

# THE NINE

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## 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

### 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

### SPANNER CRAB ROLL 18.5

Spanner crab scramble eggs, chives, pea tendrils, sea urchin mayonnaise, salmon roe on brioche bun

### 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

