

ALL DAY MENU (UNTIL 2PM)

**House-Made Almond and Coconut Granola**

(Veg)

With Greek yoghurt, poached pear and seasonal fresh fruits 17.9

**Acai Bowl** (Veg, GFO, VO)

Served with house-made almond and coconut granola and seasonal fresh fruits 17.9

**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 | Gluten Free 6.9

Fruit Toast | Nut & Seed Loaf 7.9

Add house-made ricotta 3.0

**Smashed Avocado on Sourdough Toast** (Vege, GFO)

With Greek feta, dukkah and lemon 13.0

Add poached egg 3.0

Add haloumi 4.5

**Eggs (your way) on Toast** (Vege, GFO)

Poached, fried or scrambled on sourdough toast with tomato relish 12.9

Add Haloumi or Bacon 4.5

Add smoked salmon 5.0

**Trio of Mushrooms** (Vege, GFO, VO, DFO)

Mushroom combination of Button, Portobello and Enoki, wilted spinach, goats cheese on sourdough toast 18.9

Add 2 poached eggs 4.5

**Bacon & Egg Roll**

Bacon, egg and tomato relish on a brioche bun 10.5

Add cheese 1.0

**Eggs Benedict** (Vege, GFO)

2 poached eggs on Turkish bread with wilted spinach and hollandaise sauce 16.9

Add Bacon 4.5

Add Pulled Pork 4.5

Add Smoked Salmon 5.0

Add Ham off the bone 4.5

**Corn and Zucchini Fritters** (Vege)

With avocado, poached egg and tomato relish 18.9

Add Haloumi 4.5

Add Smoked Salmon 5.0

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

Open style omelette with two eggs, chorizo, cherry tomatoes, spinach, goats cheese, sliced chilli 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** (GFO, DFO)

Make your own

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

Served with sourdough toast and tomato relish 17.9

**Potato Rosti Stack** (GF, Vege)

With avocado and a poached egg served with balsamic reduction 16.9

Add smoked salmon 5.0

**Savory Mince**

Slow braised beef ragu, cheddar cheese and sourdough toast with 2 poached eggs 20.9

**The Big Breakfast**

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

Add Bacon 4.5

Add Smoked Beef sausage 4.0

Add Smoked Salmon 5.0

**Clay-pot Baked Eggs**

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

Add Chorizo 4.5

Add Bacon 4.5

**Canadian French Toast**

Served with house-made vanilla ice cream, bacon, caramel sauce and maple syrup 17.9

**Buttermilk Ricotta Pancakes** (Vege)

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

Add maple glazed bacon 4.5

**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



### Yiros

Your choice of slow-cooked lamb, grilled chicken, pulled pork or grilled haloumi served on warm Greek pita bread with chips, lettuce, tomato, onion, parsley and a tzatziki dressing 16.9

### Chicken Burger

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 18.9

### Steak Sandwich

Sirloin steak with caramelised onion, lettuce, tomato, beetroot and BBQ sauce, served with beer battered fries and aioli 18.9

### Haloumi Burger (Vege)

Grilled haloumi cheese, avocado, tomato, mesclun lettuce, tomato and onion relish on a brioche bun served with a side of fries with aioli 18.9

### Steak Frites (GF)

200 gm sirloin steak served with brandy mushroom sauce, garden salad and fries 24.5

### Poke Bowl (GFO)

Grilled Salmon with honey soy and sesame glaze, black and brown rice, pickled ginger, sliced cucumber, sliced avocado, shredded carrot and red cabbage 23.9

### Sides

Bowl of fries	6.5
Pita Bread & Dips	9.9
Fried with feta and oregano	9.0
Sweet potato fries	8.0
Side Salad	4.5
Side Fries	4.5

### Chicken Cesar Salad

Grilled Chicken, cos lettuce, herbed garlic croutons, bacon, parmesan cheese and a soft poached egg 18.9

### Grilled Calamari Salad (GF)

Pan-seared calamari served on a bed of mesclun, cucumber and chili salad with a lemon dressing 17.9

### Grilled Chicken & Avocado Salad

Mesclun lettuce, toasted pepitas, goats cheese, cherry tomatoes, capsicum and balsamic dressing 18.9

### Prawn Linguini

Prawns, cherry tomatoes, chilli, garlic, parsley, olive oil, lemon and parmesan cheese 19.9

### Ragu Pappardelle

Slow cooked beef ragu bolognaise, pasta with grated haloumi 18.9

### Salt & Pepper Calamari

Lightly seasoned calamari, fried and served with garden salad, beer battered fried and aioli 17.9

### The Big Greek

Slow roasted lamb, lemon potatoes, grilled haloumi, Greek salad, warm pita bread and tzatziki 24.5

### Beef Moussaka

Layers of potato, eggplant, beef mince and bechamel sauce, served with Greek salad and chips 19.9

### Grilled Salmon and Prawns

Grilled Red Salmon, garlic prawns, crispy potatoes and greens 27.9

Please see our dessert cabinet or ask our friendly staff for 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	3.4
Greek Coffee	3.5
Short Mac	3.4
Piccolo Latte	3.9
Long Mac	4.2
Latte	cup 4.2 mug 4.9 16oz 5.4
Cappuccino	cup 4.2 mug 4.9 16oz 5.4
Flat White	cup 4.2 mug 4.9 16oz 5.4
Long Black	cup 3.9 mug 4.2 16oz 4.7
Hot Choc	cup 4.7 mug 5.2 16oz 5.7
Mocha	cup 4.7 mug 5.2 16oz 5.7
Chai latte	cup 4.7 mug 5.2 16oz 5.7
Tumeric Latte	cup 4.7 mug 5.2 16oz 5.7
Pot of Assorted Loose Leaf Tea	4.9
English breakfast, Earl grey, Peppermint, Chamomile, Green, Chai	
Hot Water Mug or Cup	1.5
Hot Milk Side	0.2

### Extras 50c

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

### Frappes / Smoothies 9.5

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	7.0
Iced Coffee	7.0
Iced Mocha	7.5
Iced Latte	5.4
Iced Long Black	4.7
Coffee frappe	7.0
Mocha frappe	7.5
Chocolate frappe	7.0
Caramel frappe	7.0
Milkshakes	7.0
Vanilla, Chocolate, Strawberry, Caramel	
Affogato	5.3
Kombucha	6.5
Assorted Flavours	
Soft drinks Can	4.0
Coke, Diet Coke, Coke Zero, Lemonade, Solo	
Lemon Lime Bitters Bottle	4.5
Ginger Beer	4.5
Flavoured Sparkling Drinks	4.5
Assorted Flavours	
Soda Water, Natural Mineral Water	4.5
Glass of juice	4.5
Cloudy Apple, Orange, Pineapple	
San Pellegrino sparkling 700ml	7.5
Bottled water	3.0

### Housemade Drinks

Lemon Lime Bitters	5.5
Peach Iced Tea	6.0
Mango Iced Tea	
Berry Iced Tea	6.0
Rosewater, lemon, mint, honey	
English Breakfast Iced Tea	6.0
Mint, Honey, Lemon	

## ALCOHOLIC BEVERAGES

### Beer & Cider

Corona Extra Lager	\$8.0
James Squire 150 Lashes Pale Ale	\$8.0
Mythos Hellenic Lager	\$8.0
Stella Artois Lager	\$8.0
James Boags Premium Light	\$7.5
Scape Goat Crisp Apple Cider	\$8.0

### 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
<b>Schild Estate</b> 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
Schild Estate Merlot 2019 Barossa Valley SA	\$8.5	\$38
Zerella Work Horse Shiraz, Mc Laren Vale,	\$9.0	\$40

### Rose

	Glass	Bottle
Rochford Latitude Range Rose Yarra Valley VIC	\$8.5	\$38

### Spirits

Aperol Spritz	\$11.5
Aperol orange liqueur, prosecco, soda water, ice	
Espresso Martini	\$11.5
Vodka, espresso coffee, Kahlua,	
Basic Spirits	\$8.5