



ALL DAY MENU (UNTIL 2PM)

House-Made Almond and Coconut Granola (V)

Greek yoghurt, poached pear and seasonal fresh fruits 18.9

Acai Bowl (V, GFO)

Served with house-made, almond and coconut granola and seasonal fresh fruits 18.9

Toast (2 slices)

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

Plain White | Wholemeal | Multigrain 5.9

Sourdough | Rye | Gluten-free 7.5

Fruit toast | Nut & Seed Loaf 8.5

Add house-made ricotta 3.5

Smashed Avocado on Sourdough Toast

(V, GFO)

Two slices, Greek feta, dukkah and lemon, 14.9

Add a Poached Egg 3.5

Add Haloumi 5.0

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

Poached, fried or scrambled on sourdough toast with tomato relish 13.9

Add Haloumi or Bacon 5.0

Add Smoked Salmon 5.5

Trio of Mushrooms

(V, GFO, Vegan O, DFO)

Mushroom combination of Button, Portobello and Enoki, wilted spinach, goats cheese, sourdough toast 19.9

Add 2 poached eggs 5.0

Bacon & Egg Roll

Bacon, egg and tomato relish on a brioche bun 11.5

Add cheese 1.5

Eggs Benedict (V, GFO)

2 poached eggs on Turkish bread with wilted spinach and hollandaise sauce 17.9

Add Bacon 5.0

Add Pulled Pork 5.0

Add Smoked Salmon 5.5

Add Off the bone ham 5.0

Corn and Zucchini Fritters (V)

Avocado, poached egg, tomato relish 19.9

Add Haloumi 5.0

Add Smoked Salmon 5.5

Lazy Man's Omelette (GFO)

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

19.9

Add Pulled Pork 5.0

New-Yorker Waffle Sandwich

Buttermilk waffles, maple glazed bacon, gruyere cheese, sunnyside egg, and maple syrup 19.9

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 19.9

Potato Rosti Stack (GF, V)

Potato Rosti, halloumi, avocado and poached egg, with balsamic reduction 18.9

Add Smoked Salmon 5.5

Savoury Mince

Slow braised beef ragu, cheddar cheese, sourdough toast, with 2 poached eggs 22.90

The Big Breakfast

2 eggs any style, wilted spinach, mushrooms, hash brown, grilled tomato, halloumi, toast and relish 22.9

Add Bacon 5.0

Add grilled sausage 4.5

Add Smoked salmon 5.5

Clay-pot Baked Eggs

Two Eggs, baked in a spicy Spanish style tomato sauce and crumbled feta with sourdough toast 19.9

Add chorizo 5.0

Canadian French Toast

Brioche French toast, served with house-made vanilla ice cream, bacon, caramel sauce and maple syrup 19.9

Buttermilk Ricotta Pancakes (V)

Two stack with house-made vanilla ice cream, fresh banana and fresh berries with maple syrup 19.9

Add maple glazed bacon 5.0

Caramelized Banana Waffle

Buttermilk waffle, caramelized banana, vanilla ice cream 19.9

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 17.9

Chicken Burger

Marinated chicken breast, grilled and served on Turkish bread with lettuce, tomato, Avocado, mango chutney, fries and lime aioli 19.9

Steak sandwich

Sirloin steak with caramelized onion, lettuce, tomato, beetroot and BBQ sauce, served with beer battered fries and aioli 19.9

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 19.9

Steak Frites (GF)

200 gm sirloin steak, served with brandy mushroom sauce, garden salad and fries 27.5

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

26.90

Sides

Bowl of fries	7.0
Pita Bread & Dips	11.9
Fries with fetta and oregano	9.0
Sweet Potato fries	8.0
Side Salad	5.0
Side Fries	5.0

Chicken Caesar Salad

Grilled chicken, cos lettuce, herbed garlic croutons, bacon, parmesan cheese and a soft poached egg 19.9

Grilled Calamari Salad (GF)

Pan-seared calamari served on a bed of mesclun, cucumber and chili salad with a lemon dressing 18.9

Grilled Chicken & Avocado Salad (GF)

Mesclun lettuce, toasted pepitas, goats cheese, cherry tomatoes, capsicum and balsamic dressing 19.9

Prawn Linguine

Prawns, cherry tomatoes, chili, garlic, parsley, olive oil, lemon and parmesan cheese 21.90

Ragu Pappardelle (DFO)

Slow cooked beef ragu bolognaise, pasta, grated haloumi 19.9

Salt & Pepper Calamari

Lightly seasoned calamari, fried and served with garden salad, fries and aioli 18.9

The Big Greek

Slow roasted lamb, lemon potatoes, grilled haloumi, Greek salad, warm pita bread and tzatziki 26.5

Beef Moussaka

Layers of potato, eggplant, beef mince and béchamel sauce. Served with Greek salad and chips 20.9

Grilled Salmon & Prawns

Grilled Red Salmon, garlic prawns, crispy potatoes and greens 28.90

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 3.5

Smoked beef sausage | sautéed mushrooms 4.5

Haloumi | off-bone ham | bacon | maple bacon | pulled pork | avocado 5.0

Smoked Salmon | chorizo | 2 poached eggs 5.5

Hash Brown 2.5



DRINKS LIST

Hot drinks

Short Black	3.6
Greek Coffee	3.7
Short Mac	3.6
Piccolo Latte	4.1
Long Mac	4.4
Latte	cup 4.4 mug 5.1 16oz 5.8
Cappuccino	cup 4.4 mug 5.1 16oz 5.8
Flat White	cup 4.4 mug 5.1 16oz 5.8
Long Black	cup 4.1 mug 4.4 16oz 5.1
Hot Choc	cup 4.9 mug 5.4 16oz 6.1
Mocha	cup 4.9 mug 5.4 16oz 6.1
Chai latte	cup 4.9 mug 5.4 16oz 6.1
Tumeric Latte	cup 4.9 mug 5.4 16oz 6.1
Pot of Assorted Loose Leaf Tea	5.1
English breakfast, Earl grey, Peppermint, Chamomile, Green, Chai	
Hot Water Mug or Cup	1.5

Extras 60c

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	7.2
Iced Coffee	7.2
Iced Mocha	7.7
Iced Latte	5.6
Iced Long Black	4.9
Coffee frappe	7.2
Mocha frappe	7.7
Chocolate frappe	7.2
Caramel frappe	7.2
Milkshakes	7.2
Vanilla, Chocolate, Strawberry, Caramel	
Affogato	5.5
Kombucha	6.9
Assorted Flavours	
Soft drinks Can	4.2
Coke, Diet Coke, Coke Zero, Lemonade, Solo	
Lemon Lime Bitters Bottle	4.8
Ginger Beer	4.8
Flavoured Sparkling Drinks	48
Assorted Flavours	
Soda Water, Natural Mineral Water	4.5
Glass of juice	4.7
Cloudy Apple, Orange, Pineapple	
San Pellegrino sparkling 700ml	7.7
Bottled water	3.2

Housemade Drinks

Lemon Lime Bitters	5.7
Peach Iced Tea	6.0
Mango Iced Tea	6.0
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	\$8.2
James Squire 150 Lashes Pale Ale	\$8.2
Mythos Hellenic Lager	\$8.2
Stella Artois Lager	\$8.2
James Boags Premium Light	\$7.7
Scape Goat Crisp Apple Cider	\$8.2

White Wine	Glass	Bottle
Block 88 Sauvignon Blanc Marlborough, N.Z	\$8.2	\$36
Rochford Latitude Chardonnay Yarra Valley, VIC	\$8.2	\$39
Astoria Pinot Grigio Treviso, Italy	\$8.2	\$36

Sparkling Wine	Glass	Bottle
Schild Estate Sparkling Chardonnay Pinot Noir Barossa S.A	\$9.2	\$38
Astoria Sparkling Prosecco Treviso, Italy	\$9.2	\$38
Astoria Sparkling Moscato Treviso, Italy	\$9.2	\$38

Red Wine	Glass	Bottle
Astoria Caranto Pinot Noir, Treviso IT	\$9.2	\$36
Schild Estate Merlot 2019 <u>Barossa Valley SA</u>	\$8.7	\$38
Zerella Work Horse Shiraz, Mc Laren Vale,	\$9.2	\$40

Rose	Glass	Bottle
Rochford Latitude Range Rose Yarra Valley VIC	\$8.7	\$38

Spirits

Aperol Spritz	\$12.5
Aperol orange liqueur, prosecco, soda water, ice	
Espresso Martini	\$12.5
Vodka, espresso coffee, Kahlua,	
Basic Spirits	\$8.5