

NAUTI BUOY

SMALLER

SCRUMPETS.....	16
Seasonal jam, Paris Creek salted butter (V)	
EGGS YOUR WAY	17
Perrymans sourdough, poached, fried, scrambled (+2), chilli scramble (+4), seasonal relish (V)	
SWEET & SPICY TOMATOES	19
Fresh tomato, ricotta, za'atar chilli crisp, honey, marjoram, focaccia (V, GFO)	
COSY PORRIDGE.....	20
Baked rhubarb, walnut crumble, persimmon & orange skin jam, coconut cream (VE)	
B&E ROLL.....	22
Short cut bacon, fried egg, potato hash, caramelised onion, swiss cheese, cos lettuce, nauti tomato sauce (GFO, VO, VEO)	

LARGER

SMASHING PUMPKIN.....	24
Ciabatta, smoked feta, vine roasted tomato, pepita dukkah, balsamic (V)	
PANQUAKE	24
Deep dish pancake, apple & citrus compote, whipped cream, cinnamon maple butter (V)	
POKE BOWL.....	25
Sticky tofu, vermicelli, chilli coconut & tamarind dressing, cucumber, kimchi, bean sprouts, tomato, peanuts, basil (VE, GF)	
NOT YOUR USUAL TURKISH EGGS	26
Poached eggs, yoghurt, roasted chilli & sun-dried tomato, zucchini, sunflower seeds, ciabatta (V,GFO)	
NAUTI DELI SPECIAL	26
Focaccia, salami, mortadella, stracciatella, tomato & artichoke relish, hot honey, rocket (VO, GFO)	
HUEVOS EL BENNY	26
Spiced chorizo jam, potato hash, rainbow chard, pickled fennel, poached eggs, hollandaise (GF)	
ZESTY CHOOK.....	28
Lemon spiced chicken skewer, za'atar flatbread, mandarin tabouli, yoghurt, pomegranate (VO)	
FISH & CHIPS	32
Port Lincoln beer battered KG whiting, shoestring fries, watermelon, corn & pickled onion salad, herb aioli, smoked sumac	

EXTRAS

GLUTEN FREE TOAST	2
NAUTI CHILLI PASTE.....	3
MARINATED FETA.....	4
GREEN KALE.....	4
RHODES EGGS.....	5
FRESH/ROASTED TOMATO	5
SMASHED AVOCADO	5
BUTTON MUSHROOMS	6
POTATO HASHBROWN (2)	6
ADELAIDE HILLS SHORT CUT BACON.....	7
ADELAIDE HILLS CHORIZO.....	7

SIDES

SOURDOUGH TOAST	10
Salted butter / seasonal jam, vegemite or peanut butter (V, GFO, VEO)	
SHOESTRING FRIES	12
Nauti salt, lemon mayo (V, VEO)	
BAKED HALOUMI	16
Black plum honey, sunflower seeds, thyme (GF, V)	

Kitchen is open till 2pm

Customers please disclose any dietary requirements or allergies

GF = Gluten free, V = Vegetarian
VE = Vegan, O = Option

10% surcharge on weekends

COFFEE & TEA	
REGULAR	5
LARGE	6
Latte, flat white, cappuccino, long black, piccolo, mocha macchiato, hot chocolate, chai latte, matcha Latte	
ALTERNATIVES & EXTRAS	+1
Oat, almond, soy, lactose free, coconut, vanilla, caramel or hazelnut syrup	
BATCH BREW	4.5
ICED LONG BLACK	6
ICED LATTE	6
TEA	
English breakfast, earl grey, chamomile, green, peppermint	
ELDERFLOWER ICE TEA	8
PEACH ICE TEA	8
EARL GREY CLOUD	8
Iced batch brew, earl grey & vanilla cream, orange zest	
ICED COCONUT MATCHA	8
Japanese matcha, milk, Coconut cream, coconut chips	
MATCHA SUNRISE	8
Fresh OJ, vanilla matcha cream cloud	
COLD BEVERAGES	
SOFT DRINKS	
MANDARIN SODA	8
Mandarin, lemon, vanilla, soda	
PEAR & GINGER SODA	8
Pear & ginger syrup, lemon, soda	
MILKSHAKES	8
Chocolate, vanilla, strawberry, caramel or bubblegum	
COLD PRESSED JUICES	9
Orange, watermelon, pineapple or apple (+1 mix)	
CHOC, BANANA & PB SMOOTHIE	13
Coconut milk, peanut butter, banana, dates, chocolate	

BEER	
Corona	10
Coopers Pale Ale	10
Heaps Normal Non Alcoholic	10
Melbourne Bitter	11
Peroni	11
Hills Cider	12
Little Dragon Ginger Beer	12
WINE	
	GLS BTL
SPARKLING	
Alpino Prosecco, King Valley, VIC	12 50
Spider Bill Blanc de Blanc, Adelaide Hills, SA	75
Veuve Clicquot Champagne, Reims, France	130
WHITE	
La Prova Pinot Grigio, Adelaide Hills, SA	14 55
Lobethal road Sauvignon blanc, Adelaide Hills, SA	14 55
Delinquente Vermentino, Riverland, SA	14 55
Guthrie Riesling, Adelaide Hills, SA	15 60
ROSE	
La Prova Rosato, Adelaide Hills, SA	14 55
Delinquente 'Pretty Boy' Nero D'Avola, Riverland, SA	14 50
RED	
Somos Garnacha Blend, McLaren Vale, SA	14 55
Guthrie Pinot Noir, Adelaide Hills, SA	15 60
Cirillo Estate Single Vineyard Shiraz, Barossa Valley, SA	15 60
Maretti Langhe Nebbiolo, Piedmont, Italy	65

CLASSIC COCKTAILS	
ESPRESSO MARTINI	20
Vanilla vodka, coffee liqueur, espresso, sugar	
NEGRONI	20
Strawberry infused campari, sweet vermouth, gin, orange bitters	
SLOE GIN SOUR	22
Gin, rhubarb, blackberry, lemon, egg white, orange bitters	
MARGARITAS	
SPICY	20
Chilli infused tequila, cointreau, lime, agave	
WATERMELON & LYCHEE	20
Tequila, lychee, watermelon, lime, agave	
COCONUT & PINEAPPLE	20
Tequila, cointreau, coconut, pineapple, lime	
SPRITZS	
APEROL	16 55
Aperol, Prosecco, lemoncello, lime, soda	
MIMOSA	16 55
Prosecco, tangellocello, orange, lemon, soda	
HENLEY SPRITZ	18 60
Gin, elderflower, lemon, mint, sugar, soda	
BOTTOMLESS BRUNCH	
"The most fun you can have with your pants on"	
Your choice of tea or coffee & any main meal, chef curated sides to share, unlimited mimosas, beer and wine	
1.5 hrs	79 pp