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# All Day Menu

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8.30 - 3.00

Nara's housemade granola with greek yoghurt, fresh fruit and maple syrup. V (can be GF)	15	Grilled cheese sandwich in Clareville sourdough with prosciutto crudo, Whitestone brie and tamarind chutney, served with Makikihi fries	20
Sauvignon Blanc and saffron poached tamarillos on Belgian waffles with crème fraîche, toasted almonds, real maple syrup V	22	Nara's famous buttermilk fried chicken sliders with housemade brioche buns, southern slaw, aioli, Dan's hot sauce	one 13 two 25
Fried eggs and streaky bacon with avocado and dukkah on chargrilled Clareville sourdough (GF bread available)	24	Fried chicken caesar salad with romaine, parmesan, rosemary croutons, caesar dressing	26
Belgian waffles with a fried egg, streaky bacon and real maple syrup	21	Spiced roasted cauliflower salad with rocket, roasted red onions, sundried tomato, pomegranate vinaigrette, toasted seeds, mint	27
Potato and parsnip rosti with poached eggs, preserved lemon and caper cream cheese GF (can be DF)	27	Makikihi steak cut fries with Nara lemon mayo and Nara tomato sauce	11
Choose from: Smoked salmon Zany Zeus Halloumi Chargrilled asparagus with dukkah			
Smoked kingfish kedgeree - spiced long grain rice with turmeric, cinnamon, mustard, curry leaves and onions, topped with a poached egg and chili oil GF	26	Mini pavlova with whipped cream, berry and Pinot Noir compote, toasted almonds	14

Welcome to Nara, where our focus is on fresh, local, seasonal ingredients...  
and a little bit of fried chicken!

Please let us know if you have any dietary requirements and we will do our best to cater for you.

We hope you enjoy your lunch.  
Lucy & Dan x