

norman

ALL DAY MENU

Toast \$9 Sourdough, rye, multigrain, gluten free + Crumpets \$2 Choice of strawberry jam, peanut butter, vegemite & honey	
Eggs on Toast \$13 Poached, scrambled or fried	
Norman's Vegemite Avo Toast \$17 Butter, vegemite, avocado and crumbled feta on rye (VG)	
Egg + Bacon Naan \$19 Sriracha maple bacon, fried egg, coriander, cream cheese & house made chilli jam	
Banana Loaf \$13 Banana bread with espresso butter, lime mascarpone and pistachio (VG)	
Acai \$18 Soft serve acai, banana, seasonal berries, toasted nut granola & gold kiwi fruit (V)	
Toasted Nut Granola \$19 Macadamia, cashew & almond nut granola toasted in manuka honey, served with Greek yoghurt, seasonal berries & gold kiwi fruit (VG)	
Flips 5 Grain Porridge \$18 House-made porridge with saffron poached pear, rhubarb & apple compote, goji berry & pistachio crumble & honey (V)	
Waffles \$22 Zucchini and corn waffles with red capsicum cream curd, saganaki & poached eggs (VG) (GF) + Smoked salmon \$7	
Pork Belly Benedict \$21 Char Siu pressed pork belly, poached eggs, pickled cucumber, fried shallots, apple & sriracha hollandaise on fresh Cobb lane croissant	
Chilli-Folded Eggs \$22 Chorizo, aged feta, crispy kale, spring onion, fried shallots & chilli oil on brioche toast + House-made rosti \$4	
Smashed Avo \$21 Zesty minted smashed avocado on rye with heirloom beetroot, vegan turmeric cashew feta, za'atar & micro herbs (VG) + Poached eggs \$4	
Brekky Burger \$19 Spinach, avocado, bacon, egg, hash brown, swiss cheese, tomato relish & mayo + Fries \$4	
Truffled Portobella Mushroom \$21 Cobb lane multigrain bread, meredith marinated goat's cheese & radicchio salad. (VG) + Poached eggs \$4	
Green Bowl \$21 Zucchini noodles + quinoa, edamame, broccoli, avocado, truffle mushrooms, wombok & miso dressing (V) + Grilled chicken \$6	
Lamb Salad \$26 24hr slow-cooked smoky Mediterranean lamb shoulder, beetroot hummus, roasted capsicum, quinoa tabouleh, pomegranate, labneh & champagne vinaigrette dressing	
Popcorn Tacos \$21 Cauliflower popcorn, charred corn, cabbage, black beans, pomegranate & kimchi mayo. 3 serves (V)(GF)	
Wagyu Burger \$26 House-made wagyu patty, sriracha + maple-glazed bacon, caramelised onions, tomato, baby cos lettuce, truffle aioli & fries	
Salmon Linguine \$29 New Zealand ora king salmon with leek, capers, baby spinach, white wine, lemon and olive oil	
Organic Root Vegetable Salad \$21 Tri-colour dutch carrots, quinoa, radicchio, fresh herbs, toasted nuts & seeds, currents and labneh (VG) + Grilled chicken \$6	
Norman's Hangover Special \$30 Our signature egg & bacon naan and spicy bloody mary	
KIDS	
Kid's Dippy Eggs \$12 With cheesy soldiers	
Kid's Coco Pops \$6	
(V) = Vegan (VG) = Vegetarian (GF) = Gluten free	
SIDES	
Mayo / relish / truffle aioli / chilli jam \$2.5	
Egg \$3	
Spinach / hash browns / roasted roma tomatoes \$4	
Bacon / zucchini waffle / saganaki / feta \$5	
Sriracha maple bacon / chorizo / rosti \$6	
Truffled mushroom / smashed avocado \$6	
Smoked salmon / grilled chicken \$7	
Fries (bowl) \$8.50	
Ingredients are all locally sourced & may change due to season & availability. All items may contain nut products or traces of nuts. While we try our best, not all changes to the menu can be accommodated. Service charge 10% Saturday & Sundays & 15% public holidays. 1.65% surcharge for all EFT transactions	