Nolita

PLEASE INFORM US OF ANY ALLERGIES - FOR SOY/ALLIUM ALLERGIES ASK STAFF FOR OUR CHART
100% PLANT BASED MENU
GF = GLUTEN FREE; NF = NUT FREE; * = ON REQUEST; GF BREAD $2 EXTRA

BRUNCH MENU

NEW YORK SOURDOUGH BAGEL
Cream cheese & berry compote GF* NF 12

WAFFOLITA
Waffled pizza dough, cinnamon sugar, toffee sauce, banana, mascarpone & berry compote GF* NF 23
add Gelissimo gelato: chocolate / strawberry / vanilla GF NF 4

AVO TOAST
Smashed pea & avocado on toasted ciabatta, beetroot sauerkraut, whipped feta, chilli crisp, micros GF* NF 23

BREAKFAST BURRITO
Toasted tortilla with scrambled chilli tofu, sliced sausage, wilted spinach, avocado, smoked cheese & salsa rosa, with a side of hollandaise NF 23

BRUNCH BUTTY
Chilli scrambled tofu, hash brown, sliced sausage, vegan hollandaise, facon & tomato relish in a potato bun GF* NF 18

CHILLI TOFU SCRAMBLE
Scrambled chilli crisp tofu, with whipped feta & beetroot sauerkraut, on toasted ciabatta, with hollandaise GF* NF 22

BIG BREKKIE
Wilted spinach, sausage, portobello, pea & avocado smash, baked beans, potato rosti, vegan hollandaise & ciabatta GF* NF 26

HASH STACK
Potato herb hash cakes, grilled smoked cheese, truffled mushrooms, wilted spinach VG GF NF 24

BUFFALO WRAP
Plant based crumbed chicken, buffalo sauce, red onion, horseradish mayo & Cos lettuce, in a toasted tortilla wrap NF 22

CHICKEN PARMA BURGER
Crumbed chicken, charred aubergine, pickles, smoked cheese, salsa rosa, herb mayo & lettuce, served with fries NF 26

BROOKLYN SMASH BURGER
Bolognese smash patty, caramelised onions, smoked cheese, pickles, lettuce, onion & garlic cream sauce, served with fries GF* NF 26

CAESAR GRANDE
Plant based crumbed chicken, Cos lettuce, Caesar dressing, croutons, sunflower seed parmesan, fried capers GF* NF 25

Potato Rosti (2) GF NF 8
Chilli Scrambled Tofu GF NF 8
Truffled Mushrooms GF NF 7
Sausage (2) GF NF 8
Portobello GF NF 6
Sliced Avocado GF NF 8
Wilted Spinach GF NF 7
Toasted Ciabatta (1) NF 4
GF Bread (1) NF 5

SHARING PLATES

TRUFFLE LOADED FRIES
Truffled mushroom fries, truffle oil, house parmesan GF NF 18

POLENTA FRITTA
Chilli rosemary polenta sticks & herb aioli GF NF 14

CITRUS SALAD
Seasonal citrus, feta, red onion, greens & orange ginger vinaigrette GF NF 17

FRIES
with herb aioli GF NF 12

AFTERNOON APERITIVO!
Glass of house wine or tap beer* $10

ANTIPASTI ARVO
500ml carafe of house wine & marinated olives $25

HAPPY HOUR
3-5PM EVERY DAY

PIZZAS

MARGHERITA
Pomodoro sauce, cashew mozzarella, basil, olive oil GF* 24

PIZZA PATATINE
Garlic-bianca sauce, shaved potato, red onion, smoked cheese, cashew mozzarella, rosemary VG GF* NF* 26

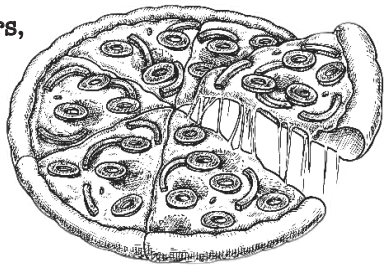
BBQ POLLO
Pomodoro sauce, plant based 'chicken', red onion, cashew mozzarella, smoked cheese, BBQ, herbed aioli drizzle GF NF* 28

BUFFALO CHICKEN
Pomodoro, buffalo chicken, red onion, jalapeños, horseradish aioli, cashew mozzarella GF* NF* 26

VERDE
Garlic-bianca, zucchini, aubergine, basil pesto, rocket, cashew mozzarella, lemon oil GF* NF* 24

TARTUFO
Garlic-bianca sauce, truffled mushrooms, smoked cheese, sunflower seed parmesan, rocket, truffle oil GF* NF* 26

MANHATTAN
Pomodoro sauce, sausage, olives, mushrooms, peppers, fried capers, cashew mozzarella NF* 27



FLATBREADS

HOUSE
Garlic butter & rosemary VG GF* NF 14
add house cashew mozzarella 3

SICILY
Garlic-bianca sauce, artichoke, fried capers, red onion, BBQ swirl, cashew mozzarella GF* NF* 19