

THE NINE

ALL DAY BREAKFAST

PASTRIES 5.5

Muffin | GF Banana bread | Daily organic pastries

ORGANIC SOURDOUGH, GLUTEN FREE OR SEEDED BAGEL 6.5

Jam, honey, nut butter or ricotta

WATERMELON AND ROSE BIRCHER 16 [GF]

Seasonal organic berries, pistachio, rose, honeycomb praline

SPICED CHAI GRANOLA 16

Organic oat granola, mixed market fruits, yoghurt

BANANA BRULEE PANCAKES 19.5 [GF]

Buckwheat pancake, slow cooked banana, salted caramel, toasted hazelnuts

TURKISH BAKED EGGS 19.5

Roasted tomato, zucchini, charred capsicum, two poached eggs, labneh, hummus on toast
Add: mushrooms 5, halloumi 5

THE NINE TARTINE 18.5

Scrambled eggs, brocolini, kale, feta, hummus on seeded sourdough

TRUFFLE HAM SEEDED BAGEL 14

Cheddar, pea tendrils, tomato, mustard, seeded bagel
Add a fried egg: 3

EGGS MY WAY 13 GF AVAILABLE

Free range poached or scramble eggs on toasted organic sourdough

EXTRA

Poached Egg 3
Avocado 5
Mushrooms 5
Halloumi or Feta 4
Crispy Bacon 5
Cured Salmon 6
Organic Poached Chicken 6
Truffle Glazed Ham 5
Homemade pickled cabbage 3

The menu can be adjusted to suit most dietary requirements
15% surcharge applies on public holidays

BOWLS & SEASONAL DISHES

PERSIAN AVOCADO SMASH 17.5

Avocado, feta, pomegranate, nasturtium, citrus, toasted organic sourdough | add: egg 3, cured salmon 6, bacon 6

BEETROOT CURED SALMON 21

Wild green salad, poached egg, citrus, toasted sourdough

MEDITERRANEAN BOWL 20.5

Kale, quinoa, free range poached egg, avocado, hummus, house ferments, feta, pea tendril | add: toast 3, halloumi 5, cured salmon 6, poached chicken 6

BREAKFAST BRUSCHETTA 18.5

Heirloom tomato, burrata, avocado, greens, nasturtium pesto | add: egg 3, bacon 5, mushrooms 5

SOUTH SIDE BOWL 19.5

Turmeric cauliflower, matcha and black sesame rice, pickled cabbage, brocolini, smoked labneh, pomegranate

LUNCH [FROM 12.30]

POACHED CHICKEN SALAD 18

Grilled zucchini, rocket, israeli couscous, cucumber, avocado, parmesan, pomegranate

HEIRLOOM TOMATO SALAD 21

Handmade burrata, rocket, pea tendril, radish, tomatoes

FIG & WALNUT SALAD 18

Beetroot, feta, rocket, heirloom tomatoes

REUBEN 14

Pastrami, cheddar, pickled cabbage, mustard mayo, toasted organic sourdough

SALMON BAGEL 16

Salmon, avocado, rocket, chive labne, seeded bagel

CHICKEN ROLL 14

Poached chicken, rocket, tomato, avocado

HOT BEVERAGE

Flat white	Latte	Mocha
Long black	Cappuccino	Macchiato
Piccolo	Espresso	Hot Chocolate

Small 3.5	Large 4	Baby chino 1
Bonsoy 0.5	Almond milk 1	

THE ORGANIC TEA PROJECT 5.5

English breakfast | Earl grey | Herbal [lemongrass and peppermint] | Sencha green | Chai Latte

COLD BEVERAGE

Iced Long Black 5	Iced Latte 5	Iced Chocolate 5
Cold Brew 5	Ice Tea 6	Iced Ginger & Turmeric Latte 5.5

Orange 7	
Green 9.5	kale, spinach, celery, mint lime
Bondi 9.5	carrot, orange, ginger, turmeric
Better than botox 9.5	watermelon, mint, lime
Kombucha 9	finger lime and ginger
Water 7.5	still or sparkling

Kid Orange Juice 4

COCKTAILS, WINE & BEER

Bloody Mary 14	organic vodka, tomato juice
Bondi Fizz 16	organic vodka, organic kombucha
Aperol Spritz 16	organic prosecco, soda, citrus

Peroni 9.5

Our wine list is organic and changes seasonally so please ask your waiter for the weekly selection

Sparkling 14
White 12
Red 12

