

SMALL PLATES

WARM MARINATED OLIVE (V) (GF)	\$6
ORGANIC VEAL MEATBALLS	\$14.9
CHEESY PUMPKIN & CORN ARANCINI (V)	\$9.9
CHILLI GARLIC PRAWNS	\$19.9
FRIED PANKO & COCONUT PRAWNS	\$14
LAMB SOUVLAKI SKEWERS (2PC)	\$15
FLAME GRILLED ASPARAGUS	\$12
LAMB TACO BELL	\$14
PRAWN TACO BELL	\$14
VEGGIE TACO BELL	\$14
ALMOND & ROAST CAPSICUM DIP	\$7
WHITE ANCHOVIES on turkish bread	\$6.9
ROASTED PUMPKIN on turkish bread	\$6.9
FLAME GRILLED CORN (2PC)	\$8

SIDES

TURKISH BREAD garlic bread serving \$6.5	\$5.5
PITA BREAD	\$5
HUMMUS DIP	\$6
BEETROOT DIP	\$6
TATZIKI DIP	\$6
ALMOND & ROAST CAPSICUM DIP	\$7
BOWL OF CHIPS	\$10
SWEET POTATO CHIPS	\$14
POTATO WEDGES	\$14

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE

(GFO) GLUTEN FREE OPTIONS

*WHILST GF IS AVAILABLE PLEASE NOTE OUR KITCHEN IS NOT

100% GLUTEN, NUT, SEED OR DAIRY FREE

@smallplateseltham

Small Plates MENU

BREAKFAST

ACAI BOWL granola, coconut, chia seeds, kiwi, strawberry & banana peanut butter 3	\$16
BELGIUM WAFFLES waffle, grilled marshmallow, strawberry, nutella mousse, oat crumble, butterscotch sauce, grilled banana & crushed pistachio	\$18
TROPICAL BOWL passion fruit & coconut panacotta, granola, coconut yoghurt, chai pudding and seasonal fruit topped with coconut flakes	\$16
BIG BREKKY 2 eggs your way on sourdough toast topped with flame grilled chorizo, bacon, tomato & onion chutney, mushroom, roast tomato, baked beans & hash browns	\$22
VEGGIE BREKKY 2 eggs your way on sourdough toast topped with flame grilled honey & garlic halloumi, smashed avo, tomato & onion chutney, spinach, mushroom, roasted tomato & baked beans	\$22
MUSHROOM SCHNITZEL (V) 2 poached eggs on a panko crumbed portobello mushroom, served with pan grilled halloumi marinated with honey & garlic, spinach, roasted capsicum & hummus dip	\$20
SMASHED AVO 2 poached eggs & smashed avo on multigrain toast, topped with a pomegranate and mint salsa, feta & a golden dukkha beetroot sauce smoked salmon \$4	\$18.5
CHILLI SCRAMBLED EGGS sweet corn, fresh chilli, mild cheese, chive & chilli oil on sourdough	\$17
EGGS BENNY 2 poached eggs on hash browns with leg ham, grilled asparagus and hollandaise sauce	\$17
TOAST choice of sourdough, multigrain, fruit loaf - add jam, peanut butter, nutella or vegemite	\$6

LUNCH

GRILLED CALAMARI SALAD flame grilled calamari on a bed of lettuce topped with cherry tomatoes, cucumber, pickle onion, lemon dressing & balsamic glaze	\$22.90
OPEN LAMB SOUVLAKI served with pita bread, tzatziki, greek salad and chips	\$28
GYROS CHICKEN PLATE served with pita bread, tzatziki, greek salad and chips	\$27
OPEN FALAFAL SOUVLAKI (VE) served with pita bread, tzatziki, greek salad and chips	\$26
MAC 'N' CHEESE BEEF BURGER flame grilled beef patty, lettuce, tomato, pickled mustard seed, tomato chutney	\$22
SOUTHERN FRIED CHICKEN BURGER with bacon, cheese, salad, aioli, on fresh brioche bun	\$18.5
PUMPKIN & QUINOA SALAD roasted pumpkin & fresh quinoa on a bed of salad topped with goats cheese & balsamic glaze	\$17

MAKE YOUR OWN BREAKFAST

TOAST & EGGS YOUR WAY	\$4
ADD	
+ spinach	\$3
+ chorizo	\$4
+ bacon	\$4
+ avo	\$4
+ haloumi	\$5
+ mushroom	\$4
+ tomato	\$3
+ hash brown	\$3
+ smoked salmon	\$5
+ baked beans	\$4