

The Naked Truth

Naked is all about gourmet coffee, seasonal produce and authentic experiences. Experiences which were inspired by our travels around the world in search of remarkable food and drink.

Our first love is coffee - which is treated with unrivalled passion and integrity. Our food is respectfully prepared using only the finest, considered ingredients.

Our custom-designed spaces inspire conversation and creativity. They are memorable and uniquely ours.

Breakfast (Served All Day)

Rolled Oats (V) **95**

Fried banana, toasted pecan nuts and seasonal berries served with a-grade Canadian maple syrup
'Oh Mega' Crunchy Peanut Butter **25**

Naked Granola (V) **120**

Baked rolled oats, pecan nuts, pumpkin seeds, sunflower seeds, vanilla extract, cranberries, coconut oil and maple syrup. Served with double cream yoghurt or an alternative m*lk

Bircher Muesli (V) **120**

Rolled oats and yoghurt, topped with our superseed mix, seasonal fruit, dehydrated citrus, cashew nuts, goji berries and a drizzle of a-grade Canadian maple syrup

Açaí Bowl (V) **195**

Açaí, frozen banana blended with oat m*lk topped with mixed berries, buckwheat, naked granola and seasonal fruit
'Oh Mega' Crunchy Peanut Butter **25**

Avo On Toast (V)

Served on a bread of your choice

- **Classic** **90**
- **Rosa Tomatoes, Feta with Green Chilli in Olive Oil** **120**
- **Hot Honey Halloumi with Green Chilli in Olive Oil** **145**

Eggs Your Way (V) **75**

Served boiled, poached, scrambled or as an omelette

Add: Avo / Exotic Mushrooms **40**
Vine Tomatoes **30**
Halloumi **50**
Pork or Beef Sausage **45**
Bacon **35**
Lamb Bacon **55**
Smoked Trout (60g) **80**

Chilli Scrambled (V) **100**

2 eggs scrambled, chilli flakes, danish feta, sambal oelek oil, served on a bread of your choice

Add: Vine Tomatoes **30**
Avo / Mushrooms **40**
Bacon **35**
Lamb Bacon **55**

Eggs Mayo (V) **85**

2 eggs, mayo, wholegrain mustard and chives. Served on a bread of your choice

Add: Bacon **35**
Lamb Bacon **55**

Salmon Scrambled **155**

A slice of bread of your choice served with cucumber slices, cream cheese, a portion of smoked trout. Topped with scrambled eggs and garnished with toasted sesame seeds, crispy capers and a lime wedge

Naked Benny (V) **145**

Avo, sautéed baby spinach and brown onion, 2 poached eggs, finished with burnt butter emulsion served on a bread of your choice

Add: Bacon **35**
Lamb Bacon **55**
Smoked Trout (60g) **80**

Please note: Our eggs are pasture-raised and regeneratively farmed. Nuts and soy are used in our kitchens. Please advise if you have special dietary requirements. All breakfast options served with sourdough include one slice. Rye bread selections include two slices.

Breakfast

Dippy Eggs (V) 120

Eggs and soldiers served with lemon crème fraîche and gruyere cheese

Morning Glory (Breakfast Bun) 125

Chilli mayo, rocket, beef or pork sausage patty, soft fried egg and a cheddar slice on a brioche bun

New York Buttermilk Pancakes (V) 160

Served with a-grade Canadian maple syrup, double cream yoghurt and sour cherries

Add: Bacon	35
Lamb Bacon	55
Pancake	30

Pumpkin Flapjacks (VG) (GF) 180

Gluten free pumpkin flapjacks, fresh seasonal berries and banana served with whipped coconut cream and a-grade Canadian maple syrup

Add: Flapjack	30
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Mr Porter Eggs (V) 120

2 fried eggs, crème fraîche, tahini and green chilli in olive oil served with flatbread

Add: Bacon	35
Lamb Bacon	55

Shakshuka (V) 135

Spicy harissa tomato shakshuka with poached eggs topped with coriander served with flatbread (challah when available)

Mince on Toast 130

Chile con carné, roasted vine tomatoes, served on a bread of your choice

Add: Egg	15
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Bacon and Brie Bagel 130

Crispy bacon, brie, onion marmalade and cream cheese served on a toasted sourdough bagel

Substitute Bacon for Lamb Bacon	20
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Breakfast Stack (Subject to availability) 115

Potato rosti topped with smashed avocado and a poached egg, served with a burnt butter emulsion

Add: Bacon	35
Lamb Bacon	55
Smoked Trout (60g)	80

Chicken Livers on Sourdough 135

Chicken livers in a spicy tomato cream sauce served on a slice of our sourdough

Add: Poached Egg	15
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Lunch (Served from 12)

Charred Corn Salad (V) **120**

Charred corn, rosa tomatoes, olives and feta served on a bed of baby spinach and rocket topped with green chilli in olive oil

Add: Tender Chicken Fillet **50**

Avocado **40**

Beetroot, Walnut and Feta Salad **130**

Mixed lettuce leaves, red onion slices, traditional feta, walnuts and beetroot. Served with a honey olive oil dressing on the side

Seared Tuna and Black Rice Bowl **225**

7 spice-coated seared tuna steak, black rice, edamame, finely sliced radish, crispy onions, coriander and pickled ginger, tossed in a sesame lime dressing

Steak Frites **225**

250g wet aged sirloin, served with skinny fries and a sauce of your choice

Add: Tarragon Béarnaise **40**

Brandy Peppercorn Sauce **40**

Sides

Basmati Rice **30**

Skinny Cut Fries or Rustic Cut Fries **30**

Zucchini Side Salad **30**

Tenderstem Broccoli **30**

Linguine Pasta **30**

Nourish Bowl (V) **145**

Pearl barley, edamame beans, danish feta, sugar snap peas, pickled ginger, micro greens and spiced sweet potato dressed with a creamy ranch dressing

Add: Ranch Dressing **25**

Tender Chicken Fillet **50**

Sorrento Pasta Limone (V) **120**

Linguine pasta tossed in a lemon, cream and parmesan sauce

Fillet Open Sandwich **220**

A slice of sourdough topped with a chermoula mayo, rocket, slices of seared fillet, pickled red onions and our homemade chimichurri served with skinny fries or rustic cut fries or a side salad

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Lunch

Fish Cakes 160

White fish, potato and herb fish cakes served with a naked tzatziki, and a side of your choice

Mediterranean Chicken 160

Deboned chicken thighs marinated in olive oil, origanum and lemon. Served with a side of your choice

Chicken Parmesan 170

Chicken breast prepared in a parmesan cream sauce with sundried tomatoes and baby spinach, served with tenderstem broccoli

Sides

Basmati Rice	30
Skinny Cut Fries or Rustic Cut Fries	30
Zucchini Side Salad	30
Tenderstem Broccoli	30
Linguine Pasta	30

Bella's Prego 150

Tender deboned chicken thighs prepared in a white wine prego sauce on a Portuguese roll, served with skinny fries or rustic cut fries or a side salad

Beef Burger 165

Free range double patty smash burger, fresh tomato slices, gherkins and our signature burger sauce, on a toasted brioche roll. Served with skinny fries or rustic cut fries or a side salad

Add: Cheddar **25**

Buttermilk Fried Chicken Burger 165

Deep fried buttermilk chicken breast on a brioche bun, with chilli mayo, red cabbage and gherkins. Served with skinny fries or rustic cut fries or a side salad

Add: Cheddar **25**

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Naked is the best disguise.
Jeanette Winterson