



Breakfast

Sourdough or fruit toast by Rustica - choice of strawberry jam, vegemite or peanut butter (V, GFO) 12
Shaved ham & cheddar croissant 13 - **add tomato 3**
Greek yoghurt, seasonal fruit, local honey, chia seeds, toasted coconut (V, GF) 19
Garlic bread & melted provolone cheese jaffle (V) 17 - **add smoked ham 6**
English muffin, house made sausage patty, fried egg & melted cheese 16 - **add hashbrown 3.5**
Smashed avo on toast, vegemite, hardboiled egg & pumpkin seeds (GFO) 25 - **add bacon 7**
Baked beans, feta, chilli, dill, Kalamata olives & a poached egg with toast (V, GFO) 27
Chilli scrambled eggs, grilled chorizo & parsley oil on toast (GFO) 28
Crispy corn, green pea, mint & parmesan fritters (2), beetroot relish, fried egg (V) 27- **add bacon 7**
Free range poached, scrambled or fried eggs (2) on toast (V, GFO) 16

Sandwiches (until sold out)

Smoked ham, cheddar, tomato, pickles, mayo & oregano on white sourdough 19
Whole roasted shredded chicken, tomato, cheddar, lettuce, mayo in a French baguette 19
Shaved mortadella, basil pesto, provolone & rocket on focaccia 19
Shaved rare roast beef, roasted tomato chutney & rocket in a French baguette 19
Oven roasted pumpkin, feta, sage & beetroot relish on focaccia (V) 19

Add a side of fries 5

Lunch

Shaved cabbage, capsicum, carrot, coriander, pepitas, house dressing (V, GF) 17
Greek bowl of chickpeas, cherry tomatoes, cucumber, feta, dill, brown rice, tahini dressing (V) 28
Add oven roasted chicken gyros, pan fried haloumi or tuna in oil to the salads above 7
Roasted chicken gyros souvlaki, tomato, red onion, tzatziki wrapped in pita bread, side of fries 25
Baked pumpkin, feta & spinach quiche, shaved cabbage salad (V) 25
Claypot baked potato gnocchi, Bolognese ragu, bocconcini, grated parmesan 27
House baked spanakopita, cabbage salad (V) 26

Extras

Chilli oil (GF, VG) 2.5 Tomato chutney (GF, VG) 2.5 Hash brown (GF, VG) 3.5 Smashed avo (GF, VG) 6.5
Grilled oregano tomatoes (GF, VG) 5 Baked beans (V, VG, GF) 6 Bacon 7 Sausage patty 7

Sides

Fries, oregano salt, aioli (GF) 10
Grilled haloumi, hot honey (GF) 13
Trio of dips - tarama, tzatziki & hommus, warm pita bread (V) 17

Dessert

Bougatsa - house baked vanilla bean & custard filo pie, cinnamon, icing sugar 13
Cannoli - ricotta, chocolate or pistachio 6ea
Apricot jam crostata, vanilla bean ice cream 15

V - vegetarian, GF - gluten free, GFO - gluten free option, VG - vegan
10% surcharge on weekends, 15% surcharge on public holidays



Coffee

Regular 6
Large 8
Iced coffee 7
Iced chocolate 7
Iced mocha 7.5
Fredo espresso 7.5
Greek coffee 6/8
Hot chocolate 6/8
Chai latte 6/8
Almond / oat / soy / decaf 1

Tea

English breakfast, Earl grey, Peppermint, Lemongrass & ginger, Green 7

Cold drinks

San Pellegrino sparkling water
500ml 5
750ml 9
Greek Loux flavoured drinks 7
Gazoza, Lemon, Orange, Sour cherry
Coke/ Coke zero 4.5

Simple Juice 8

Australian Orange - whole pressed orange juice
Cloudy pressed apple - whole pressed apple juice
Mango smoothie - mango, peach, banana, pear & lime
Green smoothie - kiwi, pear, lime, mango, peach & banana
Dark heart - apple, beetroot, purple carrot, ginger, lemon
Glow bright - apple, carrot, ginger, lemon & turmeric

Cocktails

Bellini 15
Aperol spritz 18
Espresso martini 19
Screwdriver 18

Wine & Beer

Prosecco, La Maschera, Angaston, SA 15/60
Rose, Conde Valdemar, Rioja, SPAIN 13/55
Pinot Grigio, Cantina Tollo, Abruzzo, ITALY 13/55
Sangiovese, Cantina Tollo, Abruzzo, ITALY 13/55
Peroni Nastro Azzuro, 5.1% 10

CATERING & FUNCTIONS

Fresh, handcrafted catering or a beautiful venue for
your next event

Let us take care of the food while you enjoy the
occasion.

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