

ALL DAY BREAKFAST

SEASONAL HOUSEMADE GRANOLA 16

w/ crete yoghurt, grains, market fruits, coconut flakes

COCONUT POLENTA PORRIDGE 14

w/ coconut milk, poached rhubarb, seasonal berries, dehydrated ginger, crushed hazelnut praline GF DF V

PASTRY COUNTER 5.5

Daily selection [muffin or banana bread] DF V

ORGANIC FIVE GRAIN SOURDOUGH TOAST 6.5

w/ butter and jam or vegemite
-- Gluten free + 2

EGGS ON TOAST 13

w/ poached or scrambled eggs with fresh tomato served on organic sourdough five grain
-- Gluten free +2
-- Avocado or Mushrooms +5 Halloumi or Feta +4
-- Chorizo or Bacon w. balsamic glaze and thyme +5

BREAKIE TOASTIE 12

w/ ham, cheese, cured pickles on sourdough five grain

AUTUMN SHAKSHOUKA 19

w/ roasted tomato, spiced capsicum, organic poached eggs, feta served with organic five grain toast
-- Chorizo or bacon +3 Slow cooked lamb +6

ASK FOR OUR ORGANIC WINE & COCKTAIL LIST

All our breads are organic inc. Gluten free
We do our best to accommodate allergies
Groups of 6+ incur a surcharge of 10%
No split bills on weekends



TARTINES [served on organic sourdough]

THE NINE TARTINE 18.5

w/ scrambled eggs, feta, hummus, kale, broccolini, dukkah, paprika

COASTAL AVOCADO SMASH 17

w/ tahini, feta, smoked salt, shaved celeriac, kale, citrus, seaweed
-- Organic poached egg or Housemade pickled cabbage +3
-- Bacon w. balsamic glaze and thyme +5

CLASSIC AVO ON TOAST 11

w/ white and black sesame, slice of lemon
-- Organic poached egg or Housemade pickled cabbage +3
-- Bacon w. balsamic glaze and thyme +5

BOWLS & SALADS

MEDITERRANEAN BOWL 19.5

w/ toasted quinoa, kale, beetroot hummus, poached egg, pickled cucumber and shaved carrots, feta, dukkah
-- Five grain toast +3 Halloumi +4 Mushrooms +4
-- Slow cooked lamb or Poached chicken +6

FIELD BOWL 16.5

w/ organic brown rice, mushrooms, broccolini, celeriac, pickled cabbage, shaved carrot, onsen egg, served with bone broth
-- Chorizo or Bacon +5 Slow cooked lamb or Poached chicken +6

[AFTER 12]

LAMB & TABOULI SALAD 22.5

w/ slow cooked lamb, tabouli, baba ganoush, labneh

POACHED CHICKEN SALAD 16.5

w/ avocado, mixed greens, green apple, dried cherries, salsa verde, walnut, sesame, lemon

DESSERT

Ask waiter for weekly dessert selection

SANDWICHES

BACON & EGG ROLL 13

w/ scrambled eggs, house made chutney on house made bun

HOMEMADE REUBEN 14

w/ house made pastrami, pickled cabbage, gouda

POACHED CHICKEN 13

w/ chicken, aioli, cucumber, kale

GREEN REUBEN 14

w/ avocado, feta, beetroot hummus, cucumber, baby spinach

Any sandwich with Gluten free bread +2

HOT DRINKS

Black single origin [espresso or long black] 4
Latte, Flat White, Cappuccino, Mocha, Piccolo or Macchiato 4
-- Soy milk or Large or Strong +0.5
-- Nut mylk [almond and macadamia] +1

Cold brew 5
Hazelnut hot chocolate 5
Ice coffee latte or Ice chocolate 5

English breakfast or earl grey 5
Green sencha green 6
Herbal après meal [peppermint, lemongrass, liquorice] 6
Seasonal home made ice tea 6
Chai latte or Ice Chai 5.5

Homemade Turmeric & Ginger Latte 5.5

JUICES & DRINKS

House made cold pressed juices
Orange 7
Green [kale, spinach, lemon, apple, cucumber] 9.5
Better than Botox [pear, apple, lemon, ginger] 9.5

Ballsy organic kombucha 9.5
Soda: Organic cola, lemon squash or ginger beer 6

Water CAPI Sparkling Large 7



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