



ALL DAY MENU (UNTIL 2PM)

House-Made Almond and Coconut Granola (V)

Greek yoghurt, poached pear and seasonal fresh fruits 16.9

Acai Bowl (V, GFO)

Served with house-made almond and coconut granola and seasonal fresh fruits 16.9

Toast (2 slices)

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

Plain White | Wholemeal | Multigrain 5.5

Sourdough | Rye | Gluten-free 5.9

Fruit toast | Nut & Seed Loaf 6.9

Add house-made ricotta 3.0

Smashed Avocado on Sourdough Toast

(V, GFO)

Two slices, Greek feta dukkah and lemon, 12.9

Add a Poached Egg 3.0

Add Haloumi 4.5

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

Poached, fried or scrambled on sourdough toast with tomato relish 11.9

Add Haloumi or Bacon 4.5

Add Smoked Salmon 5.0

Trio of Mushrooms

(V, GFO, Vegan O, DFO)

Mushroom combination of Button, Portobello and Enoki, wilted spinach, goats cheese, sourdough toast 17.9

Add 2 poached eggs 4.5

Bacon & Egg Roll

Bacon, egg and tomato relish on a brioche bun 9.5

Add cheese 1.0

Eggs Benedict (V, GFO)

2 poached eggs on Turkish bread with wilted spinach and hollandaise sauce 15.9

Add Bacon 4.5

Add Pulled Pork 4.5

Add Smoked Salmon 5.0

Add Off the bone ham 4.5

Corn and Zucchini Fritters (V)

Avocado, poached egg, tomato relish 17.9

Add Haloumi 4.5

Add Smoked Salmon 5.0

Lazy Man's Omelette (GFO)

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

17.9

Add Pulled Pork 4.5

New-Yorker Waffle Sandwich

Buttermilk waffles, maple glazed bacon, gruyere cheese, sunnyside egg, and maple syrup 17.9

French Style Omelette

Make your own (GFO, DFO)

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

Served with sourdough toast and tomato relish 17.9

Potato Rosti Stack (GF, V)

Potato Rosti, halloumi, avocado and poached egg, with balsamic reduction 16.9

Add Smoked Salmon 5.0

Savoury Mince

Slow braised beef ragu, cheddar cheese, sourdough toast, with 2 poached eggs 20.90

The Big Breakfast

2 eggs any style, wilted spinach, mushrooms, hash brown, grilled tomato, halloumi, toast and relish 20.9

Add Bacon 4.5

Add grilled sausage 4.0

Add Smoked salmon 5.0

Clay-pot Baked Eggs

Two Eggs, baked in a spicy Spanish style tomato sauce and crumbled feta with sourdough toast 17.9

Add chorizo 4.5

Canadian French Toast

Brioche French toast, served with house-made vanilla ice cream, bacon, caramel sauce and maple syrup 17.9

Buttermilk Ricotta Pancakes (V)

Two stack with house-made vanilla ice cream, fresh banana and fresh berries with maple syrup 17.9

Add maple glazed bacon 4.5

Caramelized Banana Waffle

Buttermilk waffle, caramelized banana, cookie dough ice cream 17.9

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

Chicken Burger

Marinated chicken breast, grilled and served on Turkish bread with lettuce, tomato, avocado and a mango chutney, side of fries and lime aioli 17.9

Steak sandwich

Sirloin steak with caramelized onion, lettuce, tomato, beetroot and BBQ sauce, served with beer battered fries and aioli 17.9

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 17.9

Steak Frites (GF)

200 gm sirloin steak, served with brandy mushroom sauce, garden salad and fries 23.5

Poke Bowl (GFO)

Grilled salmon with honey soy and sesame glaze, black and brown rice, pickled ginger, sliced cucumber, sliced avocado, shredded carrot, red cabbage 22.90

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 17.9

Grilled Calamari Salad (GF)

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

Grilled Chicken & Avocado Salad (GF)

Mesclun lettuce, toasted pepitas, goats cheese, cherry tomatoes, capsicum and balsamic dressing 17.9

Prawn Linguine

Prawns, cherry tomatoes, chili, garlic, parsley, olive oil, lemon and parmesan cheese 18.9

Ragu Pappardelle (DFO)

Slow cooked beef ragu bolognaise, pasta, grated haloumi 17.9

Salt & Pepper Calamari

Lightly seasoned calamari, fried and served with garden salad, beer battered fries and aioli 16.9

The Big Greek

Slow roasted lamb, lemon potatoes, grilled haloumi, Greek salad, warm pita bread and tzatziki 23.5

Greek Share Platter (For 2)

Lamb shoulder, grilled chicken, lemon potatoes, grilled haloumi, baby octopus, Greek salad, calamari, spinach fillo, pita bread and dips 51.5

Seafood Share Platter (For 2)

Grilled Salmon, sea scallops, calamari, garlic prawns
Greek Salad, dips and pita bread 56.5

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

EXTRAS

Grilled tomato | spinach | poached egg | fried egg | house-made ricotta 3.0
Smoked beef sausage | sautéed mushrooms 4.0
Haloumi | off-bone ham | bacon | maple bacon | pulled pork | avocado 4.5
Smoked Salmon | chorizo | 2 poached eggs 5.0
Hash Brown 2.0



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
Scape Goat Crisp Apple Cider	\$7.5

White Wine	Glass	Bottle
Block 88 Sauvignon Blanc Marlborough, N.Z	\$8.0	\$36
Rochford Latitude Chardonnay Yarra Valley, VIC	\$8.5	\$39
Astoria Pinot Grigio Treviso, Italy	\$8.0	\$36

Sparkling Wine	Glass	Bottle
Schild Estate Sparkling Chardonnay Pinot Noir Barossa S.A	\$9.0	\$38
Astoria Sparkling Prosecco Treviso, Italy	\$9.0	\$38
Astoria Sparkling Moscato Treviso, Italy	\$9.0	\$38

Red Wine	Glass	Bottle
Astoria Caranto Pinot Noir, Treviso IT	\$9.0	\$36
Rochford Cabernet-Merlot Yarra Valley VIC	\$8.5	\$38
Zerella Work Horse Shiraz, Mc Laren Vale,	\$9.0	\$40

Rose	Glass	Bottle
Jester Mitolo Rose, Sangiovese Mc Laren Vale, S.A	\$8.5	\$38

Spirits

Aperol Spritz	\$10.5
Aperol orange liqueur, prosecco, soda water, ice	
Espresso Martini	\$10.5
Vodka, espresso coffee, Kahlua,	
Basic Spirits	\$7.5