



# Breakfast

AVAILABLE 7AM – 4PM

## GRANOLA

Toasted muesli served with seasonal fruit, pumpkin seeds, sultanas, dried apricot and natural yoghurt \$13.50

## VANILLA PANCAKES

Mixed berry compote, Chantilly cream, poached pear, maple syrup, freeze dried raspberries **Add bacon \$4.50** \$18

## FRENCH TOAST

Coated in cinnamon sugar with banoffee parfait, poached pear, mixed berry compote and drizzled in maple syrup **Add bacon \$4.50** \$20

## EGGS ON TOAST

Multigrain toast, creamy butter and free-range eggs just as you like them \$12

## CREAMY MUSHROOMS ON TOAST

Portobello mushrooms in a creamy blue cheese sauce, micro-greens served on Turkish Pide **Add bacon \$4.50** \$18

## BACON AND EGGS

Served on multigrain toast with Manuka smoked bacon, free-range eggs of your choice, Campari vine tomatoes and blue cheese mousse \$18

## AVOCADO ON TURKISH PIDE

Avocado, wood-fired Turkish Pide, Campari vine tomato, feta, basil, red onion, EVOO \$18

## EGGS BENEDICT

English muffin, Manuka-smoked bacon, free range eggs, homemade hollandaise and Campari vine tomatoes **Add smoked salmon \$5.50** \$21

## HANGOVER BREKKIE

Multigrain toast, hash brown, Manuka-smoked bacon, gourmet sausages, Campari vine tomato, Portobello mushrooms, free-range eggs of your choice and blue cheese mousse \$27

## Sides

Free range eggs	\$4.50	Portobello mushrooms	\$5.50
Manuka smoked bacon	\$5.50	Halloumi	\$8
Smoked salmon	\$7	Hash browns	\$4.50
Baby spinach	\$5	Turkish pide	\$5.50
Vine tomatoes	\$4.50	Avocado	\$5
Curly fries	\$10	Straight cut fries	\$10

Gluten free and vegan options available, please ask your waiter for details



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# Lunch

AVAILABLE 11AM – 4PM

## CRISPY CHICKEN WRAP

With Campari vine tomato, cucumber, red onion, mesclun, hummus, pomegranate dressing. Served with tzatziki (We can swap chicken for halloumi or falafel) \$20

## NOMAD VEGAN BOWL

Homemade hummus, falafel, broccolini, avocado, Portobello mushrooms, Campari vine tomatoes and flat bread \$21

## CALAMARI SALAD

Sesame coated crispy calamari, seasonal greens, shaved fennel, red onion, Campari vine tomato, cilantro and sriracha dressing \$23

## OPEN CHICKEN SCHNITZEL SANDWICH

Turkish pide, mesclun, tomato, brie cheese, onion jam and straight cut fries \$25

## WAGYU BEEF BURGER

Juicy homemade Wagyu beef patty on a toasted bun, lettuce, tomato, red onion, gherkins, cheddar cheese, sriracha mayo and straight cut fries \$25

## BEEF CHEEK PASTA

Braised beef cheek and mushroom fettucine in a creamy sauce with shaved parmesan \$26

### Tea and coffee

#### Tea \$4.5

Earl Grey | English Breakfast | Japanese Green  
Pure Peppermint | Moroccan Mint  
Ginger and Lemon | Otago Summer Fruit

#### Allpress Espresso Blend Coffee

\$4.5 reg | \$5 large | \$5.5 extra large

Short Espresso | Long Black | Macchiato  
Piccolo | Flat White | Cappuccino | Chai Latte

#### Speciality Lattes

Turmeric | Beetroot | Matcha All \$6

Honeycomb Dalgona Coffee \$6

#### Sweet

Mocha | Hot Chocolate \$5  
Whittaker's Hot Chocolate \$6

Decaf coffee available on request

Dairy alternatives – soy | coconut | almond

### Cold beverages

#### Soda

Cola | Diet Cola | Lemonade \$5.50  
Ginger Ale | V Pure \$5.50  
Ginger Beer \$6.50  
Red Bull \$6

#### Juice

Orange | Apple | Pineapple  
Cranberry | Tomato All \$6

#### Smoothies (DF available)

Mango | Feijoa and Apple  
Mixed Berries | Tropical All \$9  
Iced Coffee | Iced Mocha  
Iced Chocolate

#### Water

NZ Natural Sparkling 500ml \$8

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