

ALL DAY MENU

TOAST by Noisette 7.5
Choice of vegemite, peanut butter or jam +2.0
gluten free

FRUIT TOAST by Noisette 8.5

FRUIT BOWL **VG GF** 15.0
Coconut yoghurt, seasonal fresh fruit & berry compote

GRANOLA **V** 17.0
Strawberry panna cotta, coconut yoghurt & seasonal fresh fruit

CHIA PUDDING **VG GF** 16.0
Chia pudding, berry compote and seasonal fresh fruit

WAFFLE 18.0
Housemade waffle with berries, coconut shavings, vanilla icecream & maple syrup

EGGS YOUR WAY 10.0
Two poached or fried eggs on sourdough toast scrambled (three eggs) 12.0

VEGGIE BREAKFAST **V** 18.5
Avocado, tomato, mushroom, beetroot hummus, and poached eggs on sourdough toast

EXTRAS

gluten free toast 2.0
egg / hollandaise / hummus / mushroom / tomato 3.0
bacon / prosciutto / feta cheese 4.0
avocado 4.5
chicken 5.0
smoked salmon 6.0
sashimi tuna 8.0

V Vegetarian **GF** Gluten free **VG** Vegan



AVOCADO TOAST **V** 19.0
Avocado, beetroot hummus, whipped feta, tomato, almond dukkah & a poached egg
add smoked salmon 6.0
add tuna sashimi 8.0

BREKKIE BURGER 17.0
Bacon, prosciutto, scrambled egg, kewpie mayo & cheese served in a croissant

MOCKTURTLE CLASSIC 18.0
Bacon, roasted tomato, mushrooms & 2 poached eggs on sourdough toast

FRITTER 19.0
Japanese style fritter with wombok, corn, carrot, pickled ginger, bonito flakes, shallots, kewpie mayo & okonomiyaki sauce
add prosciutto 4.0

EGGS BENEDICT 18.0
Two poached eggs & hollandaise served on brioche bun with ham, mushroom or bacon
smoked salmon 21.0

THE BIG TURTLE 23.0
Bacon, prosciutto, mushroom, tomato, avocado with your choice of eggs on sourdough toast

POKE BOWL **GF** 23.0
Sashimi tuna, brown rice, avocado, edamame, pickled ginger, cucumber, radishes, shallots & kewpie mayo

VEGAN BOWL **GF** 18.5
Quinoa, beetroot, kale, pumpkin, chickpeas, edamame, pickled ginger, radish, cucumber, nori, crispy shallots, beetroot hummus, dukkah & mustard seasoning
add chicken 5.0
add smoked salmon 6.0

NOODLE SALAD **VG** 17.0
Soba noodles with tofu, bok choy, edamame, wombok, radishes, pickled ginger, and cucumber with a housemade ponzu dressing
add sashimi tuna 8.0

MOCKY SALAD **V GF** 18.0
Broccoli, edamame, kale, avocado, almonds & a poached egg, served with sesame dressing
add sashimi tuna 8.0

SANDWICHES

CLUB SANDWICH 13.5
Chicken, bacon, lettuce, tomato, cheese and mayo

VEGETARIAN SANDWICH **V** 13.5
Pumpkin, beetroot hummus, kale, tomato & roasted capsicum

DELI SANDWICH 14.0
Prosciutto, sliced ham, roasted capsicum, olives, lettuce and cheddar cheese

No variations to menu.
We cannot guarantee zero traces of gluten as dishes aren't prepared in a gluten free environment
Surcharges: Saturday (10%) Sunday (15%)
Public Holiday (20%)
No bring your own food
Thank you for understanding

COFFEE

White	4.2
Black	
Chai Latte	
Hot Chocolate	

Dirty Chai	4.5
Mocha	

Turmeric	5.0
Matcha latte	

Soy / Almond / Coconut / Lactose free	0.3
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Coffee	6.5
Mocha	6.8
Chocolate	6.5
Latte	5.0
Black	
Chai	

TEA

English Breakfast	4.5
Peppermint	
Green	
Malabar Chai	
Earl Grey	
Lemongrass & Ginger	



COLD DRINKS

Organic orange or apple juice	5.5
Sparkling water 250ml	4.5
Sparkling water 750ml	8.5
Coke / Diet Coke	4.0
Lemon, Lime and Bitters	6.5

MILKSHAKES

Chocolate milkshake	7.5
Strawberry milkshake	7.5

WINES

Sparkling

Prosecco	13.5 / 54
(Naomi's Doc, Friuli, Italy)	

White

House Chardonnay	9.5 / 36
(Murray Darling)	

Sevita Sauvignon Blanc	10 / 38
(Marlborough, NZ)	

Rosé

Mike Press	9.5 / 36
(Adelaide Hills, SA)	

Red

House Shiraz	9.5 / 36
(Rutherglen, VIC)	

Ten Degrees Pinot Noir	10 / 38
(Murray Darling)	

BEER

Corona	8.5
Peroni	10.0
Carlton Draught	7.9

CIDER

Rekorderlig strawberry & lime	9.5
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34 DEGRAVES STREET, MELBOURNE