

ALL DAY MENU (UNTIL 2PM)

House-Made Almond and Coconut Granola (V)

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, Greek feta dukkah and lemon, 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 tomato relish 10.9

Add Haloumi or Bacon 4.0

Add Smoked Salmon 4.5

Goats Curd Souffle (Twice Baked)

2 poached eggs, dill hollandaise with bacon or smoked salmon 21.50

Bacon & Egg Roll

Bacon, egg and tomato relish on a brioche bun 9.5

Add cheese 0.9

Eggs Benedict (V, GFO)

2 poached eggs on Turkish bread with wilted spinach and 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

Corn and Zucchini Fritters (V)

Avocado, poached egg, tomato relish 16.9

Add Haloumi 4.0

Add Smoked Salmon 4.5

Lazy Man's Omelette (GFO)

Open style omelette with two eggs, chorizo, cherry tomatoes, spinach, goat's cheese, hint of chilli and sourdough toast

16.9

Add Pulled Pork 4.0

New-Yorker Waffle Sandwich

Buttermilk waffles, maple glazed bacon, gruyere cheese, sunnyside egg, and maple syrup 15.9

Omelette – Make your own (GFO)

Fluffy 3 egg omelette with your choice of any 3 fillings.

Served with sourdough toast and tomato relish 16.9

Potato Rosti Stack (GF,V)

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

Add Smoked Salmon 4.5

Mediterranean Breakfast

Beef ragu on sourdough grain toast, with chopped salad, labneh, avocado and two

eggs any style 20.90

The Big Breakfast

2 eggs any style, wilted spinach, mushrooms, hash brown, grilled tomato, halloumi, toast and relish 19.9

Add Bacon 4.0

Add grilled sausage 4.0

Add Smoked salmon 4.5

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

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 banana and fresh berries with maple syrup 16.9

Add maple glazed bacon 4.0

Beef Ragu Waffle

Buttermilk waffle, cheddar cheese, beef ragu, pumpkin mash, fried egg 16.90

Yiros

Your choice of slow-cooked lamb, grilled chicken, pulled pork or grilled haloumi served on a warm Greek pita bread with chips, lettuce, tomato, onion, parsley and a tzatziki dressing 15.9

Steak Frites

200 gm sirloin steak, served with brandy mushroom sauce, garden salad and fries 21.5

Chicken Burger

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

Poke Bowl

Grilled salmon with honey soy and sesame glaze, black and brown rice, pickled ginger, sliced cucumber, sliced avocado, shredded carrot, red cabbage 21.90

Steak sandwich

Sirloin steak 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, mesclun lettuce, tomato and onion relish on a brioche bun, served with a side of fries and aioli 16.9

Sides

Bowl of fries	6.5
Fries with fetta and oregano	9.0
Sweet Potato fries	8.0
Side Salad	4.5
Side Fries	4.5

Chicken Caesar Salad

Grilled chicken, cos lettuce, herbed garlic croutons, bacon, parmesan cheese and a soft poached egg 16.9

Prawn Linguine

Prawns, cherry tomatoes, chilli, garlic, parsley, olive oil, lemon and parmesan cheese 16.9

Grilled Calamari Salad (GF)

Pan-seared calamari served on a bed of mesclun, cucumber and chilli salad with a lemon dressing 16.9

Grilled Chicken & Avocado Salad

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

Ragu Pappardelle

Slow cooked beef ragu bolognese, grated haloumi 16.9

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 22.5

Grilled Atlantic Salmon

Grilled Salmon, on a salad of cannellini beans, avocado, tomato corn and cucumber, with lemon butter & dill sauce 22.5

Please see our dessert cabinet or ask our friendly staff for more dessert and savoury options

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

WHISK LADLE CAFE

DRINKS LIST

Hot drinks

Short Black	3.2
Greek Coffee	3.2
Short Mac	3.2
Piccolo Latte	3.7
Long Mac	4.0
Latte cup 4.0 mug 4.7 16oz 5.2	
Cappuccino cup 4.0 mug 4.7 16oz 5.2	
Flat White cup 4.0 mug 4.7 16oz 5.2	
Long Black cup 3.7 mug 4.0 16oz 4.5	
Hot Choc cup 4.5 mug 5.0 16oz 5.5	
Mocha cup 4.5 mug 5.0 16oz 5.5	
Chai latte cup 4.5 mug 5.0 16oz 5.5	
Pot of Assorted Loose Leaf Tea	4.7
English breakfast, Earl grey, Peppermint, Camomile, Green, Chai	

Extras 50c

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

Frappes / Smoothies 8.5

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	6.5
Iced Coffee	6.5
Iced Mocha	6.5
Iced Latte	5.2
Iced Long Black	4.5
Coffee frappe	6.5
Mocha frappe	6.5
Chocolate frappe	6.5
Caramel frappe	6.5
Milkshakes	6.5
Vanilla, Chocolate, Strawberry, Caramel	
Affogato	5.1
Kombucha	6.2
Assorted Flavours	
Soft drinks	3.5
Coke, Diet Coke, Coke Zero, Lemonade, Solo	

Lemon Lime Bitters	4.0
Ginger Beer	4.0
Flavoured Sparkling Drinks	4.0
Assorted Flavours	
Soda Water, Natural Mineral Water	4.0
Bottled Orange Juice	5.0
Glass of juice	4.0
Cloudy Apple, Orange, Pineapple	
San Pellegrino sparkling 700ml	7.0
Bottled water	3.0

ALCOHOLIC BEVERAGES

Beer & Cider

Corona Extra Lager	\$7.5
James Squire 150 Lashes Pale Ale	\$7.5
Mythos Hellenic Lager	\$7.5
Stella Artois Lager	\$7.5
James Boags Premium Light	\$7.5
5 Seeds Crisp Apple Cider	\$7.5

White Wine

	Glass	Bottle
Block 88 Sauvignon Blanc	\$8.0	\$36
Marlborough, N.Z		
Rochford Latitude Chardonnay	\$8.5	\$39
Yarra Valley, VIC		
Woodvale Watervale Reisling	\$8.0	\$36
Clare Valley, S.A		

Sparkling Wine

	Glass	Bottle
Lloyd Piper Alexandra Sparkling Cuveè	\$9.0	\$38
McLaren Vale S.A		
Astoria Sparkling Prosecco Treviso, Italy	\$9.0	\$38
Astoria Sparkling Moscato Treviso, Italy	\$9.0	\$38

Aperol Spritz

Aperol orange liqueur, prosecco and a splash Of soda water, served on ice	\$9.5
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Red Wine

	Glass	Bottle
Astoria Caranto Pinot Noir, Treviso IT	\$9.0	\$36
Fermoy Estate Cabernet-Merlot	\$8.5	\$38
Margret River, W.A		
Zerella Work Horse Shiraz, McLaren Vale, S.A	\$9.0	\$40

Rose

	Glass	Bottle
Mitolo Rose, Sangiovese Jester		
Rosè McLaren Vale, S.A	\$8.5	\$38