




Woodfired Pizzas

Thursday to Saturday From 5pm

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 / Capsicum / Red onion / Mushrooms / 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 \$44pp
 Minimum 2 people

Desserts

House Chocolate Brownie	\$14
Chocolate Ganache / Berry Coulis / Vanilla Bean Ice Cream	
Churros	\$14
Cinnamon Dust / Chocolate Ganache / Chantilly Cream	
Frangelico Affagato	\$10
Vanilla Bean Ice Cream / Coffee Supreme	

Espresso Martini

\$18



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
Beetroot Latte	\$5.00
Matcha Latte	\$5.00
Milk: Skim / Soy / Almond / Lactose Free / Oat [+50c]	
Flavours: Vanilla / Caramel / Hazelnut / Chai [+50c]	
Iced	\$5.50
Iced Latte	
Add Flavoured Syrup +\$0.50	
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	
Hot Chocolate	\$4 / \$5
Traditional Hot Chocolate	
Milk Shakes	\$7.00
Chocolate / Caramel / Vanilla / Hazelnut / Strawberry	
Smoothies:	\$9.00
Tropical Punch 	
Tropical Fruit Salad / Apple Juice / Ice	
Berry Bliss 	
Mixed Berries / Banana / Apple Juice	
Banana-rama	
Banana / Cinnamon / Honey / Full Cream Milk / Ice Cream	
Neesh Green 	
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!



Open 7 Days
 7am - 2pm

Thursday -Saturday
 5pm - 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 Sourdough

Big Vegan Brekky \$22.90

Herb Roasted Mushrooms / Potato & Chive Rosti / Slow Roasted Tomato / House Baked Beans / Avocado / Butternut Pumpkin Hummus / Coconut Creamed Spinach / Crispy Lemon Kale / Toasted Sourdough

Rise n Shine Yoghurt \$14.90

House Made Granola / Coconut Yoghurt / Fresh Seasonal fruit

Creme Brulee French Toast \$21.90

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 Sourdough

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

\$24 pp
Minimum 2 people

Neesh Brunch Grazer

Toasted Sourdough/ Fried Eggs / Avocado / Halloumi / Hummus / Potato Chive Rosti / Cheese Kransky/ Slow Roasted Tomato / Herb Roasted Mushrooms / French Toast/ House Granola / Yoghurt / Fresh Fruit

Smashed Butternut \$18.90

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

Shrooms on Toast \$17.90

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

Add Eggs (2) + \$4

Savoury Mince \$21.90

Poached Eggs / House Hollandaise / Potato Rosti / Toasted Sourdough

Zucchini & Corn Fritters \$18.90

Poached Eggs / Feta / Roasted Capsicum Salad / Dill Labneh

Eggs Your Way \$11.90

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

Add Crispy Bacon \$6

Acai Bowl \$15.90

Banana / Apple / Granola / Fresh Seasonal Fruit

Avocado on Toast \$15.90

Toasted Sourdough/ Avocado / Butternut Pumpkin Hummus / Wattle Seed Parmesan / Slow Roasted Tomato / 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 your choice of condiment: \$7.90

- Jam / Vegemite / Nutella / Crunchy Peanut Butter

Fruit Toast \$5.90

Toasted Thickcut Sourdough Fruit Loaf / Whipped Vanilla Butter

Oven Baked Croissant w/ your choice of condiment: \$5.90

- Strawberry / Apricot / Plum Jam/ Peanut Butter / Vegemite
- Smoked Leg Ham & Aged Cheddar +\$3

Sides \$4

Spinach / Grilled Tomato /

In House Hollandaise / Black Garlic Aioli /

Toasted Sourdough/ Eggs (2)

Sides \$6

Shaved Leg Ham / Crispy Bacon / Smoked Salmon

Avocado / Pulled Pork / Cheese Kransky / Savoury Mince / Scrambled Eggs /

Halloumi / House Baked Beans / Herb Roasted Mushrooms / Potato & Chive Rosti

Gluten Free Bread Available for \$2 extra

Monday - Friday
11.30am - 2pm

Lunch

Traditional Eggs Benedict

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

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

Power Bowl: \$14.90

Brown Rice / Feta / Moroccan Butternut Pumpkin / Cucumber Labneh / Spiced Dukkah / Market Greens / Lemon Dressing

ADD: Grilled Rib Eye (+\$6) Grilled Chicken (+\$6)

Market Fish & Chips \$18.90

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

Chargrilled Lemongrass Calamari \$16.00

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

Fish Tacos \$15.90

Crispy Beer Battered Market Fish/ Black Bean Salsa / Shredded Lettuce / Avocado / Sriracha Aioli

Pasta Of The Day \$16.90

Ask your waiter for todays option

Avocado on Toast \$15.90

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

Goats Cheese Summer Salad \$16.90

Grilled Chicken / Fresh Market greens/ Strawberries / Candied nuts/ House lemon 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 Wagyu 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 aioli

Steak Sandwich

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

Crispy 5 Spice Chicken

House slaw / Cos / Pickled red onions / Sriracha aioli

Crumbed Mushroom

Garlic butter Crumbed Field Mushroom / Rocket / 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 5pm

Share Plates

Mixed Marinated Olives \$10

Chargrilled Focaccia \$13

Balsamic / EVOO / Spiced Dukkah

Woodfired Garlic Bread \$14

Fresh Herbs / Confit Garlic

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 \$13

Honey Safron Yoghurt / Red Grapes / Smoked Almonds / Herbs

House Sweet Potato Wedges \$11

Crispy Wedges / House Ranch / Dukkah

Chargrilled Lemongrass Calamari \$16

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

Spiced Pakora \$14

Tumeric Cauliflower / Onion / Herbs / ChiLi / Cucumber Labneh

Artichoke Arancini \$13

Parmesan Cream / Dill

KFC \$13

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

Char Su Pork Belly Bao Buns \$15

Pickled Vegetables / sriracha / corinader / chilli / sesame

Duck Pancakes \$16

Hoisin / Shallots / Bean shoots / Herbs / Sesame / Coriander

Crispy Mozzarella Sticks \$14

Crumbed Mozzarella / Shaved Parmesan / House Ranch

Mains

Chargrilled Steaks

300g Rib Fillet \$32.00

250g Eye Fillet \$36.00

Choose 2 Sides

Crispy Fries / Potato Rosti / Sweet Potato Wedges / Roasted Root Vegetables

Garden Salad / Cauliflower Salad / Steamed Seasonal Vegetables

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

Slow Cooked Pork Belly \$27.00

Roasted Root Vegetables / Braised Purple Cabbage / Buttered Green 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 Tartare Sauce

Woodfire Roasted Eggplant \$24.90

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

Vegetarian Gluten Free Vegan