

WINTER MENU

HAPPINESS IS LICKING
THE SPOON.



We couldn't be prouder to be part of the wonderful McMahons Point community. Locals know that we are committed to using seasonal produce from NSW businesses and providores - with most of our vegetables being grown in Sydney, our bread and pastries baked at Luxe Bakery and our eggs laid in Mount Canobalis

So sit back, relax and let us take care of you. After all, this is your place as much as it is ours.

We cater for a wide range of dietary requirements, as indicated by the following:
(v) vegetarian | (gf) gluten free | (vg) vegan | * option available

10% surcharge on Saturdays, Sundays and 15% on public holidays

BREAKFAST till 12pm

Ham & Cheese Croissant - shaved leg ham & emmenthal cheese \$9.5

Home-made Banana Bread - toasted w butter \$6.5
add vanilla ricotta (v) \$3.5

Free Range Eggs - scrambled, fried or poached \$14
free range eggs and toast (v)(gf*)

Breakfast Burrito - chorizo, house baked beans, spinach, \$13
spanish onion, scrambled eggs and chipotle mayo (v*)

Bacon & Egg Roll - soft scrambled eggs, cheddar cheese \$14
on turkish bread (gf*) - *sweet* or *spicy option*

The North Spoon Breakfast Plate - bacon, mushroom, \$26
rosti, house baked beans, chicken sausage, scrambled eggs
roast tomato with sourdough bread
**vegetarian option available w avocado, haloumi*

SIDES

Extra egg + \$3

Worcestershire Mushroom | Spinach | House baked beans + \$5

Bacon | Chicken Sausage | Haloumi | Rosti + \$5.5
Avocado | Smoked Salmon | Chorizo

TOASTIES all new - served on sourdough. gluten free option available

Pulled Pork - kimchi, gooey cheese & provolone \$14

Funghi - roasted mushroom, truffled gooey cheese and parmigiano \$11
reggiano

Super Cheesy - Northspoon ultra gooey cheese sauce and topped \$10.5
with parmesan & pecorino

BRUNCH & LUNCH

Chai Spiced Quinoa Porridge - rhubarb, poached pear, pistachio & oat milk (df) (vg)	\$16
French Toast - vanilla ricotta, strawberry and biscuit crumble (v)	\$21
Forest Mushrooms- inside out omelette w wild mushrooms, pine nut, burnt pecorino & sourdough toast(v) <i>add fresh truffle \$7.00 per gram</i>	\$19
Green Dukkah eggs – 2 poached eggs, beetroot hummus, zucchini, kale, spinach, rustic dukkah, grilled lemon, flatbread (v)(gf*)	\$21.5
Avocado Bruschetta – smashed avo, shaved zucchini, heirloom tomato, marinated sheep's feta, radish, pepita, aleppo pepper, lemon on charred bread (v, gf*, vg*)	\$16
Bucatini Cacio e Pepe - classic cheese & fresh peppercorn trio <i>add fresh truffle \$7.00 per gram (v)</i>	\$23
Beef Burger - chuck & brisket angus patty, lettuce, pickles, cheese, smokey tomato relish, NS burger sauce & fries	\$24
Winter Goodness Bowl - Low GI brown rice, morrocan spiced chicken, kale, honey chilli pumpkin, brussel sprouts, pepita & coconut dressing <i>Vegan Option without chicken \$18.00</i>	\$25
Beef Cheeks– sweet potato, eggplant chutney & eggplant chips (gf)	\$27
Caesar - baby cos, parmesan, jammy egg, bacon jam, buttermilk caesar dressing and garlic crumb (gf*) <i>add grilled chicken breast \$8.00</i>	\$16

SIDES

Hot Chips - seasoned with parmesan, chilli & oregano (v) \$8

Bowl of Brussels - crispy brussels w tajin salt & coconut dressing (vg) \$11

KIDS

Eggs - scramble or fried on white bread \$9.50

Pasta - penne, bacon & cream \$9.50

Ham and Cheese Toastie \$9.50

DESSERTS

Cake Selection - ask your waiter \$11.00

Add icecream +\$3

Enjoy our selection of pastries, cookies & sweets at the front counter

HOT DRINKS

Coffee by Will & Co - Flat white Cappuccino Latte	\$4.30 / \$4.80
Long Black Piccolo Espresso Macchiato	
Tea by La Maison Du Thé - English Breakfast Chamomile	\$4
Earl Grey Peppermint Green Lemongrass & Ginger	
Mocha	\$5 / \$5.50
Real Chai organic	\$5 / \$5.50
Hot Chocolate	\$5 / \$5.50
Turmeric Latte	\$5 / \$5.50
Matcha Latte	\$5 / \$5.50

COLD DRINKS

Cold Drip Coffee	\$5
Iced Tea - Lemon Cucumber Mint	\$5
Iced Coffee - ice cream, whipped cream, milk and espresso	\$7.50
Frappes - Watermelon or Sunrise - strawberry, mango, kiwi, pineapple	\$9.50
Soft Drinks - Coke Coke No Sugar Sprite Fanta	\$4.50
Ginger Beer Lemon Lime Bitters	\$5.50
JIVA Kombucha - Pomegranate Ginger	\$7
Purezza Sparkling Water 750ml	\$4

EXTRAS

Almond Oat Soy milk Lactose Free	+ \$1
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COLD PRESS JUICES

The Big O - cold press orange juice	\$8.50
Green With Envy - cold press apple, celery, spinach, kale, lemon, cucumber and parsley	\$8.50
Sweet Cheeks - watermelon, strawberry, mango, kiwi, pineapple	\$8.50
Tropicool - pineapple, apple, orange, lemon and mint	\$8.50

SMOOTHIES

Blueberry Cinnamon - blueberry, toasted muesli, cinnamon, dried fruit, nuts, banana and yoghurt	\$9.50
Superfood LSA - linseed, sunflower seed, almond, banana, yoghurt and milk	\$9.50
Mango Smoothie - mango, banana, yoghurt and milk	\$9.50
Green Smoothie - spinach, celery, apple, coconut and banana	\$9.50
Add Protien Powder	\$3.00

SIGNATURE MILKSHAKES

Triple Choc Shake - chocolate, oreo, ice-cream and whipped cream	\$11
Strawberry Cereal - fresh strawberries, ice cream, corn flakes and whipped cream	\$11

BUBBLES

Astoria Butterfly Extra Dry Millesimato Prosecco Veneto, Italy \$13 / \$64

WHITE

Pinot Grigio Delle Venzie "Lunardi" - Veneto, Italy \$11 / \$52

Chardonnay Scarborough - Hunter Valley, NSW \$13.50 / \$68

Sauvignon Blanc Auntsfield Estate, Marlborough NZ \$13/\$64

ROSÉ

Nuits Folles 'Rosé De Sud' - Languedoc, France \$13 / \$64

RED

Nero D'Avolla Fondo Antico - Sicily, Italy \$71

Pinot Noir Aunstfield Block 88 - Marlborough, NZ \$13 / \$64

Sangiovese 168, Ottaviani - Emilia Romagna Italy \$11 / \$55

COCKTAILS

*whether your just kickin off or going for a little hair of the dog,
we have tailored our cocktail list for your moment*

The Spoons Bloody brunch Selection by the glass or carafe

Mary - Vodka, tangy and moorish	\$16 / 22
Maria - Tequila, sweet and spicy	\$17 / 22
Snapper - Gin, refreshing and memorable	\$16 / 22

Something light perhaps?

Aperol Spritz - aperol, prosecco, soda	\$14
Strawberry Bellini - strawberry nectar and prosecco	\$13
Mimosa - prosecco and fresh orange juice	\$13
Spiked Cold Drip - Tonys legendary cold drip coffee, hazelnut liqueur, dark chocolate	\$14
Kiwi Chilli Margerita - kiwi fruit, tequila, cointreau	\$15

your favourite drink not on our list? just ask!

BEERS & CIDER

Hawke's Lager	\$10.50
Hawke's Pale ale	\$9.50
Zero Alcohol - James Squire	\$9.50
Young Henry's Cloudy Cider	\$9
Young Henry's Stayer (mid strength)	\$8.50

— *the* —
NORTH SPOON

Open for breakfast and lunch 7 days.

Monthly Italian Night dinners.

Events and corporate catering available.

📷 @thenorthspoon

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