




Woodfired Pizzas

Duo Mushroom 	\$22
Crispy Kale / Mozzarella / Olive Oil	
Hoisin Duck	\$22
Chilli / Coriander / Crispy Shallots / Bean Shoots / Mozzarella	
Peri Peri Chicken	\$20
Red Onion / Tomatoes / Chilli / Peri Peri Emulsion / Red Peppers / Mozzarella	
BBQ Pulled Pork	\$22
Red Onion / Green Capsicum / House BBQ Sauce / Mozzarella	
Supreme	\$22
Salami / Ham / Olives / Mushrooms / Red Onion / Capsicum / Mozzarella	
Veggie Supreme 	\$20
Roasted Butternut Pumpkin / Sliced Capsicum / red onion / Mushrooms / Anchovies / Tomato / Pineapple / Mozzarella	
Margarita 	\$18
Basil / Bocconcini / Fresh Diced Tomatoes / Mozzarella	
BBQ Chicken	\$21
Red Onion / Red Capsicum / Spiced BBQ Sauce / Mozzarella	
Hawaiian	\$19
Smoked Leg Ham / Fresh Pineapple Pieces / Mozzarella	
Meatlovers	\$24
House BBQ Base / Salami / Pepperoni / Ham / Chicken / Pork Belly / Red Onion / Mozzarella	
Pepperoni	\$22
Sliced Pepperoni / Green Capsicum / Mozzarella	

Still can't decide?

Try our Lazy Banquet!
7 course share plates
Including dessert
Selected by our talented chef
Only \$39pp
 Minimum 2 people

Desserts

House Chocolate Brownie	\$14
Chocolate Ganache / Berry Coulis / Vanilla Bean Ice Cream	
Lime & Ricotta Cheese Cake	\$14
Ginger Biscuit Crumb / Lime Sorbet / Passionfruit	
Churros	\$14
Cinnamon Dust / Chocolate Ganache / Chantilly Cream	
Frangelico Affagato	\$10
Vanilla Bean Ice Cream / Coffee Supreme	

Espresso Martini

\$16



Drinks

Coffee : (Coffee Supreme)	reg / lrg
Flat White / Cappuccino/ Latte/ Mocha/ Long Black	\$4 / \$5
Macchiato / Piccolo / Short Black	\$3.50
Double Espresso	\$4.00
Turmeric Latte	\$5.00
Beetroot Latte	\$5.00
Matcha Latte	\$5.00
Milk: Skim / Soy / Almond / Lactose Free / Oat [+50c]	
Flavours: Vanilla / Caramel / Hazelnut / Chai [+50.50]	
Iced	\$5.50
Iced Latte	\$5.50
Add Flavoured Syrup +\$0.50	\$8.00
Neesh Signature Iced Coffee	\$8.00
Neesh Indulgent Iced Chocolate	\$8.00
Neesh Signature Iced Mocha	\$8.00
Tea	\$4.50
English Breakfast / Earl Grey / Peppermint / Green Chamomile / Chai / Lemongrass & Ginger	\$4 / \$5
Hot Chocolate	\$4 / \$5
Traditional Hot Chocolate	\$7.00
Milk Shakes	\$7.00
Chocolate / Caramel / Vanilla / Hazelnut	\$9.00
Smoothies:	\$9.00
Tropical Punch 	\$9.00
Tropical Fruit Salad / Apple Juice / Ice	
Berry Bliss 	\$9.00
Mixed Berries / Banana / Apple Juice	
Banana-rama	\$9.00
Banana / Cinnamon / Honey / Full Cream Milk / Ice Cream	
Neesh Green 	\$9.00
Mango / Kiwi / Spinach / Kale / Coconut Water	
Freshly Squeezed Juice	\$7.00
Please ask our friendly staff for today's juices.	
Kombucha	\$4.90
Raspberry Lemonade / Ginger Lemon	
Softdrinks	\$3.50
Coke / Coke Zero / Diet Coke / Sprite / Ginger Beer	

Celebrate @
 Neesh Bar!

Speak to our Events Coordinator today for more details!

Boozy Brunch
 Neesh Grazer & Bottomless Mimosas
 \$50 pp
 Min. 2 guests
 Conditions apply



Open 7 Days
 7am - 2pm

Thursday -Saturday
 5.30- Late

  @neeshbar

hello@neeshbar.com.au

neeshbar.com.au

07 3391 0010

Monday - Friday
7am - 11.30am

Breakfast

Weekends
ALL DAY

Big Brekky \$23.90

Eggs Your Way / Crispy Bacon / Cheese Kransky / Herb Roasted Mushrooms / Spinach / Potato & Chive Rosti / Slow Roasted Tomatoes / House Baked Beans / Toasted Ciabatta

Big Vegan Brekky \$22.90

Herb Roasted Mushrooms / Tofu / Potato & Chive Rosti / Slow Roasted Tomato / House Baked Beans / Avocado / Butternut Pumpkin Hummus/ Coconut Creamed Spinach /Toasted Ciabatta

Rise n Shine Yoghurt \$14.90

House Made Granola / Coconut Yoghurt / Fresh Seasonal fruit

Creme Brulee French Toast \$19.90

Creme Brûlée French Toast / Deep-Fried Custard / Caramel Glaze / House Granola/ Seasonal Fruit / Freshly Grated Nutmeg / Vanilla-Bean Ice-Cream

Traditional Eggs Benedict \$18.90

Soft Poached Eggs / Wilted Spinach / House Hollandaise w/ Toasted Ciabatta

- Smoked Leg Ham
- Atlantic Smoked Salmon (+\$3)
- Crispy Bacon
- BBQ Pulled Pork (+\$3)
- Halloumi (+\$3)
- Herb Roasted Mushrooms

Neesh Brunch Grazer \$24 pp

Minimum 2 people

Toasted Ciabatta / Fried Eggs / Avocado / Halloumi / Hummus / Potato Chive Rosti / Kransky Sausage / Herb Roasted Mushrooms / French Toast/ House Granola / Yoghurt / Fresh Fruit

Smashed Butternut \$17.90

Wood-Fired Oven Baked Moroccan Butternut Pumpkin / Rocket / Prosciutto / Poached Eggs / Smoked Baba Ganoush / Toasted Ciabatta

Shrooms on Toast \$15.90

Trio Sautéed Mushrooms / Slow Roasted Tomato / Black Garlic & Truffle Oil Crispy Lemon Kale / Chives / Toasted Ciabatta

Add Eggs (2) + \$6

Savoury Mince \$21.90

Poached Eggs / House Hollandaise / Potato Rosti / Toasted Ciabatta

Zucchini & Corn Fritters \$18.90

Poached Eggs / Feta / Dill / Labneh

Eggs Your Way \$11.90

Cooked to your liking (poached, scrambled or fried) / Tomato Relish / Toasted Ciabatta.

Add Crispy Bacon \$6

Acai Bowl \$15.90

Banana / Apple / Granola / Fresh Seasonal Fruit

Avocado on Toast \$13.90

Toasted Ciabatta/ Avocado / Butternut Pumpkin Hummus / Wattle Seed Parmesan / Slow Roasted Tomatoes / Feta / Lemon & Chive Oil

Brekky Burger \$12.90

Grilled Bacon / Fried Egg / Aged Cheddar /Tomato Relish / Aioli

Grilled Halloumi Burger \$12.90

Grilled Halloumi / Avocado / Roasted Red Peppers / Rocket / Hollandaise Sauce

Sourdough Toast \$7.90

Organic toasted sourdough w/ your choice of condiment:

- Jam / Vegemite / Nutella / Crunchy Peanut Butter

Fruit Toast \$5.90

Toasted Thickcut Sourdough Fruit Loaf / Whipped Vanilla Butter

Oven Baked Croissant \$5.90

w/ your choice of condiment:

- Strawberry /Apricot / Plum Jam/ Peanut Butter / Vegemite
- Smoked Leg Ham & Aged Cheddar +\$2

Sides \$4

Spinach / Onion Jam / Grilled Tomato / In House Hollandaise / Black Garlic Aioli / Toasted Ciabatta or Sourdough

Sides \$6

Shaved Leg Ham / Crispy Bacon / Smoked Salmon
Avocado / Pulled Pork / Cheese Kransky Sausage / Eggs (2) / Savoury Mince
Halloumi / House Baked Beans / Herb Roasted Mushrooms / Potato & Chive Rosti

Gluten Free Turkish Available for \$2 extra

Monday - Friday

Lunch

11.30am - 2pm

Traditional Eggs Benedict \$18.90

Soft Poached Eggs / Wilted Spinach / House Hollandaise w/ Toasted Ciabatta

- Smoked Leg Ham
- Atlantic Smoked Salmon (+\$3)
- Grilled Bacon
- BBQ Pulled Pork(+\$3)
- Halloumi (+\$3)
- Herb Roasted Mushrooms
- House Savoury Mince (+\$8)

Power Bowl: \$16.90

Tabouli / Brown-Rice Salad / Feta / Moroccan Butternut Pumpkin / Cucumber Labneh / Spiced Dukkah / Lemon Garlic Oil.

ADD: Grilled Flank Steak (+\$6) Grilled Cajun Chicken (+\$6)

Market Fish & Chips \$18.90

Crispy Beer Battered Market Fish / Crispy Fries / Garden Salad / Pea Puree / Pickled Onions / Dill / Neesh Tatare Sauce

Chargrilled Lemongrass Calamari \$16.00

Pickled Fennel / Grapefruit / Chilli / Fresh Market Greens / House Lemon Dressing

Neesh Tacos \$14.90

BBQ Pulled Pork / Black Bean Salsa / Shredded Lettuce / Sriracha Aioli

Pulled Pork Nachos \$17.90

Crisp Corn Chips / Black Bean Salsa / Mozzarella / Sour Cream

Pasta Of The Day \$16.90

Ask your waiter for todays option

Avocado on Toast \$13.90

Toasted Ciabatta / Avocado / Butternut Pumpkin Hummus / Wattle Seed Parmesan
Slow Roasted Tomatoes / Feta / Lemon & Chive Oil

Chicken Caesar Salad \$16.90

Grilled Chicken / Lettuce / Crispy bacon / Egg / Croutons/ Parmesan / House Dressing

B.L.T \$10.00

Crispy Bacon / Lettuce / Tomato / Aioli

Ruben Toasted Sub \$10.00

Corned Beef / Sauerkraut / Pickles / Cheese

Burgers

Available Lunch & Dinner

Classic Beef

200g ground Beef Patty / Lettuce / Tomato / Grilled Onions / Cheese / Pickles / House Tomato Relish

BBQ Pulled Pork

Slow cooked woodfired BBQ Pulled Pork / House slaw / Pickled cucumber / House Dijonaise

Chicken Caesar

Chargrilled Chicken Breast / Crispy bacon / Cos Lettuce / Avocado / Tomato / Black Garlic Parmesan Aioli

Steak Sandwich

Chargrilled 200g Rib Fillet / Lettuce / Cheese / Tomato / Beetroot / Grilled Onions/ House BBQ Sauce

Crispy 5 Spice Chicken

Spiced Fried Chicken / House slaw / Pickled red onions / Sriracha aioli

Crumbed Mushroom

Panko Crumbed Field Mushroom / Rocket / Roasted red peppers / Beetroot / Goats Cheese / Butternut Pumpkin Hummus

All \$18.00 Served w/ Crispy Fries & Aioli

Vegetarian Gluten Free Vegan

15% surcharge on Public Holidays.

1.1% surcharge on all credit or debit transactions.

Dinner

Thursday - Saturday from 5.30pm

Share Plates

Mixed Marinated Olives \$8

Chargrilled Focaccia \$11

Balsamic / EVOO / Spiced Dukkah

Woodfired Garlic Bread \$10

Chargrilled Halloumi \$12

Sun-dried tomato & Olive Tapenade / Herbs / Lemon

Crispy Fries \$8

w/ black garlic aioli

Charcuterie Board \$34

Selection of Cured Meats & Cheeses / Pickled Items / Fresh Fruit / Candied Nuts / Lavosh / Warm Bread / Marinated Olives

Cauliflower Salad \$12

Honey Safron Yoghurt / Moon Grapes / Smoked Almonds / Herbs

House Sweet Potato Wedges \$9

Crispy Wedges / House Ranch / Dukkah

Chargrilled Lemongrass Calamari \$16

Pickled Fennel / Grapefruit / Chilli / Fresh Market Greens / House Lemon Dressing

Spiced Pakora \$14

Tumeric Cauliflower / Onion / Herbs / Chilli / Cucumber Labneh

Artichoke Arincini \$12

Parmesan Cream / Dill

KFC \$13

Korean Fried Chicken / Sweet & Spicy Sauce / Sesame / Crispy Shallots / Aioli

Char Su Pork Belly Bao Buns \$14

Pickled Vegetables / sriracha / corinader / chilli / sesame

Duck Pancakes \$16

Hoisin / Shallots / Bean shoots / Herbs / Sesame

House Meatballs \$14

Ground Beef & Pork Meatballs / Shaved Parmesan / Smoked Tomato Pomodoro / Fresh Basil / Charred Ciabatta

Crispy Mozzarella Sticks \$12

Deep fried crumbed Mozzarella / Parmesan snow / House Ranch

Mains

Chargrilled Steaks

300g Rib Fillet \$32.00

250g Eye Fillet \$36.00

Choose 2 Sides

Crispy Fries / Paris Mash / Sweet Potato Wedges /

Garden Salad / Turmeric Cauliflower Salad / Steamed Seasonal Vegetables

Plus your choice of Beef Jus / Bearnaise / Green Peppercorn Sauce

Slow Cooked Pork Belly \$27.00

Roasted Root Vegetables / Purple Cabbage Puree / Buttered Broad Beans /

Apple Compote / Jus

Chargrilled Spatchcock Chicken \$27.00

House Peri Peri Sauce / Sweet Potato Wedges / Herb Salad

Market Fish & Chips \$18.90

Crispy Beer Battered Market Fish / Crispy Fries / Garden Salad / Pea Puree /

Pickled Onions / Dill / Neesh Tatare Sauce

Woodfire Roasted Eggplant \$24.90

Eggplant filled with harissa spiced black beans / Lemon Tahini / Pearl Cous Cous Herb Salad

Vegetarian Gluten Free Vegan