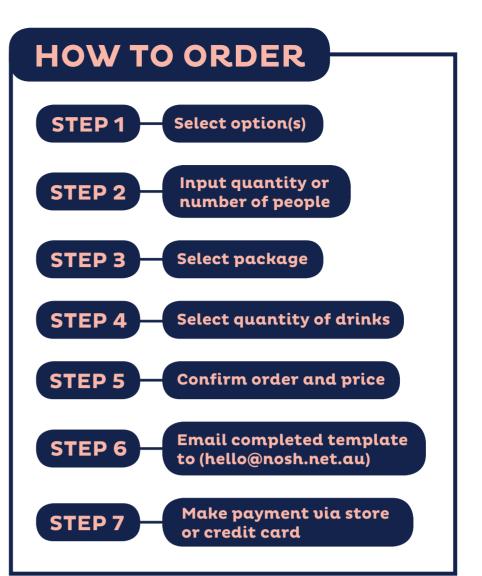
DRINKS		
	(\$) QTY	Total (\$)
Natural Mineral Water	2.50	
Sparkling Mineral Water	3.00	
Organic Cola	4.90	
Organic Lemonade	4.90	
Organic Ginger Ale	4.90	
100% Coconut water	4.90	
Kombucha		
Apple	4.90	
Peach	4.90	
Ginger and lemon	4.90	
Raspberry & Lemon	4.90	
Cherry Plum	4.90	
Pressed Juice		
Pineapple, apple, orange, lemon, mint	4.90	
Watermelon, cucumber, raspberry, lime	4.90	
Beetroot, carrot, apple, celery, ginger, lemon	4.90	
Orange	4.90	
Cloudy apple	4.90	
	TOTAL DRINKS:	



Minimum order \$150 Payment due within 24hrs of delivery



CATERING MENU



Minimum 36 hrs prior

Handcrafted creations using the finest, fresh, locally-sourced and seasonal produce that hits the spot in your soul.

Delivery within 1 block radius or pick up at store WHERE GOODNESS BEGINS



MELBOURNE

(f) (b) @noshaustralia www.nosh.net.au

ENQUIRE VIA: hello@nosh.net.au 03 9670 1529

OPTION 1

BOWLS	(S)	QTY	(L)	QTY	Total (\$)
					Ser All
Poke Party	13.9		16.9		
Cool Chick (GF)	10.9		13.9		
🍥 Sashimi Lovin (GF)	13.9		16.9		
Eye of the Tiger	13.9		16.9		
Chicken Teriyaki Tease	10.9		13.9		
Peek-ing Duck	13.9		16.9		
🛞 Wagyu san	14.9		17.9	E E	1
Tofu-Terisan (V) (VG) (GF)	11.9		14.9		X

Select CREATE YOUR OWN option: Fill in form online/email us.

TACOS	(S) QTY	Total (\$)
Spicy Salmon	7.00	
Creamy Chicken	7.00	
Tasty Tiger Prawns	7.00	
Banging Beef	7.00	
Teriyaki Tofu	7.00	
	TOTAL COST FOR OPTION 1:	

*Fill in form below or online/email us.

We thrive on our passion for good food, good vibes and good company.

OPTION 2

Allow us to surprise you with our combination of mini bowls and tacos.

	Per Person (\$)	QTY	No. of people	Total (\$)
Non-Seafood	13.00 12.50		10-20 people 20-30 people	
Include chicken, beef, duck and tofu.	12.00		30+ people	
Combination	16.00 15.50		10-20 people 20-30 people	
Include all protein options.	15.00		30+ people	
Seafood only	18.00		10-20 people	
Include Tasmanian salmon, tuna and Tiger prawn.	17.50 17.00		20-30 people 30+ people	
	тот	AL COST	FOR OPTION 2:	

Our menu is anything but ordinary and we aim to leave your bellies full and your insides happy.

We serve up clean

goodness that your gorgeous bod' deserves.

OPTION 3 Have fun together with your very own Nosh bar. DECONSTRUCTED OPTIONS

2 x proteins 2 x bases 2 x salads 4 x toppings 3 x proteins 3 x bases 2 x salads 5 x toppings



(V) Vegetarian (VG) Vegan (GF) Gluten-free 🛞 Premium Ingredient

OPTION 1

Keeping it simple with the classics.

CREATE YOUR OWN: Fill		uil us.			
Step 1: Pick one protein					
P1. Chicken (crumbed/sou P2. Tasmanian Salmon P3. Sashimi Tuna Cubes Step 2: Pick one base	Cubes \$13.9	P4. Tiger Pro P5. Seared D P6. Tofu P7. Grass-Fe +\$2 for Wag	Duck \$13.9 \$11.9		
	3. Turmeric coconut r 1. Cauliflower corn ri		odles +\$2 B8. Salad o (refer to s	nly +\$2	
BS. Baby spinach, sweet potato, capsi edamame & sesame (V) (VG) (GF) Step 4: Pick one sauce	cum,	Mixed baby leaves, roasted carrots, paprika potatoes, & pepita seeds (V) (VG) (GF)	SK. Super kale, roasted beetro berry & walnut (V) (VG) (GF)	oot, goji	3. Charred broccoli, shiitake & miso roasted pumpkin (V) (VG) (GF)
S1. Tamarind coriander S2. Spicy caramel ginge S3. Creamy roasted ses Step 5: Add three topping	er (GF) 🥬	S4. Warm cashew s S5. Yuzu vinaigrett S6. Sriracha mayo		S7. Honey BBQ S8. Teriyaki (V) S9. Shoyu (V) (\	(VG) (GF)
T1. Seaweed strips T2. Charred capsicum T3. Pickled ginger Step 6: Extra	T4. Charred corn T5. Edamame T6. Pineapple	T7. Crispy shallots T8. Seaweed salad T9. Roasted beetroot	T10. Roasted walnuts T11. Fresh red chilli T12. Pickled jalapeño	T13. Goji berries T14. Kimchi T15. Cucumber	T6. Aυocado +\$2 T17. 63º egg +\$1.5 Additional toppings \$0.50 each
E1. Salmon \$5 E2. Tuna \$5 E3. Duck \$5	E4. Prawn \$5 E5. Mushroom \$4 E6. Beef \$4 +\$2 for Wagyu bee	E8. Tofu E9. Chicl			

E.g.

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NAME	PROTEIN	BASE	SALAD	SAUCE	TOPPINGS	EXTRAS	(S)	(L)
MAX	P1	B1	BS	S1	T1, T2 & T3	E1	<	

NAME	PROTEIN	BASE	SALAD	SAUCE	TOPPINGS	EXTRAS	(S)	(L)

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NAME	PROTEIN	BASE	SALAD	SAUCE	TOPPINGS	EXTRAS	(S)	(L)
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