



## 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 | Nut & Seed 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 waffles, maple glazed bacon, gruyere cheese and a sunnyside 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,GFO)**

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 Stack (GF,V)**

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

### **Clay-pot Baked Eggs**

Two Eggs, baked in a spicy Spanish style tomato sauce and crumbled feta with sourdough toast 16.9

Add chorizo 4.5

### **The Big Vegie Breakfast**

2 eggs any style, wilted spinach, sautéed mushrooms, hash brown, grilled tomato, halloumi, toast and relish 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

### **Berry Cheesecake Waffle (V)**

House made buttermilk waffle, cheesecake filling, berry compote and pistachio crumbs 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

**Chicken 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 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

**Extras**

**Bowl of fries 6.5**

**Sweet Potato fries 8.0**

**Side Salad 4.5**

**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

**Steak Frites**

200 gm sirloin steak, served with brandy mushroom sauce, garden salad and fries 20.5

**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

**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**

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

**Haloumi Burger (V)**

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

# WHISK LADLE CAFE

## DRINKS LIST

### Hot drinks

Short Black	3.0
Piccolo Latte	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	
Short Mac	3.0
Long Mac	3.8
Greek Coffee	3.0
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	4.5
Coffee frappe	6.0
Greek-style coffee frappe	5.0
Mocha frappe	6.0
Chocolate frappe	6.0
Caramel frappe	6.0
Milkshakes	6.0
<i>Vanilla, Chocolate, Strawberry, Caramel</i>	
Affogato	4.9
Kombucha	6.2
<i>Assorted Flavours</i>	
Soft drinks	3.5
<i>Coke, Diet Coke, Coke Zero, Lemonade, Solo</i>	
Lemon Lime Bitters	4.0
Ginger Beer	4.0
Flavoured Sparkling Drinks	4.0
<i>Assorted Flavours</i>	
Soda Water, Natural Mineral Water	4.0
Bottled Orange Juice	5.0
Glass of juice	4.0
<i>Cloudy Apple, Orange, Pineapple</i>	
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.*