



BRIDGE RD
NICHE ON BRIDGE
RICHMOND
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CAFE - EVENTS

KMS
TRADERS
STONE
FLO

Officeworks
Open Early, Closed Late

BREAKFAST - 7:00AM – 2:30PM

The Stack (VG) 25

Hash brown, fritter, avo 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 6**

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**

Avocado Toast (VG, VO, GFO) 24

Avocado, feta, cherry tomatoes, radish, pomegranate, beetroot hummus, poached egg on multigrain toast + **Bacon 6 + Halloumi 6**

Breakfast Bruschetta (GFO) 24

Prosciutto, medley of tomatoes, stracciatella, pesto, poached egg on sourdough toast, balsamic glaze

Fruits of Paradiso (VG) 20

Fruit salad of strawberry, peach, passionfruit, house-made granola, whipped vanilla greek yogurt

Maple Banana Ricotta Pancakes (VG) 22

Caramelised banana, coconut crumbled, toffee cream, maple syrup

Pulled Pork Benedict (GF) 25

12-Hour slow cooked pork shoulder on hash brown, poached eggs, chili hollandaise, apple slice & gel

French Omelette (VG, GFO) 20

Traditional French style, Gruyère cheese, fresh chives on buttered sourdough toast, leafy greens + **Bacon 6 Hash Brown + 6**

Blat (GFO) 16

Bacon, lettuce, avocado, tomato, aioli on turkish bread + **Egg 4**

Noisette Bakery Toast 8

Sourdough, 7-seed, turkish, sesame seed bagel, gluten free with butter, choice of raspberry jam, marmalade or vegemite
Fruit loaf with butter & jam 9

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 5

PORTOBELLO MUSHROOM / BACON AVOCADO / HASH BROWN / HALLOUMI CHEESE 6

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

LUNCH -11:30AM – 2:30PM

Crispy Calamari Salad 24

Semolina dusted calamari, salad of green papaw, 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 & kale, lemon herb dressing, hummus base
+ **Chicken 6 + Chermoula Prawn Skewer 8**

Open Steak Sandwich 30

150-day Grain Fed Beef Porterhouse MB2+ cooked medium, tomato, fried egg caramelised onion, horseradish mayonnaise on sourdough toast, side of chips

Schnitz Bagel 20

Chicken schnitzel, pickle, apple coleslaw, American cheddar cheese, sriracha mayonnaise, side of potato crisps

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 24

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

Nasi Goreng (GFO, VGO) 23

Stir fried chicken, vegetables, rice combined with classic nasi goreng sauce topped with a fried egg, prawn crackers

SHARE PLATES

Mushroom & Goats Cheese Arancini 14

served with aioli (3 piece)

Grilled Prawn Skewer 18

served with chimichurri sauce (2 skewer)

Halloumi Cigar 16

crispy fried filo pastry filled with halloumi, feta, parsley, pomegranate molasses, yogurt (2 piece)

Grazing Plate 28

Prosciutto, green olives, char-grilled roast capsicum, artichoke, stracciatella, garlic sourdough

Dietary Legend -

GF0 - GLUTEN FREE OPTION

VG - VEGETARIAN/ VGO - VEGETARIAN OPTION

V - VEGAN/ VO - VEGAN OPTION

NICHE

HOME AWAY FROM HOME