



BREAKFAST

available until 11:30am

Porridge - oat & cinnamon porridge, vanilla bean poached nashi pears, banana, berries & macadamia crumble **\$12**

Gingerbread - toasted house baked ginger loaf, warm nutmeg custard, vanilla bean poached pears, goji berries **\$12**

Goodness Bowl - quinoa, roast pumpkin, beetroot, squash, kale, avo, super seeds, sprouts, lemon maple dressing **\$22**
ADD EGG \$3 ADD FETA or HALOUMI \$5

NBD Avocado Smash - avocado, roast pumpkin, sriracha, marinated feta, seasoned & toasted nuts & seeds **\$18 ADD EGG \$3**

Scrambled Sambal - scrambled eggs, sautéed baby potatoes, house tomato, chilli, garlic & dill sambal, coriander, coconut infused yoghurt, sriracha, cashew crumble **\$18 CHORIZO \$7**

Zucchini Fritters - zucchini, basil, parmesan fritters, poachie, avo, fennel, rocket, dill crème fraîche **\$18 ADD SALMON \$7**

Baked Breakfast Pot - cannellini beans, braised leek, baby spinach, creamy sauce, parmesan, baked egg, ciabatta **\$22**
ADD BACON \$5

Coastal Croissant - house baked croissant, smoked salmon, poachie, baby spinach, hollandaise **\$22**

NBD Benny - poached eggs, spinach, hollandaise, ciabatta **\$18**
ADD BACON \$5 ADD SALMON \$7



Breakfast Burger - bacon, egg, spinach, cheese, relish **\$16**

All Of The Things - eggs, bacon, chorizo, hash, roasted toms, spinach, toast **\$24**

Free Range Eggs Your Way - poached, fried or scrambled on ciabatta toast **\$12**

Toast - ciabatta, mixed grain, fruit toast, gluten free* **\$6.50**

CREPES - choose 1 of the following 3 options **\$16**

*blue swimmer crab, braised leek and sautéed potatoes, smoked almonds & fried egg

*trio of mushrooms, brie, truffle oil, baby spinach & toasted pepitas

*grilled banana, butterscotch, macadamia crumb & ice cream

KICK STARTERS

mimosa, virgin Mary **\$8.00**

bloody mary, espresso martini **\$16.00**

EXTRAS

\$2 sides - GF toast, extra toast, hollandaise, chilli, relish

\$3 sides - egg, spinach, hash, roasted tomato

\$5 sides- bacon, avo, feta, haloumi, trio of mushies

\$7 sides- smoked salmon, chorizo, pulled lamb, crab

15% surcharge applies on public holiday

OUR EGGS ARE FREE RANGE & LOCAL

For any dietary requirements, please ask wait staff



KIDS BREAKFAST

CREPES	\$10.00
Two crepes with ice cream & maple	
TOAST & EGG	\$8.00
One egg (Poached, Fried or scrambled) on one of slice toast, tomato sauce	
TOAST & BACON	\$8.00
One rasher of bacon, slice of toast, tomato sauce	
TOAST & BEANS	\$8.00
House made beans, on one of slice toast	
HASH & BACON	\$8.00
One hash brown, one rasher of bacon, toast	
CROISSANT	\$9.50
Ham and cheese	



DRINKS

COLD PRESS JUICES by Pure & Healthy

orange OR apple \$8.00

Red Passion - water melon, strawberry, apple \$8.00

Beta C - carrot, beetroot, lemon, apple \$8.50

Trusty Tonic - lemon, ginger, cloudy apple \$8.50

BOTTLED JUICES \$6.50

pineapple, cranberry, tomato, coconut water

ROK KOMBUCHA \$6.50

ginger pop, passionfruit, original

SMOOTHIES \$8.00

banana, mixed berry, dairy free tropical

add protein powder \$2.00

GREEN SMOOTHIE \$9.00

avocado, spinach, banana, coconut water

MILKSHAKES \$6.50

chocolate, strawberry, vanilla, caramel, spearmint

SOFT DRINKS \$4.00

coke, diet coke, coke zero, lemonade, squash, ginger beer, ginger

ale, soda water, tonic water



ST. ALI COFFEE

espresso **\$3.50**

double espresso, long black, short macchiato **\$4.20**

flat white, latte, cappuccino **\$4.40**

long macchiato, mocha, chai latte, classic hot chocolate **\$4.50**

white hot chocolate, chilli hot chocolate, turmeric latte **\$4.60**

affogato **\$5.50** baby chino **\$1.80**

ICED **\$5.00**

latte, long black

ICED WITH ICE CREAM **\$6.50**

coffee, chocolate, mocha, chai

LOOSE LEAF TEA by INFUSE TEA COMPANY **\$4.20**

English breakfast, earl grey, chai

Organic - peppermint, sencha, lemongrass & ginger, camomile

EXTRAS **\$0.60**

Shots - coffee, vanilla, caramel, coconut

Alternative milks - almond, soy, coconut, lactose free

KICK STARTERS

mimosa, virgin Mary **\$8.00**

bloody mary, espresso martini **\$16.00**

15% surcharge applies on public holiday

For any dietary requirements, please ask wait staff



LUNCH

available from 12:00pm

Today's Soup side of ciabatta **\$12**

Flat Breads (x1 each flavour per serve) house baked
roasted tomato, marinated feta ~ olives, tzatziki **\$9**

Roast Beetroot salad, marinated feta, baby spinach, pickled
Spanish onion, super seeds, balsamic **\$11**

Haloumi Fries grilled zucchini, lemon vinaigrette **\$14**

Beef Bites (2) braised, slow roasted beef, sundried tomato,
rosemary in filo pastry **\$12**

Arancini (3) braised mushroom, house relish, parmesan **\$11**

SOFT SHELL TACOS (x3 one flavour per serve) **\$16**

- squid, rocket, pickled onion, zesty aioli

- southern style free range chicken, house salsa, sriracha aioli

Garden Salad dressed mixed leaves, cucumber, tomatoes,
Spanish onion, seasoned seeds **\$7**

Hand Cut Manjimup potatoes, herbed salt, aioli **\$9**

15% surcharge applies on public holiday

Dietary requirements, please ask wait staff



Snapper wild caught fillets in Fat Yak beer batter, or grilled with garlic butter, hand cut Manjimup herbed potatoes, dressed garden salad, tartare \$26

Wild Caught Salmon cooked medium, zucchini & basil fritter, spiced oven roasted Manjimup pumpkin, coconut infused yoghurt, crisp kale, caper flower \$32

Pasta torn pasta, 4 hour braised beef, oyster, field & Swiss brown mushroom medley, oregano, creamy sauce, parmesan \$26
***Vegetarian version available upon request**

250gram Lamb Shank roasted in tomato, braised onion, garlic & red wine sauce, rosemary sautéed potatoes, 'Butterlife' whole grain mustard, young peas, squash, \$29
***worth the 20 minute wait**

Free Range Chicken Breast stuffed with brie & bacon, in filo pastry, salad of rocket, spiced roasted pumpkin & macadamia nut crumble \$26

Goodness Bowl – quinoa, spiced roast pumpkin, beetroot, squash, kale, avo, marinated feta, super seeds, sprouts, zesty lime aioli \$24 add chicken \$7

Mettams Masala aromatic Masala spices, fire roasted aubergine, red capsicum, zucchini, coconut cream, cashew cream, basmati rice & pappadum \$26



BURGERS

NBD Burger beef pattie, bacon, Swiss cheese, spinach, tomato, onion, relish, aioli **\$16**

DARE TO DOUBLE? \$20

Charcoal Chicken Burger Southern style chicken, charcoal brioche, avo, jalapeño slaw, tomato, Swiss cheese **\$18**

Fish Burger beer battered 100gram snapper fillet, rocket, tomato, cucumber, lettuce, tartare **\$16**

Haloumi Burger Haloumi, mushie medley, zucchini, grilled peppers, rocket, tzatziki **\$18**

Breakfast Burger bacon, egg, spinach, cheese, house relish **\$16**

EXTRAS

\$2 sides - gluten free bun, side relish, side aioli

\$3 sides - fried egg, cheese, extra bread

\$4 sides - chips

\$5 sides- bacon, avo, haloumi, feta

\$7 sides - free range chicken, chorizo

We do not do substitutions

15% surcharge applies on public holiday

Dietary requirements, please ask wait staff



KIDS LUNCH \$12

available from 12:00pm

CHEESEBURGER

Bun, beef pattie, cheese, tomato sauce, chips

FISH & CHIPS

Battered fish, chips and tomato sauce

CHICKEN

Southern style fried chicken, chips, tomato sauce

PASTA

Linguini, meatballs, Napoli sauce

CROISSANT

Ham and cheese, side of chips, tomato sauce



DESSERTS \$12

Ginger Loaf House baked, warm nutmeg custard, poached pear, goji berries, fresh mint

Nut Crumble warm vanilla poached pear & mixed berries, macadamia crumble, vanilla ice cream

Affogato vanilla ice cream, double espresso, liquor (Frangelico, Baileys, Kahlua, Tia Maria, Averna)

Also see our display cabinet for today's cakes & slices from \$5.00

ST. ALI COFFEE

double espresso, long black, short macchiato **\$4.2**

flat white, latte, cappuccino **\$4.4**

long macchiato, mocha, chai latte, hot chocolate **\$4.5**

white hot chocolate, chilli chocolate, turmeric **\$4.6**

affogato **\$5.5** baby chino **\$1.8**

LOOSE LEAF TEA by INFUSE TEA \$4.2

English breakfast, earl grey, chai

Organic - peppermint, sencha, lemongrass & ginger, camomile

EXTRAS \$0.6

Shots - coffee, vanilla, caramel, coconut

Alternative milks -almond, soy, coconut, lactose free



THE GOOD STUFF

SNEAKY COCKTAILS (single shot) \$12

Pink Panther vanilla vodka, strawberry, watermelon, apple

Bourbon Squeeze bourbon, lemon, ginger, apple

Passionfruit Spritz Bacardi, passionfruit, soda

CHEEKY COCKTAILS \$16

Peach Bellini peach, peach schnapps, prosecco

Aperol Spritz aperol, prosecco, soda

Espresso Martini vanilla vodka, Kahlua, fresh espresso

Margarita tequila, Cointreau, lime, salt

Cosmopolitan vodka, Cointreau, lime, cranberry juice

Mojito white & dark rum, lime, mint, soda

Pina Colada white rum, coconut rum, cream, pineapple juice

Dark & Stormy dark rum, lime, cloudy ginger beer

Moscow Mule vodka, lime, cloudy ginger beer

Long Island rum, tequila, gin, Cointreau, lemon, cola

Passionfruit Caprioska vodka, passionfruit, lime

SPIRITS

House \$8.50 Absolut vodka, Bacardi white rum, Tanqueray gin,

Jose Cuervo tequila, Mt. Gay rum, Makers Mark bourbon, Malibu

Top Shelf \$9.50 Kahlua, Baileys, Frangelico, Cognac

Glenmorangie, Campari, Cointreau, Chivas Regal

BEERS & CIDERS

Wilson's session ale 3.6%, Corona **\$8**

Wilson's Blonde Ale, Single Fin summer ale **\$9**

Hills Cloudy Apple Cider **\$9** Zen Zero ginger beer **\$10**



On Tap 520ml

Wild Yak Pacific Ale, Pirate Life Throwback 3.5% **\$10**

BUBBLES

Madfish Prosecco (WA) **\$9/\$40**

Howard Park Petit Jete (WA) **\$50**

Veuve Cliquot Champagne (France) **\$95**

WHITE WINES

Fishbone SBS (WA) **\$8/\$35**

Vasse Felix Dry White (WA) **\$9/\$40**

Domaine Naturalist SBS (WA) **\$9/\$40**

Howard Park Chardonnay (WA) **\$10/\$50**

Silkwood Riesling **\$40**

RED WINES

Fishbone Rose (WA) **\$8/\$35**

Fishbone Shiraz (WA) **\$8/\$35**

Madfish Cab Sauv Merlot (WA) **\$9/\$40**

Domaine Naturalist Syrah (WA) **\$40**

Vinaceous Voodoo Moon Malbec (WA) **\$45**

Pemberley Pinot Noir (WA) **\$50**

Vasse Felix 'Filius' Cab Sauv **\$50**

Howard Park 'Scotsdale' Shiraz **\$60**

COLD PRESS JUICES by Pure & Healthy

Orange or **Apple \$8.00**

Red Passion - water melon, strawberry, apple **\$8.00**

Green - spirulina, wheatgrass, mint, lime, apple **\$8.50**

Beta C - carrot, beetroot, lemon, apple **\$8.50**

Trusty Tonic - lemon, ginger, cloudy apple **\$8.50**



BOTTLED JUICES \$6.50

pineapple, cranberry, tomato, coconut water

ROK KOMBUCHA \$6.50

classic, ginger pop, passionfruit

SMOOTHIES \$8.00

banana, mixed berry, dairy free tropical

add protein powder \$2.00

GREEN SMOOTHIE \$9.00

avocado, spinach, banana, coconut water

MILKSHAKES \$6.50

chocolate, strawberry, vanilla, caramel, spearmint

SOFT DRINKS \$4.00

coke, diet coke, coke zero, lemonade, squash, ginger beer, ginger ale, soda water, tonic water

ICED \$5.00

latte, long black

ICED WITH ICE CREAM \$6.50

coffee, chocolate, mocha, chai