

the ninth cloud

M E N U

BREAKFAST ALL DAY

CHORIZO AND MUSHROOM (GFO) 19

Chorizo, Button Mushroom, Thyme,
Poached Eggs, Tomato Chutney,
Sourdough,
Avocado +3 | Haloumi +5

SMASH AVO TOAST (GFO) 19

Smashed Avocado, Cherry Tomatoes,
w/ Feta, House Pistachio Dukka
House Balsamic Glaze
Poached Eggs +6 | Bacon +6

TNC BACON EGG WRAP 20

Bacon, Fried Egg (2), Cheddar Cheese,
Hashbrown, Baby Spinach, Tomato
Chutney On Tortilla
Sausage +5 | Haloumi +5

TNC BACON EGG ROLL (GFO) 16

Bacon, Fried Egg, Cheddar Cheese,
Baby Spinach, Hash Brown, House
Chutney
Sausage +5 | Haloumi +5

BURGERS

All Burgers comes with chips

CRISPY CHICKEN 22

Roquette, Pickled Cabbage, Relish,
Aioli, Cheese, On Milk Bun, Chips
with House Seasoning.

CHICKEN SCHNITTY BURGER 22

Panko Crumbed Chicken, Cheese
Lettuce, Tomato w Aioli, On Milk Bun
Chips with House Seasoning

BEEF BRISKET BURGER 22

Beef Brisket, Slaw Roquette, Smoky Bbq,
American Cheese, On Milk Bun Chips
with House Seasoning

AMERICAN CHEESE 22

House Wagyu Patty, Double, American
Cheese, Pickle w Tomato Sauce &
American Mustard, On Milk Bun Chips
With House Seasoning.

PORTUGUESE CHICKEN 22

Grilled Peri Peri Chicken, Cheese,
Lettuce, Tomato, Peri Peri & Aioli,
On Milk Bun, Chips With House
Seasoning

AVOCADO HALOUMI BURGER 22

Lettuce, Tomato, Grilled Haloumi, Roast
Capsicum, Ranch Sauce On Milk Bun
Chips with House Seasoning

MORNING SOFT TACO (GFO) 16

Scrambled eggs w/ Crispy Bacon,
Baby Spinach, Chorizo Bits,
Avocado, Tomatillo Salsa
On Soft Taco.
Sausage +5 | Haloumi +5

EGGS YOUR WAY 16

Mushroom, Grilled Tomato Choice
Of Your Eggs, Artisan Sourdough
Bacon +6 | Hashbrown +3

SCRAMBLED CHILLI EGGS 20

Soy bean Infused Crispy Chilli, Oil,
Scrambled Eggs House Tomato
Chutney, Artisan Seeded Sourdough
Sausage +5 | Haloumi +5

TNC BIG BREAKFAST (GFO) 26

Bacon, Hashbrown, Grilled Tomato, Pork
Fennel Chipolata , Mushrooms, Your
Choice Of Eggs, Sourdough
Avocado+3 | Haloumi +5

LUNCH

CRISPY CHICKEN WARP 19

Crispy Chicken, Cheddar Cheese,
Pickled Cabbage, Roquette, Slaw Aioli
on Tortilla Wrap

CHICKEN GYROS 20

Marinated Grilled Chicken, Haloumi
Pita Bread, Lettuce, Tomato, Onion,
Cucumber Ranch, Chips with House
Seasoning.

BLAT 18

Crispy Bacon, Avocado, Lettuce Tomato
Cheddar Cheese, Aioli On Turkish
Chips + 4

BEEF BRISKET TOASTIE 18

Pickled Beetroot, Cheddar Cheese,
House Tomato Relish, Roquette on
Seeded Sourdough
Chips + 4

NDUJA & ON TOAST (GFO) 22

Nduja, Avocado, Tomato, Roast
Capsicum, Danish Feta Roquette, On
Artisan Seeded Sourdough
Chips + 4

TNC VEG BREKKIE ROLL 16

Grilled Haloumi, Avocado, Fried Egg,
Baby Spinach, House Pickles, Tomato
Chutney, Aioli, On Milk Bun
Hashbrown +3

LITTLE SPUDS AND EGGS (GF) 19

Crispy Chat Potato, Thyme, Chorizo,
Wilted Baby Spinach, Poached Eggs.

EGGS BENNI (GFO) 22

Poached Egg, Wilted Baby Spinach,
Choice of Bacon, Salmon or Ham,
House Hollandaise Sauce, English
Muffin
Haloumi +5 | Hashbrown +3

PROTIEN PANCAKES 18

Whey Protein & Butter Milk Pancakes,
Fresh Seasonal, Fruit, Granola & Maple
Syrup, Whipped Cream
Vanilla Ice Cream +3 | Sweet Yogurt +3

GRANOLA BOWL 18

Natural Sweet Yogurt, House Made
Nuttty Fruity Granola, Fresh Seasonal
Fruit, Berries & Banana, Milk On Side

FISH AND CHIPS 24

Dill Battered Fish and Chips
Royale Sauce, lemon

FRIED CALAMARI (DF) 24

Chilli & Lemon Herb Crusted Squid
Cherry Tomato Cucumber Pickled
Cabbage, Roquette Salad Lemon Olive
Oil Dressing House Aioli

HAM & CHEESE TOASTIE (GFO) 10

On Turkish
Tomato +2

HAM & CHEESE CROISSANT 10

Tomato +2

BOWL OF CHIPS 8

CRISPY WEDGES 15

SWEET POATO CHIPS 15

Aioli

GLUTEN FREE OPTION - GFO / GLUTEN FREE - GF / VEGAN -VG

Note: All our food is prepared in a kitchen where nuts, gluten & other known allergens may be present. While we take caution to prevent cross-contamination, products may contain traces of allergens as the entire menu is produced in the same kitchen.

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SHARED

Sliders 15 for 3 each

- Birria Beef, Slaw, Smoky Bbq
- Tandoori Chicken, slaw, Salsa Verde, coriander Avo
- Peri Peri Chicken, Cheese, slaw, Aioli

GRILLED BABY OCTOPUS (GF) 16
House Tomato Basil Sauce, Snow Pea Tendrils, Shaved Grana Padano

AUSTRALIAN OLIVES 10
Marinated Australian Olives

CHARCUTERIE BOARD (GFO) 28
Serrano Ham, Nduja or Pastrami, Chorizo, Cornichons, Grilled Courgette Roast Peppers, pickled Aubergine Toasted Pita Bread,

THE NINTH PLATE (GFO) 28
Selection of Our Gourmet Cheese, Ajvar, Quince Paste, Pistachio & Date, Rolada Fresh Fruit, Lavosh & Grissini

FRIED SQUID (DF) 18
Chilli & Lemon Herb Crusted Squid Snow Pea Tendrils, Aioli

CHILLI GARLIC PRAWNS (GFO) 22
Tiger Prawns, Chilli, Garlic, Basil White Wine Sauce, Sour Dough, Olive Oil

BEEF CARPACIO (GF) 24
Raw Beef Fillet, Garlic truffle oil, Shaved Grana Padano, Olive oil, Snow pea Tendrils, Herb Oil, Lemon

PUMPKIN SAGE ARANCINI 19
House Tomato Basil Sauce, Shaved Grana Padano , Truffle Oil

GUACAMOLE (GF) 16
Guacamole, Corn Tostadas, Lime

DIPS (V)(VG) 16
House Ajvar, & baba ghanoush Pistachio Dukkh olive Oil Toasted Pita Bread

M E N U

BRUSCHETTA (GFO) 19
Danish Fetta, Cherry Tomato, Confit Garlic, Basil, Balsamic Glaze Olive Oil.

FISH AND CHIPS 28
Dill Battered Fish and Chips Royale, lemon

WEDGES 15
Sweetchilli, Sour Cream

CHIPS 10
Chips With House Seasoning

SWEET POTATO CHIPS (V) 15
With Aioli

BURGER

CRISPY CHICKEN 24
Roquette, Pickled Cabbage, Relish, Aioli, Cheese, On Milk Bun, Chips with House Seasoning.

CHICKEN SCHNITTY BURGER 24
Panko Crumbed Chicken, Cheese Lettuce, Tomato w Aioli, On Milk Bun Chips with House Seasoning

BEEF BRISKET BURGER 24
Beef Brisket, Slaw, Smoky Bbq, American Cheese, On Milk Bun Chips with House Seasoning

AMERICAN CHEESE 24
House Wagyu Patty, Double, American Cheese, Pickle w Tomato Sauce & American Mustard, On Milk Bun Chips With House Seasoning.

PORTUGUESE CHICKEN 24
Grilled Peri Peri Chicken, Cheese, Lettuce, Tomato, Peri Peri & Aioli, On Milk Bun, Chips With House Seasoning

AVOCADO HALOUMI BURGER 24
Lettuce, Tomato, Grilled Haloumi, Roast Capsicum, Ranch Sauce On Milk Bun Chips with House Seasoning

TACO

Gluten free / Dairy Free Available

BIRRIA BEEF TACO (3pcs) 22
Pulled Birria Beef, Slaw, Chimichurri Soft Taco

FISH TACO (3pcs) 22
Dill Battered Fish, Slaw Royale Sauce, Soft Taco, Lime

PRAWN TACO (3pcs) 22
Tandoori Marinated Grilled Prawn, Slaw, Coriander, Aioli, Soft Taco

HALOUMI TACO (3pcs) 22
Haloumi, Avocado, Slaw, Chipotle Mayo, Soft Taco, Lime

TNC CRISPY CHICKEN (3pcs) 22
Crispy Chicken, Slaw, Aioli Soft Taco

SALAD

BBQ SOY CHICKEN (GF)(DF) 24
Grilled Soy Chicken, Snow pea Tendrils Bean Sprouts, Tomato, Cucumber Coriander, Crispy Eschalots, Sesame Dressing

ROASTED SWEET POTATO (V) 24
Harissa Roasted Sweet Potato, Roast \Capsicum, Grilled Haloumi, Roquette, Baba Ghanoush, Toasted Almond, Pickled Beetroot,

TNC SALAD (GF)(DF) 26
Grilled Squid, Cucumber, Carrot, Courgettes, Snow Pea Tendrils, Mango, Fresh Chilli, White Radish, Coriander, Mint, Tamari Dressing

Add To Any Salad

Avocado 3, I Grilled Chicken 7 I Haloumi 5 I Grilled Prawn 8 | Fried Squid 8

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M E N U

H O T

SMALL	REGULAR	LARGE
5.50	6	6.50

Cappuccino, Flat White, Latte
Hot Chocolate, White Hot Chocolate,

SMALL	REGULAR	LARGE
5.70	6.20	6.70

White Chocolate Mocha
Dirty Chai, Turmeric Latte,
Matcha Latte

SMOOTHIES

BANANA	10
MIX BERRIES	10

ON ICE

Latte	7
Coffee	8
Mocha	8
Chai	7
Dirty chai	8
Hazelnut	8
chocolate	8
Iced Chocolate	8
Vanilla Matcha	8
Long Black	5

	SMALL	REGULAR	LARGE
Long Black	4.50	5.00	6.00
Piccolo	4.50		
Espresso	4.50		
Macchiato	4.50		
Affogato	7.00		

Vanilla | Caramel | Hazelnut+80c
Almond | Oat | Soy | Macadamia
Lactose Free Milk +80c

MILKSHAKES

add malt	3	Make It Thick
Vanilla	7	10
Caramel	7	10
Chocolate	7	10
Strawberry	7	10

TEA

Earl Grey	5
English Breakfast	5
Green Sencha	5