

SMALL PLATES

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

SIDES

TURKISH BREAD garlic bread serving \$6.5	\$5.5
PITA BREAD (GF)	\$5
HUMMUS DIP (VE)	\$6
BEETROOT DIP (V)	\$6
TATZIKI DIP (V)	\$6
ALMOND & ROAST CAPSICUM DIP (VE)(GF)	\$7
BOWL OF CHIPS	\$10
SWEET POTATO CHIPS (GF)	\$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 (VE)	\$16
granola, coconut, chia seeds, kiwi, strawberry & banana	
BELGIUM WAFFLES	\$18
waffle, grilled marshmallow, strawberry, nutella mousse, oat crumble, butterscotch sauce, grilled banana & crushed pistachio	
TROPICAL BOWL (V)	\$16
passion fruit & coconut panacotta, granola, coconut yoghurt, chai pudding and seasonal fruit topped with coconut flakes	
BIG BREKKY	\$22
2 eggs your way on sourdough toast topped with flame grilled chorizo, bacon, tomato & onion chutney, mushroom, roast tomato, baked beans & hash browns	
VEGGIE BREKKY (V)	\$22
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	
MUSHROOM SCHNITZEL (V)	\$20
2 poached eggs on a panko crumbed portobello mushroom, served with pan grilled halloumi marinated with honey & garlic, spinach, roasted capsicum & hummus dip	
SMASHED AVO (V)	\$18.5
2 poached eggs & smashed avo on multigrain toast, topped with a pomegranate and mint salsa, feta & a golden dukkha beetroot sauce	
CHILLI SCRAMBLED EGGS (V)	\$17
sweet corn, fresh chilli, mild cheese, chive & chilli oil on sourdough	
EGGS BENNY	\$17
2 poached eggs on hash browns with leg ham, grilled asparagus and hollandaise sauce	
TOAST	\$6
chojoe of sourdough, multigrain, fruit loaf - add jam, peanut butter, nutella or vegemite	

LUNCH

GRILLED CALAMARI SALAD	\$22.9
flame grilled calamari on a bed of lettuce topped with cherry tomatoes, cucumber, pickle onion, dukkha spice, lemon dressing & balsamic glaze	
OPEN LAMB SOUVLAKI	\$28
served with pita bread, tzatziki, greek salad and chips	
GYROS CHICKEN PLATE	\$27
served with pita bread, tzatziki, greek salad and chips	
OPEN FALAFAL SOUVLAKI (VE)	\$26
served with pita bread, tzatziki, greek salad and chips	
MAC 'N' CHEESE BEEF BURGER	\$22
flame grilled beef patty, lettuce, tomato, pickled mustard seed, tomato chutney	
SOUTHERN FRIED CHICKEN BURGER	\$18.5
with bacon, cheese, salad, aioli, on fresh brioche bun	
PUMPKIN & QUINOA SALAD (V)	\$17
roasted pumpkin & mixed quinoa on a bed of salad topped with feta cheese & balsamic glaze	

MAKE YOUR OWN BREAKFAST

TOAST & EGGS YOUR WAY	\$9.9
ADD	
+ spinach	\$3
+ chortzo	\$4
+ bacon	\$4
+ avocado	\$4
+ haloumi	\$5
+ mushroom	\$4
+ tomato	\$3
+ hash brown	\$3
+ smoked salmon	\$5
+ baked beans	\$4