12

### EXTRA

SPINACH / TOMATO / AVOCADO / BACON / HASH BROWN / HALLOUMI CHEESE	
PORTOBELLO MUSHROOM /	5
SMOKED SALMON / CASHEW FETA (VEGAN) / CHORIZO SAUSAGE	5.5
	6

### Dietary Legend -

GFØ - GLUTEN FREE OPTION

VG - VEGETARIAN/ VGO - VEGETARIAN OPTION

V - VEGAN/ VO - VEGAN OPTION

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### LUNCH - 12:00PM - 2:30PM

<b>Crispy Calamari Salad</b> - Semolina dusted calamari, salad of green pawpaw, carrot, red cabbage, cucumber, rocket, nam jim dressing, chili, lemon	<b>22</b>
<b>Half Moon Super Salad (VEGAN)</b> - Spiced roast pumpkin, eggplant, pomegranate, black rice, quinoa, almond, crispy kale & mixed lettuce finished with a lemon herb dressing, hummus base <b>+ Chicken 6 + Chermoula Prawns 8</b>	<b>20</b>
<b>Bang Bang Prawn Tacos</b> - Chermoula prawns, avocado smash, salsa of tomato and spanish onion), side of char-grilled corn (2 TACOS PER SERVE)	<b>21</b>
<b>Nasi Goreng (GFO, VGO)</b> - Stir fried chicken, vegetables, rice combined with classic nasi goreng sauce topped with a fried egg, prawn crackers	<b>20</b>
<b>Korean Fried Chicken Burger</b> - Korean fried chicken dipped in Gochujang chili sauce, pickled cucumber, kimchi slaw, special sauce served with side of chips	<b>22</b>
<b>Niche Burger</b> - Beef pattie, bacon, cheese, pickle, lettuce, special sauce served with a side of chips	<b>23</b>
<b>D.I.Y Chicken Fajita</b> - Sizzling hot plate of marinated chicken, onion, capsicum served with side tortilla wraps, sour cream, tomato relish, avocado mousse	<b>25</b>

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Ask our team about our private event space Mr.Winston's

