

**ALL DAY BREAKFAST**

**House-Made Almond and Coconut  
Granola (V)**

Served with sweetened Greek yoghurt,  
poached pear and seasonal fresh fruits

15.9

**Amazon Power Acai Bowl (V)  
(GFO)**

Served with house-made almond and coconut  
granola and seasonal fresh fruits 15.9

**Toast (2 slices)**

Served with butter and your choice of  
vegemite, peanut-butter, nutella or house-  
made jams

Plain White | Wholemeal | Multigrain 4.5

Sourdough | Rye | Gluten-free 4.9

Fruit toast | Seeded Loaf 5.9

Add house-made ricotta 2.5

**Smashed Avocado on Sourdough Toast  
(V) (GFO)**

Two slices served with Greek feta and lemon,  
topped with dukkha 11.9

Add a Poached Egg 2.5

Add Haloumi 4.0

**Eggs (your way) on Toast (V)  
(GFO)**

Poached, fried or scrambled on sourdough  
toast with a tomato relish 10.9

Add Haloumi or Bacon 4.0

Add Smoked Salmon 4.5

**Trio of Mushrooms on Toast (V)  
(GFO)**

Pan-fried combination of mushrooms with  
wilted spinach, roasted Roma tomato and

goats cheese on rye toast 15.9

Add 2 poached eggs 4.5

**Bacon & Egg Roll**

Bacon, egg and tomato relish on a brioche  
bun 9.5

Add cheese 0.9

**Corn and Zucchini Fritters w. Poached  
Eggs (V)**

Served with house-made tomato relish,  
watercress and a zesty lemon sauce 15.9

Add Haloumi 4.0

Add Smoked Salmon 4.5

**Lazy Man's Omelette (GFO)**

Chorizo, cherry tomatoes, spinach, goat's  
cheese and a hint of chilli, pan fried with two  
eggs and a side of sourdough toast 15.9

Add Pulled Pork 4.0

**New-Yorker Waffle Sandwich**

Buttermilk waffle, maple glazed bacon,  
gruyere cheese and a sunny-side egg, topped  
with a drizzle of maple syrup 15.9

**Omelette – Make your own (GFO)**

Fluffy, 3 egg omelette with your choice of 3  
fillings. Served with sourdough toast and  
tomato relish 16.9

**Whisk and Ladle Big Breakfast  
(GFO)**

Eggs your way, with bacon, smoked  
chargrilled beef sausage, grilled tomato, and  
sautéed mushrooms with sourdough toast  
20.9

**Eggs Benedict (V) (GF optional)**

Classic eggs benedict, 2 poached eggs,  
served on Turkish bread on a bed of wilted  
spinach and topped with hollandaise sauce  
15.9

Add Bacon 4.0

Add Pulled Pork 4.0

Add Smoked Salmon 4.5

Add Off the bone ham 4.0

**Potato Rosti and Halloumi Stack (V) (GF)**

Potato Rosti, halloumi, sliced avocado and  
poached egg stack, with balsamic reduction  
15.9

Add Smoked Salmon 4.5

**Mediterranean Breakfast**

Beef ragu on sourdough cereal toast, with  
chopped salad, labne, avocado and two eggs any  
style 20.90

**Croque Madame**

Smoked ham and cheddar cheese grilled  
sandwich, covered with cheesy béchamel  
sauce, topped with a fried egg and served  
with salad greens 15.90

**The Big Veggie Breakfast**

2 eggs any style, wilted spinach, sautéed  
mushrooms, hash brown, grilled tomato and  
haloumi 20.9

**Canadian French Toast**

Thick brioche French toast, served with  
house-made vanilla ice cream, bacon,  
caramel sauce and maple syrup 16.9

**Buttermilk Ricotta Pancakes (V)**

Two stack with house-made vanilla ice  
cream, fresh sliced banana and fresh berries  
with maple syrup 16.9  
Add maple glazed bacon 4.0

**Caramelised Banana Waffles (V)**

Served with house-made rose ice-cream,  
maple syrup and toasted coconut  
16.9  
Add maple glazed bacon 4.0

**EXTRAS**

Grilled tomato | spinach | poached egg | fried egg | house-made ricotta 2.5  
Sautéed mushrooms 3.5

Haloumi | off-bone ham | bacon | maple bacon | smoked beef sausage | pulled pork |  
avocado 4.0

Smoked Salmon | chorizo | 2 poached eggs 4.5 | Hash brown 1.5

**LUNCH**

**Yiros**

Your choice of slow-cooked lamb, grilled marinated chicken, pulled pork or grilled haloumi served on a warm Greek pita bread with chips, lettuce, tomato, onion, parsley and a tzatziki dressing

14.9

**Caesar Salad**

Marinated grilled chicken served with cos lettuce, herbed garlic croutons, bacon, parmesan cheese and a soft poached egg

15.9

**Grilled Calamari Salad (GF)**

Pan-seared calamari served on a bed of mesclun, cucumber, mint and chilli salad with a lemon dressing

16.9

**Thai Beef Salad (GF)**

Marinated strips of sirloin steak, served atop herb and julienned vegetable salad dressed with a sweet chilli, coriander and mint dressing

16.9

**Grilled Chicken & Avocado Salad**

Mesclun lettuce, toasted pepitas, goats cheese, cherry tomatoes, capsicum and balsamic dressing 16.9

**Fettuccine Carbonara**

Bacon, garlic, egg and cream sauce  
With parmesan cheese

15.9

**Salt & Pepper Calamari**

Lightly seasoned calamari, fried and served with garden salad, beer battered fries and aioli

15.9

**The Big Greek**

Slow roasted lamb, lemon potatoes, grilled haloumi, Greek salad, warm pita bread and tzatziki

21.5

**Grilled Atlantic Salmon**

Grilled Atlantic salmon served with smashed potato, asparagus and a lemon, butter & dill sauce 21.5



### **Pan Fried Barramundi**

Served on a bed of balsamic roasted cherry tomatoes, basil, wilted spinach, pine nuts with cauliflower puree 20.5

### **Pulled Pork Burger**

Slow cooked pork shoulder on a toasted brioche bun, with slaw and chipotle BBQ sauce. Served with beer battered fries and aioli 15.9

### **Steak sandwich**

Rump steak with caramelised onion, lettuce, tomato, beetroot and BBQ sauce, served with beer battered fries and aioli 16.9

### **Chicken Burger**

Herb, lemon and garlic marinated chicken breast, grilled and served on Turkish bread with lettuce, tomato, avocado and a mango chutney, served with a side of fries and lime aioli 16.9

### **Haloumi Burger (V)**

Grilled haloumi cheese, avocado, tomato, mesclun lettuce, tomato and onion relish on a brioche bun, served with a side of fries and aioli 16.9

## **Extras**

### **Bowl of Fries 6.5**

Served with aioli

### **Sweet potato Fries 8.0**

Served with aioli

### **Side Salad 4.5**

## DRINKS LIST

### Hot drinks

Greek Coffee				3.0
Short Black				3.0
Piccolo Latte				3.5
Short Mac				3.0
Latte	cup 3.8	mug 4.5	16oz 5.0	
Cappuccino	cup 3.8	mug 4.5	16oz 5.0	
Flat White	cup 3.8	mug 4.5	16oz 5.0	
Long Black	cup 3.5	mug 3.8	16oz 4.0	
Long Mac	cup 3.8	mug 4.0	16oz 4.5	
Hot Choc	cup 4.3	mug 4.8	16oz 5.3	
Mocha	cup 4.3	mug 4.8	16oz 5.3	
Chai latte	cup 4.3	mug 4.8	16oz 5.3	
Pot of Assorted Loose Leaf Tea			4.5	
<i>English breakfast, Earl grey, Peppermint, Camomile, Green, Chai</i>				

### **Extras 50c**

Soy | Lactose-free Milk | Almond Milk |  
Flavoured Syrup | Additional Shot | Decaf

### **Frappes / Smoothies 8.0**

Acai Smoothie*	
Green Smoothie*	
Raspberry Yoghurt Smoothie	
Banana Walnut Smoothie	
Mango Smoothie*	
Lychee Mint Frappe*	
Watermelon, Strawberry and Mint Frappe*	
Fruit Salad Smoothie*	

(\*Dairy Free)

### Cold drinks

Iced Chocolate	6.0
Iced Coffee	6.0
Iced Mocha	6.0
Iced Latte	5.0
Iced Long Black	4.0
Coffee frappe	6.0
Mocha frappe	6.0
Chocolate frappe	6.0
Caramel frappe	6.0
Milkshakes	6.0
<i>Vanilla, Chocolate, Strawberry, Caramel</i>	
Affogato	4.9
Yogi Beer Kombucha	6.2
<i>Original, Lemon Tumeric, Ginger Fizz, Hibiscus Rose</i>	
Soft drinks	3.5
<i>Coke, Diet Coke, Coke Zero, Lemonade, Solo,</i>	
Lemon Lime Bitters	4.0
Ginger Beer	4.0
Flavoured Mineral Waters	4.0
<i>Natural, Passionfruit, Pineapple Coconut,</i>	
<i>Orange lemon lime</i>	
Soda Water	4.0
Bottled Orange Juice	5.0
Glass of orange or cloudy apple juice	4.0
San Pellegrino sparkling 700ml	7.0
Bottled water	3.0

## DESSERTS

*Please see our dessert cabinet or ask our friendly staff for today's selection of desserts.*