

BREAKFAST 7AM TO 5PM

Mexican Breakfast scrambled eggs with chilli jam, red onion, chorizo, topped with avocado + Meredith goat’s cheese smash on a warm tortilla topped with corn + rocket salad 18

Ultimate Niche Breaky 2 eggs (your way) with bacon, cheese kransky, hash brown, grilled tomatoes, black pudding, baked beans, toast + harissa yoghurt 22

Mushroom Brekky sautéed mixed mushrooms, dukkah, thyme, chilli oil, beetroot purée, ricotta on 7 seed toast 17 with egg +2.5

Gluten Free Breakfast served with ocean trout gravlax, poached eggs + avocado, topped with salsa verde on our own hash browns 18

Eggs Benny two poached eggs, ham off the bone + apple hollandaise on toasted brioche 17.5 with hash brown +4

Avocado & Meredith Goat’s Cheese Smash with orange, sliced chilli on 7 seed toast 16.5

Blueberry + Ginger Pancakes with strawberry cream, pumpkin seeds, berries + maple syrup 16.5

Granola sour cherry, pecan, + pepita, raspberry panna cotta, fresh berries, coconut yoghurt 16.5

Open Toastie avocado + Meredith goat’s cheese smash, roast pumpkin + capsicum, almonds, rocket, poached egg on 7 seed toast 16.5

Middle Eastern Omelette six hour braised pork shoulder, mozzarella cheese, hummus + dehydrated chickpea on 7 seed toast 19

Bircher Muesli natural yoghurt, wild berry compote + ground nut crumble 14

Free Range Eggs (poached, fried or scrambled) served on sourdough 9.5

House Made Cranberry + Apple Loaf (low GI) toasted with butter + house made jam 9

Toast - 7 seed, sour dough or Turkish with butter + house made jam 6.5
gluten free 7 fruit loaf 8

LUNCH 11:30 TO 5PM

Crispy Calamari with house salad 17

Avocado Fatouche Salad cherry tomatoes, Spanish onion, grapes, radish, pomegranate seeds, crispy flat bread, Syrian dressing + a poached egg 18
with chicken +4 with prawn +8 with fish of the day +8

Superfood Salad freekeh, edamame bean, broccoli, wild black rice, green lentils, pomegranate, cranberries, almonds, pumpkin + sunflower seeds, jalapeno honey yoghurt dressing, topped with beetroot dip 18 with chicken +4 with prawn +8 with fish of the day +8

Chicken Fajita pan seared chicken, onion, capsicum, served with sour cream, avocado mousse + tomato relish 21

Niche Burger beef patty, cheese, pickles, bacon, lettuce + special sauce with chips 19
with pint James Squire Pale Ale 25

Chicken Nasi Goreng topped with a fried egg + prawn crackers 19 with prawn +6

Spaghetti chorizo sausage, mushroom, peas, garlic chilli oil 18

Mushroom Risotto green peas, goat’s cheese + crispy leek 18

Fish of the day with rocket, orange, pomegranate, radish, cherry tomato, balsamic salad, sweet potato purée 30

SMALL PLATES

House Made Dips with ciabatta 16

Thick Cut Chips with aioli 8

Duck Spring Rolls with a house made plum sauce 13

Beef + Rosemary Meatballs in a tomato sugo with parmesan crisp 11

Wild Mushroom + Goats Cheese Arancini with smoked paprika aioli 12

Black Lipped Mussels in white wine,garlic + a touch of chilli, served with sourdough 13

EXTRAS

Egg 2.5	Bacon 3	Hash Brown 4
Ham 3	Avocado 3	Avocado Smash 4
Tomato 3	Hollandaise 4	Black Pudding 4
Spinach 3	Baked Beans 4	Cured Ocean Trout 5
Mushroom 3	Cheese Kransky 4	

TOASTIES add chips 3.5

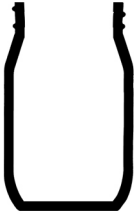
Chicken Fillet avocado, tomato, capsicum, coleslaw, chipotle mayo on Turkish bread 15

Pulled Pork 8 hour slow cooked pork shoulder, Asian coleslaw (carrot, pickled red onion, coriander) on Demi Viennoise baguette 16

BLAT Bacon, lettuce, avocado, aioli + tomato on Turkish bread 12.5 with egg +2.5

LITTLE TACKERS

Mini Brioche Burger with tomato sauce + fries 11	Calamari + Chips 11
Fish + Chips with tomato sauce 11	Spaghetti or Rigatoni 10 with Napoli or Bolognese
Grilled Chicken + Chips with tomato sauce 11	



Breakfast Smoothie
Verve Superfood Powder,
spinach, banana,
fruit juice,
honey + yoghurt 8

Frozen Monkey
coconut, almond milk,
banana, honey,
cocoa, cinnamon +
mesquite powder 9.5

Good Morning
Verve Superfood Powder
spinach, goji berries,
coconut water, banana,
honey 9.5

Verve Superfood Powder
spirulina, chia, kale
Siberian ginseng, kiwi,
Matcha green tea
+ guarana

THIRSTY?



Cold Pressed Juices

Supergreen
kiwi, kale, spinach,
broccoli sprouts, oranges,
coconut water,
spirulina 6.5

Pineapple X-Pressed
pineapple, green apple,
lemon 6.5

Ginger Ninja
carrot, ginger,
gala apple, lime 6.5

The Fat Watermelon
pineapple, watermelon,
strawberry 6.5

Orange Juice 6.5

All cold pressed juices
served at Niche are made
from 100% locally sourced
ingredients



Hunted + Gathered
Hot Chcoloate

A 70% dark chocolate blend
with cacao from the
Dominican Republic +
Peru.

Notes of fudge, roasted
nuts + dried fruits.

Sweetened with
coconut sugar 5



Mantra Chai
blend of:
aniseed, cardamom,
cinnamon, cloves,
black peppercorns,
black Ceylon, Australian
bushland honey, fresh
cut ginger cubes
With soy milk 5.5

SPARKLING WINE & CHAMPAGNE			
Wild River Sparkling	Yarra Valley Vic	8	35
Ruggeri Prosecco Superiore 'Quartese' Brut	Veneto Italy		55
Paul Louis Blanc de Blancs	Loire Valley France	11	50
Yarrabank Vintage Cuvée	Yarra Valley Vic		75
Champagne Laurent-Perrier Brut LP	Tours-Sur-Marne France		95
Champagne Laurent-Perrier Brut LP 200ml	Tours-Sur-Marne France		32
Veuve Clicquot Brut Yellow Label	Reims France		110
Montevecchio Moscato	Heathcote Vic	9	39

WHITE WINE			
RIESLING			
Leeuwin Estate 'Art Series' Riesling	Margaret River WA	9.5	42
Winstead Riesling	Derwent Valley Tas		37
Petaluma Riesling	Clare Valley SA		46

PINOT GRIS, GRIGIO + BLANC			
Cave de Beblenheim Pinot Blanc	Alsace France		44
Kellerei Kaltern 'Classico' Pinot Grigio	Alto Adige Italy		45
Pizzini Pinot Grigio	King Valley Vic	9.5	42
Wood Park 'Whitlands' Pinot Gris	King Valley Vic		48

SAUVIGNON BLANC			
Riposte 'The Foil' Sauvignon Blanc	Adelaide Hills SA		45
Hamelin Bay Sauvignon Blanc	Margaret River WA	8.5	39
Slip Knot Sauvignon Blanc	Marlborough NZ	9.5	43
Seresin Estate Sauvignon Blanc (biodynamic)	Marlborough NZ		49
Joseph Mellot 'Sincérité' Sauvignon Blanc	Sancerre France		48

CHARDONNAY			
Paringa Estate Chardonnay	Mornington Peninsula Vic		58
Merchand + Burch 'Villages' Chardonnay	Great Southern WA		50
Xanadu Estate Chardonnay	Margaret River WA		65
Yering Station 'Village' Chardonnay	Yarra Valley Vic	10	45

ROSÉ			
Medhurst Rosé	Yarra Valley Vic	9.5	40

RED WINE			
PINOT NOIR			
Felton Road Pinot Noir	Central Otago NZ		110
Paringa Esate 'PE' Pinot Noir	Mornington Peninsula Vic		54
Circe Pinot Noir	Mornington Peninsula Vic		65
Bellvale Estate Pinot Noir	Gippsland Vic	9.5	43

OTHER RED VARIETALS			
Rossi + Ricardo Sangiovese	Tuscany Italy	9	43
Bonacchi Chianti 'Riserva' Sangiovese	Tuscany Italy		51
Trumpeter Malbec	Mendoza Argentina		40
Bodegas Tridente 'Entre Suelos' Tempranillo	Castilla Y Leon Spain		46

MERLOT + CABERNET SAUVIGNON			
Round Two 'Single Vineyard' Merlot	Barossa Valley SA		40
Castelli Cabernet Merlot	Great Southern WA		39
Mitolo 'Jester' Cabernet Sauvignon	McLaren Vale Vic		48
Hidden Story Cabernet Sauvignon	King Valley Vic	8.5	38
Geoff Merrill 'Pimpala Vineyard' Cab Merlot	McLaren Vale SA		61
Yering Station 'Reserve' Cabernet Sauvignon	Yarra Valley Vic		105

SHIRAZ + BLENDS			
Kennedy Shiraz	Heathcote Vic		39
Greenstone Vineyard Shiraz	Heathcote Vic		93
Geddes 'Seldom Inn' Shiraz	McLaren Vale SA		49
Mount Langi Ghiran 'Hollows' Shiraz	Grampians Vic	9	43
Cooper Burns Shiraz	Barossa Valley SA		65

DESSERT WINE			
Gapstead 'Mountain Gold'			
Late Harvest Riesling (500mL)	King Valley Vic		35
Xanadu 'Cane Cut' Viognier (375mL)	Margaret River WA		38

Mojito	17
One of the oldest rum drinks going around... also with mint & lime, very refreshing on the palate.	

Espresso Martini	18
This Martini is hardly quiet on the palate, but its stylish Italian ingredients make it humble & silently confident. Freshly ground coffee, Grand Marnier + Licor 43 mixed in with some ice cold vodka makes for a great start or end to a night.	

Long Island Ice Tea	20
One of the world's biggest & baddest cocktails... a great way to enjoy five spirits with a dash of coke & lemon	

Two Birds Golden Ale	
pot	5.5
pint	10
James Squire	Monteith's
Pale Ale	Apple Cider
pot	6
pint	11
	pint with ice
	9

LARSEN + THOMPSON FINE TEA

Good Morning (Assam, India) Traditional English Breakfast	4
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Earl Grey (Assam, North-East India)	4
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Peppermint (Poland) Whole-leaf Polish peppermint	4
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Chamomile (Egypt) Herbal tisanes to aid digestion & help sleep	4
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Lemongrass & Ginger (Egypt & Nepal) Certified organic	4
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Masala Chai (India)	5
Black tea with ground spices of black pepper, cinnamon, cloves, dry ginger, green cardamom & nutmeg	

Jasmine Pearls (Fujian Province, China)	5
Finely plucked green tea tips rest on a bed of fresh jasmine until the subtle floral fragrance is absorbed, before being rolled into pearls	

SOFT DRINKS

Capi Natural Sparkling Mineral Water 250ml	3.5
Capi Natural Sparkling Mineral Water 1000ml	9.5

Capi Sparkling Blood Orange	4
Capi Sparkling Lemon	4
Capi Ginger Beer	4

Coke, Squash, Tonic, Lemonade, Soda h20, Diet Coke, Dry Ginger	4
Lemon Lime Bitters/Soda Lime Bitters	4.5
Diet Coke, Coke, Coke Zero bottle	385ml 5
Lemon Green Iced Tea, Black Peach Iced Tea	4.5

Mango + Lime Margarita	18
A sweet + sour twang to a traditional margarita	

Strawberry Caipiroska	17
Let's try something a little different... Our fruity version of the traditional Caipiroska includes muddled strawberries, fresh lime + of course lots of vodka.	

Pimm's	14
Sweet + refreshing. Pimm's, strawberry liqueur, mint, lemonade + loads of fresh fruit	

LAGER		ALE	
Asahi	7.5	Hargreaves Hill Wheat Beer	8
Corona	7.5	Little Creatures Bright Ale	8
Boag's Light	7	Stone + Wood Pacific Ale	8.5
Crown	7	Sierra Nevada Pale Ale	8.5

COFFEE

Espresso, flat white, cappuccino, café latte, decaf coffee	3.7
Affogato	4
Chai Latte - spicy or vanilla	4
Hot Chocolate	4
Vienna Choc/Coffee	4
Liqueur Coffee	11

Iced Chocolate	6
Iced Coffee	6

Soy Milk Extra	.5
Large Coffee Extra	.5

Our house blend has notes of dark chocolate + roasted nuts with cherry + plum acidity when enjoyed in a short black or machiatto

If you're the type to prefer a latte rathan than have your coffee dark, you'll find our roast to be nutty with honey notes + a hint of caramel.

Ask our staff about our single origin coffee + they will happily tell you about what we currently have on offer.

MILKSHAKES

Chocolate, Strawberry, Vanilla, Caramel	6
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JUICE

Cloudy Apple, Pineapple, Cranberry, Mango Nectar, Tomato	5
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