

BREAKFAST MENU

MUSHROOM OR EGG ON TOAST	\$13.90
Eggs made your way or roasted mushroom on buttered sourdough toasts	
TOASTS AND SPREADS	\$8.90
Sourdough multigrain toasts with choices of spreads (peanut butter, jam, vegemite,)	
STONE BAKED FRUIT TOASTS	\$8.90
2 slices of toasted fruit toast served with butter	
RICOTTA HOTCAKE	\$16.90
Stack of pancakes, vanilla iced cream, dusted sugar, mix berries compote + your choice • Chocolate • Salted Caramel	e of sauce:
BREAKFAST BURRITO	\$15.90
Scrambled eggs, potato hash, tomato chutney, baby spinach, aged cheddar, garlic aioli and tortilla wrap	
AVO TOAST & HALLOUMI	\$18.90
Sourdough, beetroot relish, sliced avocado, fried halloumi and poached eggs • Add Bacon +\$5.50 • Add Smoked Salmon + \$6.50	
SMASHED AVOCADO	\$17.90
Sourdough , avocado, virgin feta, marinated tomato and olive dust	
VEGGIE SUNRISE	\$17.90
Sourdough, avocado, grilled tomato, roasted mushroom, potato hash brown, sautéed spinach and grilled halloumi	
EGGS BENEDICT	\$15.90
Sourdough, poached eggs and Hollandaise sauce • Add Bacon / Ham +\$5.50 • Add Smoked Salmon +\$6.50	
THE PLE STORY	0/\$16.90
Open Spanish Chorizo Mushroom, goats cheese & spinach Add Toast +\$2.50	
BREKKIE BURGER	\$16.90
Beef patty, American cheese, fried egg, crispy bacon, tomato relish and aioli served on toasted brioche bun	
BIG BREKKY	\$22.90
Sourdough, eggs your way, grilled tomato, grilled mushroom, grilled chorizo, potato hash, sauteed spinach and crispy bacon	
SIGNATURE	

FRITTERS \$19.90 HOMEMADE GRANOLA \$15.90 Zucchini mint & halloumi fritters with corn, Toasted oats, nuts, seeds, pistachio, coconut flakes, dried

fruits, vanilla yoghurt, maple syrup, mixed berry compote

CHILLI SCRAMBLED EGG CROISSANT \$17.90

avocado, herbs salsa & poached eggs

Scrambled Eggs, shallots, ginger, chilli oil, thickened cream, sriracha sauce, toasted croissant



LUNCH MENU

Available daily between 11.30am-3.00pm

APPETIZERS

GOAT CHEESE CROQUETTE \$13.90 Golden goat cheese croquette, beetroot ketchup, beets, parmesan and micro herbs KATAIFI FISH CAKE \$13.90 Pan seared fish cakes, tomato & herb salsa, sriracha mayo & fine crispy filo pastry. (DF) SOUP OF THE DAY Check out the Special board for Chef's special rotation SALADS \$19.90 **WARM CHICKEN & SUMAC** Warm salad of sumac spiced chicken, Slow cooked freekeh, heirloom tomatoes, eggplant crisps, baby spinach & tahini yoghurt \$18.90 HALLOUMI & FENNEL SALAD Rocket, grilled halloumi, shredded fennel, heirloom tomatoes, peas, cumin spiced lentils, parsley and caramelised orange & maple dressing (GF, VEGAN) \$19.90 TERIYAKI CHICKEN SALAD Grilled chicken, Spanish onions, heirloom tomatoes, crispy rice noodles, bean shoots, julienne carrot, crispy shallots, sesame seeds, Vietnamese mint & teriyaki dressing (DF) \$19.90 BURMESE NGAPHE SALAD Wombok slaw, Vietnamese mint, coriander, red onion, carrot, peanuts with warm fish cakes & tangy lemon - palm sugar dressing (DF) \$18.90 CAESAR SALAD Baby germs, crispy bacon, poached egg, shaved parmesan, creamy Caesar dressing and

LAMB & MIX GRAIN SALAD

Add grilled chicken +\$5.5

crispy parmesan toast

Chargrilled lamb fillet tossed with mix of parsley, quinoa, lentil, baby spinach, Spanish onion, heirloom tomato & feta dressed with mustard & balsamic vinaigrette \$24.90

LUNCH MENU

MAINS

Available daily between 11.30am-3.00pm

FISH OF THE DAY

Check out the Special Board for Chef's special rotation

CHICKEN, MUSHROOM & BASIL LINGUINI

\$24.90

Pan fried chicken tossed with mushroom, baby spinach in creamy white wine and basil sauce

OPEN PLATE

Choice of marinated skewer, greek salad, sumac yoghurt, pita bread & beer battered chips

CHAR-GRILLED LAMB PLATTER

\$26.90

\$24.90

Marinated Lamb, Greek salad, sumac yoghurt, pita bread & beer battered chips

SOUVLAKI WRAP \$18.90

Choices of marinated meat skewers cooked over open fire, sliced tomatoes, red onion, lettuce, tzatziki, pita bread.

- Chicken \$16.9
- Lamb \$17.9

Add Side of Chips OR Salad +\$6.90

SIDES

• Side of beer battered Chips

\$6.90

- Side of Greek OR House Salad
- \$6.90

MOROCCAN CALAMARI

\$23.90

Crispy calamari tossed in Moroccan spices, house salad, garlic aioli & crispy beer battered chips (GF)

TRUFFLE MUSHROOM RISOTTO

\$22.90

Dried forest mushrooms stock, mushroom, baby peas, truffle oil, parsley, baby spinach & micro herbs (GF)

Add grilled chicken +\$5.50

PAN FRIED GNOCCHI

\$22.90

Homemade Gnocchi, butternut pumpkin, peas, baby spinach & fried cauliflower tossed in garlic

• Add grilled chicken +\$5.5

FISH N CHIPS

\$22.90

Battered Flathead, garden salad, garlic aioli & crispy beer battered chips

GRILLED MINUTE STEAK SANDWICH

\$23.90

Chargrilled minute steak, toasted sourdough, baby cos lettuce, sliced tomato, onion jam, American cheese, smokey BBQ sauce & beer battered chips