

MENU

Weekdays 8 - 2.30

Sundays 8.30 -12

Croissant \$6.5
with butter and jam

Ham & Cheese Croissant \$12.5
Lathered in truffled bechamel, filled with swiss cheese and local ham

French Quiche of the Day \$14.5
With Garden Salad \$18.5
Decadent French-style deep dish quiche slice from Mary Valley free-range eggs

Muesli Fruit Bowl \$16.5
100% Plant-Based
Seasonal fruits, candied nuts, chia, coco yoghurt and house coulis

Avo-Toast \$14.5
Local avocados, on Walter's Sourdough, simple!
Add for \$3 Local Poached Egg (1)
All additions from the Benedict Menu also available

Eggs Benedict \$16.5
Available Gluten Free (extra \$2)
Thick slice of Walter's Organic Sourdough, wilted spinach, soft-poached free range eggs & secret recipe hollandaise sauce
Add for \$4 - Kimchi / Mushrooms / Avo ½
Add for \$6 - Chorizo / Chashu Pork Belly / Smoked Salmon / Karaage Chicken
Add for \$8 - Soft Shell Crab

Scrambled Eggs Stuffed Croissant \$20.5
Buttery croissant, stuffed with soft scrambled eggs, smoked salmon OR Avocado rose, roast local tomatoes & hollandaise sauce

Shakshuka and Garlic Greens \$24
Gluten Free, 100% Plant Based
Middle Eastern Shakshuka, garlic greens, crispy potato skin, hummus, raita and za'atar
Served with avocado OR Poached Free-Range egg
Add Goat Cheese \$4 OR Chorizo \$6

Vegetable Stack \$24.5
Gluten Free, 100% Plant Based
Locally grown veg & roast pumpkin, served with dahl, smoked capsicum creme, chimichurri, baba ganoush and green crisps
Add for \$2 poached egg; Add for \$4 Goat Cheese

French Toast \$23
Pomona Brioche, doughnut-style, topped with ice-cream or coconut ice, seasonal fruits, candied nuts, house coulis and unicorn breath

Prawn Nasi Goreng \$24.5
Indonesian Fried Rice with prawns, house sauce, fresh herbs and vegetables and a sunny-side egg
Add for \$8 - Soft Shell Crab

MENU

Brunch Menu 10am-close

Nacho Tower \$24.50

Gluten Free, Available Plant-Based

Frijoles, Cheese, Slaw, Tomato Salsa, Guacamole, Sour Cream, Mexican Chipotle Corn Chips
With our Signature Pulled Pork OR Jackfruit.

The Sexy Village Bun \$16.5

Add Chips \$24

Smoked thrice-cooked pulled pork, rainbow slaw, rich house aioli
100% PB Smoked pulled Jackfruit, rainbow slaw, rich house confit garlic vegaioli

The Loaded Campfire Spud \$16.50

Stuffed with rainbow slaw, rich house aioli

With Smoked thrice-cooked pulled pork or **100% PB** Smoked pulled Jackfruit \$16.50 *GF*

Barramundi 'n' Chips OR Salad \$25

Barramundi, Chips and Salad \$27

Hand battered with Eumundi Lager or Panfried, oversized Barramundi fillet

Sides

- Chilli Poppers \$12
- Salt & Pepper Squid \$12
- Garden Salad \$12
- Rainbow Slaw \$12
- Garlic Greens & Candied Peanuts \$15
- Panko Prawns (3) \$12
- Karaage Chicken \$12
- Home-style Potato Chips & Aioli \$8
- Sweet Potato Chips Sour Cream
& Sweet Chilli \$8

Village Kids \$10

(kids under 12 only)

- Fruit, Chia & Muesli*
- Waffle & Ice-Cream
- Toad in a Hole
- Shakshuka Beans & Toast*
- Lil' Loaded Spud*
- Nachitos*
- Fish & Veg

*Available 100% Plant-Based

About our Food

Pomona Village Kitchen is a slow-food restaurant. We strive to use sustainably sourced seasonal products, supporting locally grown and raised, organic and healthy products, with low mileage and low wastage. We compost all of our food scraps, and use fully compostable or biodegradable food storage and packaging. So where does the food you're eating typically come from?

- Pork: Kingaroy
- Beef: Nolan's Gympie
- Chicken: Moya Valley
- Eggs: Bunya Grove, Forage Farm
- Salads: Pomona
- Sourdough: Walter's Artisan, Big Pineapple
- Gluten Free: Noosa Gourmet
- Brioche: Pomona Bakery
- Jackfruit: Amazonia, Gold Coast
- Mushrooms: Frog Hollow
- Crystal Farm, Imbil: Chillies, Tomatoes, Silverbeet, Pumpkins
- Cabbages, Potatoes: Gatton Food Bowl
- Kale: Banyan Farm, Kin Kin
- Daikon: Pomona
- Ginger: Mary Valley
- Strawberries: Cooloola Berries, Wolvi
- Citrus: Mary Valley
- Coffee: Padre, Noosa
- Wine: Dingo Creek, Traveston
- Mead: Amrita Park
- Kombucha: OkBoocha, Coolum
- Tea: The Fresh Chai Co, SC
- Gin: Pomona Distilling Co
- Beer: Eumundi Brewery & Terella, North Arm
- Rosebed & Finch range: Eudlo



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