

NICHE

HOME AWAY FROM HOME

BREAKFAST - 7:00AM - 2:30PM

The Stack (VG) 24 - Hash brown, fritter, avo & goat's cheese smash, halloumi, poached eggs, chili hollandaise
+ Bacon 6 + Smoked Salmon 7

Chili Scrambled (VGO,GFO) 23 - Sambol chili scrambled eggs topped with feta, Asian herbs, fried shallot on sourdough
+ Bacon 6 + Hash Brown 5

Shakshuka (VG,GFO) 24 - Baked eggs in a spiced tomato & capsicum sauce, five bean mix, topped with feta, side of turkish bread
Chorizo Sausage + 7

Wild Mushroom (GFO,VO) 23 - Sautéed mixed mushroom, charred asparagus, poached egg fried enoki mushroom, parmesan cheese, truffle oil on 7-seed toast
+ Smoked Salmon 7

Avocado Toast (VG,VO,GFO) 23 - Avocado, feta, cherry tomatoes, radish, pomegranate, mint, crispy chickpea, beetroot hummus, poached egg on multigrain toast
Bacon 6 + Halloumi 5

A.M Tacos (VG) 23 - Panko crumbed halloumi, fried egg, avo smash, fresh salsa of tomato, spanish onion, char-grilled corn, sriracha chili yogurt, mango lime shooter

Blueberry Buttermilk Pancakes (VG) 21 - Blueberries, coconut crumbled, strawberries, lemon mascarpone, maple syrup

Pulled Pork Benedict (GF) 24 - 24-Hour slow cooked pork shoulder on hash brown, poached eggs, chili hollandaise, apple slice & gel

Banana Maple Porridge (V) 21 - Cinnamon oats cooked in almond milk, caramelised banana, coconut crumble, maple syrup

Blat (GF0) 16 - Bacon, lettuce, avocado, tomato, aioli on turkish bread
+ Egg 4

Noisette Bakery Toast 7 - Sourdough, 7-seed, turkish, gluten free with butter, choice of raspberry jam, marmalade or vegemite
Fruit loaf with butter & jam 8

Eggs Your Way 13.5 - Two eggs (poached, scrambled or fried) on choice of sourdough, multigrain, turkish or gluten free toast, house made tomato relish

EXTRA

SPINACH / TOMATO / AVOCADO / HASH BROWN / HALLOUMI CHEESE 5

PORTOBELLO MUSHROOM 5.5 / BACON 6

SMOKED SALMON / CASHEW FETA (VEGAN) / CHORIZO SAUSAGE / HOUSE MADE BAKE BEANS 7

Dietary Legend -

GF0 - GLUTEN FREE OPTION

VG - VEGETARIAN/ VGO - VEGETARIAN OPTION

V - VEGAN/ VO - VEGAN OPTION

NICHE

HOME AWAY FROM HOME

LUNCH - 12:00PM - 2:30PM

Crispy Calamari Salad 22 - Semolina dusted calamari, salad of green pawpaw, carrot, red cabbage, cucumber, rocket, nam jim dressing, chili, lemon

Half Moon Super Salad (VEGAN) 22 - Spiced roast pumpkin, eggplant, pomegranate, black rice, quinoa, almond, crispy kale & mixed lettuce, finished with a lemon herb dressing, hummus base

+ Chicken 6 + Chermoula Prawns 8

Rigatoni Meatballs 24 - House made beef meatballs, rich tomato sugo, rigatoni pasta, basil topped with parmesan cheese

D.I.Y Chicken Fajita 27 - Sizzling hot plate of marinated chicken, onion, capsicum served with side tortilla wraps, sour cream, tomato relish, avocado mousse

Bang Bang Prawn Tacos 22 - Chermoula prawns, avocado smash, salsa of tomato and spanish onion), side of char-grilled corn (2 TACOS PER SERVE)

Nasi Goreng (GF0, VGO) 22 - Stir fried chicken, vegetables, rice combined with classic nasi goreng sauce topped with a fried egg, prawn crackers

Korean Fried Chicken Burger 24 - Korean fried chicken, pickled cucumber, kimchi slaw, special sauce served with side of chips

Niche Burger 24 - Beef pattie, bacon, cheese, pickle, lettuce, special sauce served with a side of chips

Dietary Legend -

GF0 - GLUTEN FREE OPTION

VG - VEGETARIAN/ VGO - VEGETARIAN OPTION

V - VEGAN/ VO - VEGAN OPTION

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

