

EAT ALL-DAY

Seven Thirty Hangover

Streaky wood-smoked American bacon, spicy Spanish chorizo sausage, poached eggs, sautéed garlic mushrooms & housemade potato hash on organic sourdough 24.0

Spinach, Mushroom & Cheese Omelette V GFO

Sautéed mushrooms, baby spinach & tasty cheddar omelette w/ organic sourdough 17.8

Prosciutto & Green Eggs GFO

Shaved Jamon Serrano (prosciutto), soft creamy scrambled eggs topped w/ walnut & basil pesto on a buttery croissant 19.5
SWAP Croissant > organic sourdough

Chilli Kimchi Scram V GFO

Creamy soft scrambled eggs folded in spicy kimchi, whipped Danish feta, crispy fried onions, chilli flakes & angel hair chilli threads stacked on organic sourdough 17.9
ADD Streaky American bacon +5.0

Eggs Benedict GFO

Poached eggs, fresh baby spinach & yuzu hollandaise on a toast milk tin loaf 19.0

PICK Streaky American bacon

OR Norwegian smoke cured salmon

OR Sautéed spinach & mushrooms V

SWAP Milk Tin Loaf > Buttermilk Waffle +2.0

Eggs & Relish V GFO

Poached, creamy soft scrambled or olive-oil fried eggs, tangy tomato relish & organic sourdough 12.3

ADD Bacon / Chorizo / Salmon / Halloumi +5.0

Avocado / Mushrooms +4.0

Housemade potato hash (2) +5.0

Acai Berry & Banana Porridge V

Quick & rolled oats slow cooked w/ freeze-dried Acai berries, mixed berries, banana, honey & almond milk topped w/ granola, coconut, organic chia seeds & seasonal berries 14.5

Crisp Nutty Maple Granola Bowl V

Crisp roasted oats, heap of nuts, fruits, seeds, natural Greek yoghurt, honey & seasonal fruit & berries 14.0

BLAT GFO

Streaky American bacon, smashed avocado, tomatoes & mixed leaf w/ tangy garlic aioli on toasted sourdough 13.5

ADD Fried egg +2.0

Loaded Avocado Bruschetta V GFO

Smashed avocado, heirloom tomato medley, poached eggs, parmesan crisp, whipped Danish feta on organic quinoa & soy seeded sourdough 18.0

ADD Streaky American bacon +5.0

Grilled Halloumi cheese +5.0

Truffled Mushroom & Avocado Stack V GFO

Field of shiitake, shimeji, king oyster, button & cup mushrooms, smashed avocado, poached eggs, whipped Danish feta & fragrant black truffle oil on quinoa & soy seeded sourdough 20

Apple & Cinnamon Oat Crumble French Toast V

Panko-cruste French toast soaked in vanilla custard stacked on berry compote, warm cinnamon-spiced apples, vanilla bean gelato, seasonal berries & oat crumble 17.8

GREAT TO SHARE AFTER A MEAL

BUDDHA BOWL V GF

Buddha bowls, breakfast bowls, nourish bowls, yoga bowls, glory bowls or whatever bowl you want to call it; are brimming with nourishing comfort food that will fill your belly & soul. Buddha Bowls recipe are similar to macrobiotic bowls in that they incorporate the eating principles of Chinese & Japanese medicine and include raw veggies, sprouts, healthy grains & dressed with a tangy or sweet sauce. Dress yours up now!

Buddha Bowl 19.0

BASE Organic mixed quinoa, pickled carrots, edamame beans, sweet corn kernels, sunflower kernels, tomatoes & baby spinach

PICK 2 ~ Smashed Avo ~ Poached Egg
~ Sautéed Mushrooms ~ Falafel & Hummus
~ Spicy Kimchi

DRESS ~ Lemon & Olive Oil ~ Chilli & Lime
~ Lime & Cracked Pepper ~ Roasted Sesame

EXTRA ~ Grilled Chicken 5.0 ~ Smoked Salmon 5.0
~ Grilled Halloumi 5.0 ~ Russet Potato Hash 5.0
~ Crackling Pork Belly 6.0 ~ Tuna & Wasabi Mayo 5.0

V Vegetarian / GFO Gluten Free Option +1.0 / GF Gluten Free

Grilled Chicken & Halloumi Salad GF

Grilled marinated chicken tenderloin, grilled halloumi cheese, heirloom tomatoes, avocado, pickled carrots, organic quinoa & mixed leaf tossed in a lime & cracked pepper vinaigrette 22.0

SWAP Chicken > Mushrooms or Falafel V

Not So Buddha Bowl

Crackling pork belly, streaky American bacon, sunny-side fried egg, edamame, pickled carrots, fresh cucumber, sautéed kale, crispy fried onions w/ sweet soy sauce drizzle 22.0

The Potato Hash

Norwegian smoked salmon, smashed avocado, poached eggs, sautéed kale, russet potato hash sprinkled w/ pistachio & almond dukkah spice 20.0

SWAP Salmon > Streaky American Bacon

Fried Chicken & Waffle

Southern-style fried chicken tenders, buttermilk waffle, Granny Smith apple & carrot slaw w/ maple 21.0

American Cheeseburger

Juicy Wagyu beef patty, American cheddar, mixed leaf, tomatoes, pickles, American mustard & tomato sauce on toasted milk bun served w/ super crunchy chips 18.0

ADD Double beef & cheese +6.0

Streaky American bacon +3.0

O.M.G Fried Chicken Burger

Southern-style buttermilk fried chicken tenders, American cheddar, crisp apple & carrot slaw on toasted milk bun served w/ super crunchy chips 18.5

Crackling Pork Belly Waffles

Buttermilk waffle, crisp five-spice crackling pork belly, streaky American bacon, crisp grated Granny Smith apples, maple syrup & tangy wasabi mayo 23.0

PLEASE ORDER & PAY AT COUNTER

NAKED BREW

We use fresh seasonal & local produce where possible, and may substitute or remove ingredients from menu items without notice. Please inform us of any serious allergies or dietary requirements. 1.5% apply to all card payments. Public Holidays incur 12.5% surcharge.

BREKKIE ADD-ONS

Can be added to main menu items only

Proteins GF

Five-spice crackling roast pork belly
Grilled Chicken Tenders / Streaky American Bacon /
Spanish Chorizo / Smoked Salmon / Grilled Halloumi +5.0
Extra egg +3.0

Greens

Avocado / Sautéed Mushrooms / Grilled Tomato /
Sautéed Baby Spinach / Sautéed Kale / Spicy Kimchi +4.0

SIDES

Russet Potato Hash 2pc / 5.0

Super Crunchy Chips

w/ Chicken Salt Sm 6.5 / Lg 10.0

Falafel & Hummus 5.0 GF

KIDS MENU For kids 12 and under only

Kids Eggs on Toast GFO

Scrambled or fried eggs on soft white toast 9.0
ADD Streaky American Bacon +5.0
ADD Fresh Avocado +4.0

Kids Buttermilk Waffle

Buttermilk waffle w/ maple syrup & berries 7.5
ADD A scoop of Vanilla Bean Gelato +3.0

Kids Chicken Nuggets & Chips

Chicken breast nuggets, chips & tomato sauce 10.0

Baby-chino w/ marshmallow 2.0

Kids Milkshakes

Vanilla Bean or Strawberries & Cream
w/ marshmallow 4.5

HOT DRINKS

	S	L
Milk Coffee by Campos	4.0	4.5
Long Black	4.0	4.5
Mocha	4.2	4.7
Turmeric Latte	5.0	-
Chai Latte	4.0	4.5
Dirty Chai	4.5	5.0
Hot Chocolate	4.5	5.0
Modifiers		
Almond Milk	+0.7	-
Soy Milk BonSoy	+0.7	-
Oat Milk Oatly	+0.7	-
Macadamia Milk MacaMilk	+0.7	-
Extra Shot	+0.5	-
Decaffeinated	+0.5	-
Caramel / Vanilla Syrup	+0.5	-

Prana Malabar Sticky Chai Tea

Aromatic fusion of black teas, Indian spices, Victorian honey & fresh ginger roots steeped in your choice of milk 6.0 / pot

Loose Leaf Tea by Origin Tea 4.5 / pot

BLACK English Breakfast / Earl Grey

GREEN Green Sencha

HERBAL Lemongrass & Ginger / Peppermint / Chamomile

COLD DRINKS

Cold Brew by Campos Coffee

A seasonal showcase of Campos Coffee select local partners to offer a bright, smooth, fragrant & sweet filter roast coffee 5.5

On The Rocks

Vietnamese-Style Iced Coffee 6.0
Iced Coffee, Iced Chocolate w/ Vanilla Bean Gelato 7.0
Iced Latte / Iced Long Black 5.0

Gelato Thickshakes

Strawberries & Cream / Vanilla Bean 8.0

Espresso-Shake

Double espresso blended w/ vanilla bean gelato 8.5

IMMUNITY BOOSTING FRESHLY SQUEEZED JUICES

Morning Green Detox

Granny Smith, Celery, Baby Spinach & Ginger Root 7.5

Morning Refresh

Valencia Orange, Lemon, Ginger Root & Mint 7.5

Mid-Morning Roots

Beetroot, Granny Smith, Lemon & Ginger Root 7.5

Mid-Morning Glow

Granny Smith, Carrot & Ginger Root 7.5

Afternoon Immunity

Beetroot, Ginger Root Carrot & Turmeric 7.5

Afternoon Refresher

Granny Smith, Valencia Orange, Lemon & Mint 7.5

FRUIT SMOOTHIES

Supercharged Green Smoothie

Fresh avocado, baby spinach, bananas, almond milk & honey 8.0

Chai Spiced Banana Smoothie

Chai spices, bananas, natural Greek yoghurt, honey & fresh milk 8.2

Classic Smoothies 7.8

Natural Greek yoghurt, honey & fresh milk

PICK Classic Banana

OR Mixed Berries

OR Mixed Berries AND Banana +0.5

FROM THE FRIDGE

No Ugly Health & Wellness Tonics Gut / Immunity / Detox / Skin / Sleep / Focus 5.0 / 250ml

Coke / Coke No Sugar / Sprite / Fanta 4.0 / 330ml

Mt Franklin Sparkling Water 4.0 / 330ml

Mt Franklin Still Spring Water 3.5 / 600ml

BRING YOUR POOCH?
ASK FOR OUR
DOGGIE MENU



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