

NUDE FOOD

BREAKFAST BAR

BREKKIE - ALL DAY

Avocado (V) (VEO) (GFO) \$18

Toasted sourdough, avocado, goats cheese, fermented honey, toasted seeds, lemon & thyme dressing, radish

Add poached egg \$3

Chilli eggs (V) (VEO) (GFO) \$22

Toasted sourdough, scrambled eggs, fermented chilli sauce, brekkie salad, crispy chilli oil, sesame

Vegan option: silken tofu

Spiced panna cotta (V) (GF) \$19

House made granola, fresh fruit, nuts & seeds, citrus syrup

Pork benny (GF) \$23

Caraway and fennel slow cooked pork shoulder, hash brown, poached eggs, brekkie salad, hollandaise, pork crackle

Brekkie burger (GFO) \$15

Fried egg, streaky bacon, cheese, mild spicy mayo, toasted bun

Add hash brown \$5

Apple crumble waffle (V) \$21

House made waffle, apple pear & rhubarb compote, vanilla bean custard, whipped mascarpone, crumble

Eggs on toast (GFO) \$14

Toasted sourdough x2 with poached, scrambled or fried eggs

Fruit toast \$9

AG Bakehouse fruit toast with butter

Build your own brekkie or add some sides

Streaky bacon \$6 Seared tomatoes in garlic oil \$4.5

House-made hash brown (GF) \$5 Goats cheese \$4.5

Smoked salmon \$5 Spinach \$4

Herb roasted mushrooms \$4.5 Hollandaise \$3

Brekkie salad \$4.5 Relish \$3

Avocado, toasted seeds, \$5 Gluten free toast or bun \$3

fermented honey, lemon, Toasted sourdough x2 \$8

radish, thyme (vegemite, peanut butter, honey or jam available)

LUNCH - ALL DAY

Steak baguette (GFO) (DFO) \$21

Chimichurri marinated reverse seared scotch fillet, rocket, Swiss cheese, aioli, giardiniera

Add chips \$5

Soba chicken (DF) (VEO) (GFO) \$20

Sous vide chicken breast, nahm jim dressing, cabbage, herbs, soba noodles, peanuts

Vegan option: tofu

Chilli garlic prawn pasta (DF) \$22

Angel hair pasta, chilli, garlic, chives, prawn tails

Middle eastern grain salad (VE) \$19

Roasted sweet potato, ancient grains, rocket, herbs, pickled cauliflower, coconut yoghurt dressing

Add chicken \$6

Add scotch fillet \$6

Szechuan chicken burger (GFO) \$22

Szechuan crusted chicken thigh, kewpie slaw, sticky szechuan sauce, toasted potato bun

Add chips \$5

Nude Food burger (GFO) \$21

150g hand ground beef pattie, bacon, cheese, lettuce, tomato, pickle, onion, American mustard,

Nude Food burger sauce, toasted potato bun

Go double \$6

Add chips \$5

Bowl of chips (GF) \$9

Golden chips with tomato sauce, aioli or relish



info@nudefoodbreakfastbar.com.au

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We love reviews! Leave us a Google or Facebook review and we'll send you a virtual hug!



VISUAL MENU

Scan the QR code to see our tasty dishes.

(V) Vegetarian (VE) Vegan (GF) Gluten free (DF) Dairy free (VO) Vegetarian optional (VEO) Vegan optional (GFO) Gluten free optional (DFO) Dairy free optional
We will endeavour to meet your dietary requirements however some traces may be present. Please alert us of severe allergies.

10% surcharge on Sundays. 15% surcharge on public holidays.

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BREAKFAST BAR

DRINKS

Freshly squeezed juice	\$8
Orange, apple, half/half	
Milkshakes	\$8
Chocolate, strawberry, caramel, banana, vanilla, lime, blue heaven	
Smoothies	\$9
Banana – banana, date, milk, cinnamon	
Mixed berry – berries, vanilla, milk, coconut	
Alternative milk	\$1
Soft drinks	\$4.5
Coca-cola, Coke zero, ginger beer, lemon lime & bitters	
Capi sodas	\$5
Grapefruit, blood orange, cranberry, lemonade, lime & agave	
Fire tonic switchel	\$5
Raspberry & ginger, lemon & ginger	
Sparkling mineral water	250ml \$4.5 / 700ml \$7

COFFEE

We've been brewing coffee with our mates at Honeybird for over a decade. Their beans are bold, bright and balanced and we're just as passionate about our half of the job; making you a delicious cuppa!

Coffee	\$5.5 / \$6.5	Tea	\$5
Flat white		English breakfast	
Cappuccino		Earl grey	
Latte		Peppermint & hibiscus	
Spiced chai latte		Lemongrass & ginger	
Mocha		Green	
Hot chocolate		Chamomile	
Double espresso	\$3.5		
Piccolo, short macchiato	\$4		
Long macchiato	\$5		
Long black, iced long black, cold drip	\$5		
Magic, affogato	\$5.5		
Brewed sticky chai	\$6		
Iced latte, iced chai	\$7		
Iced coffee, iced chocolate, iced mocha (with cream and ice cream)	\$9		
Bubbaccino (with chocolate freckle)	\$1		
Extra shot	50c		
Bonsoy, milk lab almond, alternative dairy oat	\$1		
Decaf & milk lab lactose free			

WINE

Sparkling			<i>glass / bottle</i>
Leura Park Estate Sparkling	Bellarine Peninsula	\$12	
Palloncino Prosecco	Murray Darling	\$12	\$42
Mandurang Valley NV Sparkling Brut	Mandurang Valley		\$44
Veuve Clicquot Champagne	France		\$90
White			
Tellurian Marsanne	Heathcote	\$12	\$48
Mandurang Valley Sauvignon Blanc	Mandurang Valley		\$48
Rose			
Rothesay Estate Rose	Pyrenees	\$12	\$48
Red			
Rothesay Estate Shiraz	Pyrenees	\$13	\$52
Gil Graves Easy Red	Axedale		\$46
Yes Said the Seal Pinot Noir	Bellarine		\$56
Turners Crossing Cabernet Sauvignon	Bendigo		\$42
Gil Graves Sangiovese	Axedale		\$48
Tellurian Shiraz	Heathcote		\$42

CIDER

Flying Brick Cider Co. Apple Cider	Bellarine Peninsula	\$10
Flying Brick Cider Co. Pango Cider (pear and mango)		\$10

BEER

Corona		4.5%	\$9
Great Northern		3.5%	\$9
Brewers Collective Hazel Jr Pale Ale	Bendigo	5.2%	\$11
Brookes IPA	Bendigo	5.2%	\$11
Bridge Road Free Time	Beechworth	0%	\$10

COCKTAILS

Mimosa	sparkling, orange juice	\$10
Aperol Spritz	prosecco, aperol, soda	\$14
Bloody Mary	vodka, worcestershire, tabasco, tomato juice	\$16
Espresso Martini	get naked espresso bar cold drip, kahlua, licor 43, vodka	\$16



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