

NEW NØRDIC

Welcome to New Nordic

We are currently conducting a trial opening for breakfast and lunch before our official launch on December 14.

Please enjoy this sample of our upcoming menu



@newnordic.kitchen

(08) 7222 6241

HOUSE BIRCHER - home made muesli soaked in apple juice & filmjolk, blueberries, cardamom skorpor	\$15
Nordic grain, seed and fruit GRANOLA , rhubarb, oatmilk, lemon balm - v	\$15
Ris a la malta - Vanilla RICE PUDDING , cherry compote, glogg syrup, gingerbread	\$15
Pannkakor - Swedish thin CREPES , lemon mascarpone cream, fresh berries	\$17
GRAVLAX , folded eggs, beetroot and chive raraka (rosti), asparagus, fresh horseradish - gf	\$20
Smoked MACKAREL OMELETTE , spring onion, spiced gouda, waldorf slaw, Danish rye	\$19
Raggmunk- turmeric POTATO CREPE , smoked salmon, fish roe, creme fraiche, red onion	\$19
Nordic BENEDICT - slow cooked pork shoulder, rhubarb, silverbeet, eggs, hollandaise, sumac, toast	\$19
Pyttipanna - hash- smoky bacon & Barossa sausage, kipflers, carrot, onion, fried egg, baby beets - gf	\$18
Potatis platt- POTATO HOTCAKE , crispy salty pork, brown butter, lingon jam	\$18
AVOCADO on our seeded rye, poached eggs, dill aioli, Danish feta, fried shallots	\$17
Stompa FLATBREAD avocado, sunflower pesto, feta dressing, snow peas & shoots, hazelnuts	\$18
GREEN THINGS BOWL - asparagus, broccoli, spinach, peas, cucumber, smoked almond dressing, avocado lime pure, herbs, seedsgf - v	\$18
SCANDI BIG BREAKFAST - Bacon, eggs, smoked vienna sausage, meatballs, fried potato, onion, mushrooms, beet-root salad, pickles, toast	\$25
YMERDRYS - eggs fried over our New Nordic baked rye and seed crumb, crumbled feta	\$12
JUST TOAST & SPREADS	\$8

Free range eggs your way on house made toast	\$13
-----------------------------------------------------	------

Extras;	(seperate items)
Gravad or smoked salmon// smoked mackerel	\$6
Crispy bacon rashers// smoked vienna sausage// meatballs	\$5
garlic roasted mushrooms// roast tomato// fried haloumi// avocado// asparagus// sauteed silverbeet	\$4
hollandaise sauce// dill aioli// danish feta// gluten free bread// extra egg	\$2

gf - gluten free

v - vegan

HOT DRINKS

small 4 / medium 4.9 / large 5.9

ORGANIC & FAIR TRADE SPECIALTY COFFEE

long black / latte / cappuccino / flat white /
piccolo / mocha / dirty chai / iced latte
add syrups vanilla / caramel / hazelnut 1

COLD DRIP

single origin 4.5

HOT CHOCOLATE

hot chocolate 4.5
premium callebaut dark chocolate 5.5

MILKS

full cream / skim or substitute	small 1
lactose free/ soy / coconut / almond	med 1.2
	large 1.4

SPICED DRINKS

chai latte
add turmeric / beetroot / vegan chai .20

TEA

POT OF HOMEMADE CHAI 6
with ginger / honey / milk of your choice

HOT SPICED APPLE

chai tea / apple juice / ginger / cinnamon sick 5.5

ORGANIC LOOSELEAF

pot for one 4.9 / pot for two 6.5

english breakfast / earl grey / chamomile /
green / peppermint / nordic berry /
rooibus / valhalla

ICED DRINKS

iced coffee / iced chai / iced chocolate /
iced mocha / affogato 5.5

ICED TEAS

lemon & ginger / valhalla forest fruits 5.5

MILK SHAKES

chocolate / vanilla / chai / banana /
berry / caramel 5.5

SODAS

organic cola/ spicy ginger/ lemon squash/
lemon lime bitters 5

SMOOTHIES

NANA

banana / honey / cinnamon / soy

TROPICANA

coconut milk / passionfruit /
pinapple juice 9

GREENIE

banana / spinach / cucumber /
apple / lemon / coconut milk

FRESH JUICES

make your own with:

orange / apple / carrot /
spinach / cucumber / celery / lemon /
ginger / mint

or choose from our favourite blends:

WINTER

apple / ginger

SUMMER

turmeric / orange / carrot / mint

GREEN LIGHT

apple / celery / spinach / lemon / ginger

KEEP IN MIND

Kitchen Closes by 3pm / 10% Surcharge
on public holidays / Food and Drink may
contain traces of Nuts, Seeds, Gluten, Fish,
Meat and Dairy. Please let our friendly staff
know of any dietary requirements and we
will try our best to satisfy your cravings.