



breakfast

Toasted Bagel	8.5
served with jam & cream cheese or sundried tomato pesto & cream cheese	
Nosh Muesli	9
muesli, honey & organic yoghurt <i>add seasonal fruit \$5</i>	
Big Breakfast	19.5
bubble & squeak, mushroom, bacon, tomato, poached eggs & rye toast	
Eggs Benedict	19.5
nosh's own potato rosti topped with spinach & your choice of either bacon, salmon, or portobello mushroom with poached eggs & hollandaise	
Vegetarian Breakfast	19
nosh's own rosti, mushroom, avocado, tomato, poached eggs, toast & relish	
Nosh Breakfast	21.5
chorizo, mushroom, pan fried potato, spicy tomato beans, avocado, egg & toast	
Breakfast Croissant	19.5
with smoked salmon, poached egg, guacamole & hollandaise	
Mushrooms on Toast	16.5
creamy mushroom medley on toasted focaccia	
Mince on Toast	17
a hearty nz favourite served on toasted ciabatta with melted cheese <i>add poached eggs \$3</i>	
French Toast	18
panfried brioche served with bacon & maple syrup <i>add banana \$3</i>	
Scrambled Eggs	17
served on toasted rye	

Lunch

Garlic Bread	1/2 Loaf 7.0 Full Loaf 12.5		Salad of the Day	19.9
mini loaf toasted and smothered w roast garlic and parsley butter			please ask our wait staff	
Oven Baked Camembert	17.5		Steamed Mussels	19.5
oven-baked topped with salted caramel, pistachio crumb and toasted rye			in a fragrant broth with garlic bread	
Greek Chicken Croquettes	17		Corn Fritters	17
with salad greens & a tzatziki dressing			with an asian style caramel sauce add \$3 for bacon	
Soup of the Day	15.5		Fishermans Platter	23.5
served with a toasted scone			seasonal seafood served with potato skins & aioli	
Mussel Chowder	18		Antipasto Platter	23.5
a creamy blend of mussels & vegetables & rye toast			a selection of breads, dip, olives, cheeses, meats ...	
Nosh Burger with Tatties	23.5		Ploughmans Platter	19
chicken & kale pattie with bacon or beetroot & chickpea pattie with mushroom, both served with asian slaw & swiss cheese			cheese, relish, breads & meats	
Seafood Laksa	19.9		Platter for Two (Asian Style)	17.5
seasonal seafood, udon noodles, bok choy, julienned carrots & coconut cream broth			sushi, vietnamese rolls & spring rolls with dipping sauces	
Harrissa Lamb/Chicken Wrap	19.9		Nachos	19
lamb or chicken strips, hummus, tomato, lettuce, in a middle-eastern wrap with yogurt dressing			vegetarian or chicken & corn served with guacamole	
Chilli & Lemon Celtic Squid ^{GF}	17		BLAT	20.5
calamari coated in lemon myrtle, chilli flakes & celtic salt			bacon, lettuce, avocado & tomato on focaccia with aioli	
Nosh Tatties ^{GF}	11		Steak Sandwich with Tatties	23.5
served with aioli & relish			sirloin steak on rye with tomato & lettuce served with mushroom sauce or salsa verde	
Fries	8.5		Baked Feta with Olives	17
with tomato sauce			warmed olives, feta and chargrilled capsicum with ciabatta	
Potato Skins ^{GF}	11		Miso Soup ^{GF,V}	9.5
with cajun sour cream			a pouring of enzyme fresh miso with carrot, corn & seaweed	
Pasta of the Day	19.9		Bruschetta Board	45.5
please ask our wait staff			gourmet platter to share between 2-4 people	
Smoked Salmon Risotto	21.5			
smoked salmon, saffron & spinach with a creamy risotto				