



## SMALL PLATES - ELTHAM

### BREAKFAST

<b>Scrambled   Poached   Fried</b> Two eggs per serve on buttered sourdough	<b>11.5</b>
<b>Extras</b> egg   hollandaise sauce   aioli sauce grilled tomato   mushroom   spinach   fetta   sourdough avocado   hash brown   bacon   salmon   GF bread	<b>3.0</b> <b>4.0</b> <b>5.0</b>
<b>Egg Benny</b> two poached eggs with leg ham, hollandaise sauce on sourdough bread	<b>16.9</b>
<b>Egg Florentine</b> two poached eggs with spinach, hollandaise sauce on sourdough bread	<b>16.5</b>
<b>BLT</b> served with bacon, lettuce, and tomato in a toasted Turkish Roll	<b>14.5</b>
<b>Smashed Avocado</b> two poached eggs, topped with goat cheese, avocado and pomegranate on sourdough bread	<b>16.9</b>
<b>Avocado &amp; Fetta</b> two poached eggs with avocado, olives and fresh rocked salad topped with balsamic glaze on sourdough bread	<b>17.5</b>
<b>Vegetarian Breakfast</b> two poached eggs with smashed avocado, roasted tomato, mushrooms, home-made bean and spinach on sourdough	<b>19.9</b>
<b>House Breakfast</b> two poached eggs served with mushroom, roasted tomato, Calabrese salami, hash browns, smoky bacon and home-made beans on sourdough bread	<b>20.9</b>
<b>Chilli Scrambled Eggs</b> served with salmon, goat cheese on sourdough bread	<b>17.5</b>
<b>Salmon &amp; Avocado Stack</b> smoked salmon, fresh avocado stacked upon two poached eggs, served with cream cheese on sourdough	<b>17.5</b>
<b>Mushroom, Fetta and Spinach Omelette</b> free range eggs omelette, made with sautéed mushrooms, baby spinach and cheese, served with roasted tomato on sourdough	<b>16.9</b>
<b>Pancakes</b> served with maple syrup, vanilla ice-cream, strawberry and fresh banana	<b>18.5</b>
<b>Bacon &amp; Egg Roll</b> smoked bacon, free range eggs served in a Turkish roll	<b>9.9</b>
<b>Baked Beans</b> home-made beans cooked on S.Marzano and mild fresh chilli on sourdough bread	<b>11.9</b>
<b>Toasted muesli</b> granola served with yogurt, fresh strawberry, honey and your choice of milk	<b>9.5</b>
<b>Fruit Toast</b> with butter and jam	<b>8.5</b>

### LUNCH

<b>Barramundi Fillets   GF</b> grilled Barramundi fillet served with chips, salad and a side of lemon wedge	<b>27.9</b>
<b>Chicken Schnitzel Burger</b> crispy chicken breast, topped with lettuce, tomato, aioli, white American cheese, sweet chilli sauce on a Turkish foccacia bread and side of chips	<b>18.9</b>
<b>WRAP</b> choose from a selection of	
<b>Chicken &amp; Avocado</b> made with chicken breast, spinach, onion, tomato, and aioli served with side of chips	<b>17.9</b>
<b>Marinated Lamb</b> made with marinated lamb, lettuce, tomato onion and tzatziki. Served with side of chips	<b>18.9</b>
<b>Pumpkin &amp; Feta   V</b> made with pumpkin, spinach, red onion and feta cheese, served with side of chips	<b>17.9</b>

### SALAD

<b>Warm Vegetable Salad   GF V</b> potato, red capsicum, spinach, pumpkin, zucchini, and pine-nuts	<b>18.0</b>
<b>Calamari Salad   GF</b> garden salad, cucumber, tomato, onion, carrots, aioli and lemon wedge	<b>22.5</b>
<b>RISOTTO</b>	
<b>Chicken   GF</b> mushroom, baby spinach and cream	<b>24.0</b>
<b>Seafood   GF</b> mix marinara, spinach in a pink sauce	<b>26.0</b>
<b>Vegetarian   GF</b> mushroom, pumpkin, onion and spinach in a vegetable stock	<b>24.0</b>

### KIDS MENU

<b>Eggs on Toast</b>	<b>6.9</b>
<b>Pancakes</b> with ice-cream, strawberry and maple syrup	<b>12.9</b>
<b>Ham, Cheese &amp; Tomato Sandwich</b>	<b>6.9</b>
<b>Chicken Schnitzel &amp; chips</b>	<b>12.9</b>
<b>Calamari &amp; chips</b>	<b>12.9</b>
<b>Gnocchi Bolognese</b>	<b>12.9</b>
<b>Small bowl of chips</b>	<b>5.0</b>

### PIZZA

<b>Margherita   V</b> Tomato, basil, double mozzarella	<b>19.0</b>
<b>Hawaiian</b> Tomato, mozzarella, leg ham, pineapple	<b>22.0</b>
<b>Mexican</b> Tomato, cheese, leg ham, hot salami, onion, capsicum, olives, hot chilli	<b>23.0</b>
<b>Pepperoni</b> Tomato, mozzarella, salami, basil	<b>24.0</b>
<b>Zucca   V</b> Tomato, mozzarella, spinach, pumpkin, feta, pine-nuts	<b>23.0</b>

### DESSERTS

<b>Tiramisu   V</b>	<b>13.9</b>
<b>Lemon Meringue Cake   V</b>	<b>12.0</b>
<b>Almond &amp; Orange Cake   GF V</b>	<b>12.0</b>
<b>Snickerz Gelate   V</b> salted caramel, chocolate syrup, roasted peanuts	<b>12.0</b>
<b>Rum Vanilla Bean Panna Cotta   V</b> blueberry compote	<b>12.9</b>

### BEVERAGES

<b>Coffee</b> Latte   Flat White   Long Black   Cappuccino   Macchiato   Piccolo   Espresso	<b>4.0</b>
Mocha   Chai Latte   Hot Chocolate	<b>4.5</b>
<b>Extras</b> Almond milk   Bonsoy milk   Decaf   ex.shot   vanilla   caramel   hazelnut large size   lactose milk	<b>0.5</b> <b>1.0</b>
<b>Tea</b> Earl Grey   English Breakfast   Green Tea   Chamomile   Peppermint	<b>4.5</b>
<b>Emma and Toms Juices</b> Straight OJ   Cloudy Apple   Raspberry Green Power - apple, passion fruit banana, plum, lemon Karmarama - orange, pineapple, mango, banana, passion fruit	<b>4.5</b>
<b>Freshly Squeezed Juice</b> apple   orange and carrot	<b>7.5</b>
<b>Soft Drink</b> Coke   Coke Zero   Sprite   Soda Water   Tonic Water   Lemon Lime & Bitters Raspberry & Lemonade	<b>4.5</b>
<b>San Pellegrino</b> Mineral Water 1L	<b>9.0</b>
<b>Iced Tea</b> Lemon, Mango, Peach	<b>5.5</b>
<b>Iced Drinks</b> Chocolate   Coffee   Mocha   Latte   Affogato	<b>6.0</b>
<b>Milkshakes</b> Chocolate   Vanilla   Strawberry   Caramel   Banana Coffee   Oreo   Ferrero Rocher	<b>7.0</b> <b>9.5</b>
<b>ALCOHOLIC BEVERAGES</b>	
<b>Beer on Tap</b> Brunswick Bitter   Ale   Tropical   Ale	<b>7.0   12.0</b>
<b>Beer in Bottles</b> Asahi   Carlton Draught   Cooper's Red   Corona   Crown Lager Heineken   James Boag's Light   Peroni	<b>9.0</b>
<b>Cider</b> Apple   Pear	<b>9.0</b>
<b>Sparkling Wine</b> Morgan's Bay Sparkling Cuvee - Red Cliff's VIC Valdo Prosecco Brut Sparkling - Italy	<b>8.0   38.0</b> <b>10.0   45.0</b>
<b>White Wine</b> Spring Seed 'Organic Moscato' - McLaren Vale SA Eden Hall 'Springton' Riesling - Eden Valley SA Mr Mick Pinot Grigio - Clare Valley SA Little Goat Creek, 'Organic Sauvignon Blanc' - Marlborough NZ Vinaceous 'Shakre' Chardonnay - Margret River WA	<b>10.0   44.0</b> <b>10.0   42.0</b> <b>9.0   40.0</b> <b>10.0   40.0</b> <b>9.0   39.0</b>
<b>Red Wine</b> Zonte's Scarlett Ladybird Rose - McLaren Flat SA Longboard Pinot Noir - Geelong VIC Taylor Ferguson Cabernet Sauvignon Mr Mundy Merlot - Heathcote VIC Radio Boka Tempranillo - Valencia Spain Ingram Rd Shiraz - Heathcote Vic	<b>10.0   45.0</b> <b>10.0   44.0</b> <b>9.0   38.0</b> <b>10.0   45.0</b> <b>9.0   38.0</b> <b>58.0</b>

\*Whilst gluten free is available please take care as our kitchen is not 100% gluten free, nut, seed or dairy free\*

10% surcharge applies on public holidays