LAIKON DELICATESSEN
50
1976 — YEARS — 2026

Breakfast

Sourdough or fruit toast by Noisette - strawberry jam, vegemite, marmalade (V, GFO) 13
Smoked champagne ham & cheddar croissant 14 - **add tomato 3**
Greek yoghurt, seasonal fruit, local honey, chia seeds, toasted coconut (V, GF) 19
Jaffle with housemade baked beans & provolone cheese (V,GFO) 15 **add salami or ham 7**
Jaffle with our orange & mustard glazed ham, cheddar & dijon mustard (GFO) 17
Laikon breakfast bun - fried bacon, free range egg, cheddar, tomato chutney & rocket 18
Smashed avo on toast, heirloom tomatoes, balsamic glaze, and a poached egg (GFO) 26
add bacon 7
Baked beans, feta, chilli, dill, Kalamata olives & a poached egg with toast (V, GFO) 28
Chilli scrambled eggs, grilled chorizo & parsley oil on toast (GFO) 29
Crispy corn, green pea, mint & parmesan fritters (2), beetroot relish, avocado salsa (V) (GF) 28
add bacon 7 or an egg 4 or both 10
Free range poached, scrambled or fried eggs (2) on toast (V, GFO) 16

Extras

Chilli oil (GF, VG) 3 Tomato chutney (GF, VG) 3 Hash brown (GF,VG) 4 Smashed avo (GF, VG) 7
Grilled oregano tomatoes (GF, VG) 6 Sautéed mushrooms (GF) (V) VG) 7 Baked beans (V,VG,GF) 7
Bacon 7 Grilled chorizo 7

Sandwiches (until sold out) 20

Smoked ham, cheddar, tomato, pickles, mayo & oregano
Fried chicken schnitzel, tomato, cheddar, mayo & lettuce
Calabrese salami, roasted red peppers, provolone, basil pesto & rocket
Spicy tuna melt, mayo, celery, gherkins, lemon, cheddar
Sautéed mushrooms, basil pesto and triple cheese melt (V)

~ ADD A SIDE OF FRIES 6 ~

Lunch

Mediterranean grain salad of chickpeas, cherry tomatoes, cucumber, feta, dill, freekeh, burghul, dried cranberries & tzatziki (V) 25
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 27
House baked spanakopita served with our grain salad (V) 28
Pie of the day served with our grain salad - please ask your waiter 25 **add fries 6**
Claypot baked potato gnocchi, Bolognese ragu, bocconcini, grated parmesan 29

Sides

Fries, oregano salt (GF) 12
Grilled haloumi, hot honey (GF) 13
Trio of dips - tarama, tzatziki & hommus, warm pita bread (V) 19

Dessert

Bougatsa - house baked vanilla bean & custard filo pie, cinnamon, icing sugar 15
Changing selection of sweets in our cabinet

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

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Coffee

Regular 6
Large 8
Iced coffee 7
Iced chocolate 7
Iced mocha 7.5
Fredo espresso 8
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 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 15/ 60
Pinot Grigio, Cantina Tollo, Abruzzo, ITALY 15/ 60
Sangiovese, Cantina Tollo, Abruzzo, ITALY 15 / 60
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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