

EAT MEAT

PROSCIUTTO & GREEN EGGS

Shaved Jamon serrano (prosciutto), soft creamy scrambled eggs topped w/ walnut & basil pesto on a buttery toasted croissant 19.3

EGGS BENEDICT

Poached eggs, fresh baby spinach & yuzu hollandaise on organic sourdough w/ choice of:

~ Streaky wood-smoked American bacon;

~ Norwegian smoke cured salmon; or

~ Sauteed spinach & mushrooms 18.9

** Change sourdough to a buttermilk waffle +2.0**

FRIED CHICKEN & WAFFLES

Southern-style fried chicken tenders, buttermilk waffle, refreshing Granny Smith apple & carrot slaw w/ maple 20.9

SEVEN THIRTY HANGOVER

Streaky wood-smoked American bacon, spicy Spanish chorizo sausage, poached eggs, potato hash, sauteed garlic & thyme mushrooms & organic sourdough 22.9

THE POTATO HASH

Norwegian smoke cured salmon, smashed avocado, poached eggs, sauteed kale, russet potato hash, sprinkled w/ pistachio & almond dukkah spice 19.9

CRACKLING PORK BELLY WAFFLES

Buttermilk waffle, crispy crackling pork belly, streaky wood-smoked American bacon, crisp grated Granny Smith apples, maple & tangy wasabi-mayo 22.9

DOUBLE SMOKED HAM, SPINACH & CHEESE OMELETTE

Double smoked ham, tasty cheddar & fresh baby spinach Omelette w/ organic sourdough 17.8

NO MEAT

LOADED AVOCADO BRUSCHETTA

Smashed avocado, heirloom tomato medley, poached eggs (2), whipped Danish feta, fresh pomegranate seeds (seasonal) & a sprinkle of pistachio & almond dukkah spice on organic quinoa & soy seeded sourdough 17.8

CHILLI KIMCHI SCRAM

Creamy soft scrambled eggs folded in spicy fermented kimchi, whipped Danish feta, crispy fried onions, chilli flakes & angel hair chilli threads stacked on organic sourdough 17.9

TRUFFLED MUSHROOM & BEETROOT HUMMUS STACK

Field of shitake, shimeji, oyster, button & cup mushrooms, beetroot hummus, poached eggs (2), creamy Danish feta & fragrant black truffle oil on organic quinoa & soy seeded sourdough 19.7

EGG & RELISH

Poached, creamy soft scrambled or olive-oil fried eggs, tangy tomato relish & organic sourdough 12.0

SIDES

SUPER CRUNCHY CHIPS

w/ Chicken Salt
Lrg 10.0 / Reg 6.5

RUSSET POTATO HASH

2pc / 5.0

CRACKLING PORK BELLY

Five-spice crackling
roasted pork belly 6.0

PROTEINS

~ Grilled Chicken Tenders
~ Grilled Halloumi Cheese
~ Streaky American Bacon
~ Spanish Chorizo
~ Smoke Cured Salmon
5.0 ea.
~ Extra egg
3.0 ea.

GREENS

~ Avocado
~ Sauteed Mushrooms
~ Grilled Tomato
~ Sauteed Kale
~ Sauteed Baby Spinach
~ Spicy Fermented Kimchi
4.0 ea.

FALAFEL &

BEETROOT HUMMUS 5.0

NAKED BREW



GOT A POOCH? DON'T FORGET TO ASK FOR OUR FAMOUS DOGGIE MENU

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We use fresh seasonal & local produce where possible, and may substitute or remove ingredients from menu items without notice.

BUDDHA BOWL & SALADS

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. Consumed breakfast or lunch, the 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 18.9

BASE	Organic mixed quinoa, pickled carrots, edamame beans, sweet corn kernels, Seasonal tomatoes, sunflower seeds & mixed leaf	
PICK x 2	~ Smashed Avocado ~ Sauteed Mushrooms ~ Spicy Fermented Kimchi	~ Poached Egg ~ Falafel & Beetroot Hummus ~ Dashi Miso Soup
DRESS ME	~ Lemon & Olive Oil ~ Lime & Cracked Pepper	~ Sweet Chilli & Lime ~ Roasted Sesame
EXTRAS	~ Crackling Pork Belly 6.0 ~ Grilled Halloumi Cheese 5.0 ~ Grilled Chicken Tenders 5.0	~ Smoke Cured Salmon 5.0 ~ Russet Potato Hash 5.0 ~ Tuna & Wasabi Mayo 5.0

GRILLED CHICKEN & HALLOUMI SALAD

Grilled marinated chicken tenderloin, grilled halloumi cheese, heirloom tomatoes, seasonal avocado, pickled carrots, organic mixed quinoa & mixed leaf tossed in a lime & cracked pepper vinaigrette 21.9

NOT SO BUDDHA BOWL

Crackling pork belly, streaky wood-smoked American bacon, sunny side fried egg, edamame beans, pickled carrots, fresh cucumber, sauteed kale, crispy fried onions w/ sweet soy sauce drizzle 21.9

SLIGHTLY SWEETER

SLOW-COOKED CREAMY APPLE CRUMBLE PORRIDGE

Quick & rolled oats slow cooked w/ cinnamon spiced apples, maple & almond milk topped w/ crisp cinnamon-oat crumble, seasonal fruit & berries 13.9

CRISP NUTTY MAPLE GRANOLA

Crisp roasted oats, heap of nuts, fruits, seeds, natural Greek yoghurt & seasonal fruit & berries 12.9

APPLE & CINNAMON OAT CRUMBLE FRENCH TOAST

Panko-crusted French toast soaked in vanilla custard, stacked on a vanilla custard base w/ warm cinnamon-spiced apples, fresh ricotta & seasonal fruit & berries, maple & crisp cinnamon-oat crumble topping 17.8

BURGERS & SANDWICHES

AMERICAN CHEESEBURGER

Juicy Wagyu beef patty, American cheddar, mixed leaf, fresh tomatoes, pickled cucumber, American mustard & tomato sauces on a toasted milk bun served w/ super crunchy chips 18.4

FALAFEL & BEETROOT HUMMUS WRAP

House-made quinoa falafels & beetroot hummus, mixed leaf, fresh tomatoes & sweet chilli drizzle in a toasted flour tortilla wrap 11.8

O.M.G. FRIED CHICKEN BURGER

Southern-style buttermilk fried chicken tenders, American cheddar, spicy crisp apple & carrot slaw on a toasted milk bun served w/ super crunchy chips 17.9

B.L.A.T

Streaky wood-smoked American bacon, smashed avocado, fresh tomatoes & mixed leaf w/ tangy garlic aioli on toasted organic sourdough 12.8
Add a fried egg +2.0

Please inform us of any serious allergies or dietary requirements. No split bills on weekends. Public Holidays incur 12% surcharge.