

ALL DAY BREAKFAST

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| Honestly Healthy Superfood Bircher | 17 |
| House-made vegan bircher muesli made with probiotic coconut yoghurt, fresh mango and passionfruit, mixed toasted nuts, roasted coconut and superfood seed mix | |
| Strawberry and Ricotta Crepes | 18 |
| House-made Crepes, maple & vanilla ricotta, strawberry compote (gf/v) | |
| Avocado Bliss | 18 |
| Smashed avocado on sourdough, whipped goat's cheese, roasted cherry tomatoes (v/gfa/nf) | |
| - <i>With poached egg</i> | 20 |
| Signature Putia Florentine | 19 |
| Poached eggs, sourdough, baby English spinach, parmesan and basil béchamel (v/gfa/nf) | |
| - <i>With bacon</i> | 23 |
| Cheese Trio and Fungi Omelette | 23 |
| 3-Egg Omelette with provolone, goats cheese and parmesan, herb roasted mushrooms, finished with fresh greens (v/gf/nf) | |
| Worker's Brekky Burger | 16 |
| Double smoked bacon, avocado, fried egg, melted provolone, baked mushroom, tomato relish on milk bun (gfa) | |
| - <i>Add fries</i> | 5 |
| Greek Scramble | 19 |
| Scrambled eggs with feta, sumac, roasted cherry tomatoes, garden herbs, potato flatbread (gfa) | |
| Cauliflower Bruschetta | 22 |
| Ras El Hannout charred cauliflower florets, toasted sourdough, house-made smoked cashew cheese, pumpkin toum, crispy kale, pistachio dukkha (gfa/vgn) | |
| Autumn's Harvest Big Breakfast | 27 |
| Free range poached eggs, smashed avocado, blistered cherry tomatoes, marinated zucchini ribbons, herb roasted mushroom, organic twice smoked bacon, locally made pork sausage, cheesy beignets and toast (gfa) | |
| Big Green Buddha Bowl | 24 |
| Smashed avocado, pickled shredded beetroot, raw marinated zucchini and quinoa salad, blistered cherry tomato relish, house-made smoked cashew cheese and garden greens (vgn/gf) | |
| - <i>Add poached egg</i> | 26 |
| Condiments: butter/ jam / aioli / relish | 1 |
| Breads: sourdough / cheesy beignets / gluten free Turkish bread | 4 |
| Free Range Eggs: poached / fried /scrambled | 5 |

ADD-ONS

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| Avocado / mushrooms / tomatoes / spinach | 4 |
| Double smoked bacon / pork sausage / smoked cashew cheese | 6 |

LUNCH

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| Putia's Chicken Parmigiana | 27 |
| Chicken parmigiana served with a roasted beetroot, walnut, baby rocket and feta salad with a citrus vinaigrette (gf) | |
| Spiced Roasted Pork Belly | 28 |
| Spiced roasted pork belly, apple and Queensland plum sauce, toasted almonds and quinoa salad, house made labneh (gf) | |
| BBQ Style Beef Brisket | 29 |
| BBQ style roast beef brisket, truffle mash, charred bacon, brussels sprouts and red wine jus(gf/nf) | |
| - <i>Add salad</i> | 5 |
| Market Fish | 29 |
| Pan cooked sustainably caught Queensland fish of the day, served with an artichoke, green olive and lemon puree, drunken cherry tomatoes and shaved fennel salad (gf, nf) | |
| (Please see board for type of fish) | |
| Herbaceous Fish Cakes | 25 |
| House made with sustainably caught local Queensland fish, garden herbs & seasoning, dill tartare sauce, cucumber & almond salad (gf) | |
| Fragrant Pumpkin and Coconut Curry | 23 |
| Thai inspired pumpkin curry, fresh bean sprouts, served with minted citrus yoghurt, rice and house-made potato flatbread. (v / vgn / gfa) | |
| Signature Home-made Potato and Herb Gnocchi | 28 |
| see specials board for today's sauce (gf) | |
| Veg Bolognese Tagliatelle | 27 |
| Vegan Bolognese tagliatelle, shaved macadamia nuts and fresh basil (v) | |

SIDES & SALADS

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| Arancini (3pcs) | 12 |
| with house aioli (gf) | |
| Waffle fries | 11 |
| with smoky tomato relish (gf/vgn/df/nf) | |
| Putia Salad of the Day | 9 |
| See special display | |

CHILDREN'S MENU

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| Flatbread Pizza | 14 |
| Margarita Pizza served with shoestring fries (nf/gfa) | |
| Kids Home-made Gnocchi | 13 |
| with Napoli sauce and cheese (gf/nf) | |
| Crispy Chicken Tenders | 13 |
| salad and shoestring fries (gf/nf) 13 | |
| Kids Sundae | 11 |
| served with vanilla bean gelato and chocolate hazelnut sauce | |

BREAKFAST SPECIAL

\$20 Breakfast and Coffee

Choice of Breakfast

Signature Putia Florentine

Eggs your way and Bacon

Honestly Healthy Superfood Bircher

+ Regular Coffee

*** Available only on weekdays between 7:30 – 10:30am*

*** Groups over 15 guests must get the Set Menu. Any day before 11:30am*

LUNCH SPECIAL

\$42 3-course Set Menu

Entree

Arancinis and Putia Salad to share

Choice of Main

Putia's Chicken Parmigiana

Sustainably caught Market Fish

Signature Home-made Gnocchi

Dessert

See our cake display cabinet

***Minimum 2 guests. Any day from 11:30 onwards*

***Groups over 15 guests must get the Set Menu*

BREAKFAST COCKTAILS

\$16 Each

Bloody Mary

Vodka, fresh tomato juice, celery, lemon juice and tabasco

Espresso Martini

Vodka, Mr Black coffee liqueur, double ristretto

Champagne Cocktail

Grand Marnier, sparkling wine and bitters

Breakfast Negroni

Settlers Breakfast Gin, Campari, Vermouth

BEVERAGES

Coffee

Putia proudly pours local WOLFF Coffee Roasters "Big Dog" Blend

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| Espresso piccolo | 3.5 |
| Black | 4.0 |
| White | 4.5 |

Extras

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| Soy milk, coconut milk and almond milk | 0.5 |
| Extra shot, mug, decaf. | 0.5 |

Caffeine Free Latte (gf, vgn) 5.5

Spiced Chai latte – Putia's own blend of exotic spices with Bonsoy

Mexican Hot Chocolate – cocoa, almond milk, cinnamon, chilli (optional)

Turmeric latte – turmeric, coconut milk, cinnamon, ginger, cardamom & maple syrup

***Can choose a different milk than the one recommended*

Steeped Tea 5.5

Organic English Breakfast / French Earl Grey /Organic Chai
(Organic Ceylon black tea, cinnamon, licorice, ginger, cardamom)

Green Tea- Sencha / Peppermint

Cold Beverages 6.5

Lemon Refresher Iced tea

House Sodas: Berries and Vanilla | Lemon, Lime and Thyme | Pear and Lavender

Lo Bros Living Kombucha – Peach and Ginger | Raspberry and Lemon

Freshly Squeezed Juices

Single fruit - Orange | Apple | Tomato 7.5

Revitalize - Orange, Apple, Carrot and Ginger 8.5

Virgin Mary - Tomato, Celery, Lemon Juice 8.5

Super Shakes (gf) 9.5

Rise and Shine – Berries, almond milk, chia seeds, goji berries, bliss ball

Banana Delight – Fresh banana, cinnamon, bush honey yoghurt, Barambah organic milk

Tropicana – mango, pineapple, coconut milk, passionfruit sorbet

***Can choose a different milk than the one recommended*

Kids' Drinks

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|-----------------------------------------|-----|
| Orange juice | 5.0 |
| Milkshakes: Chocolate Vanilla Berry | 5.0 |
| Hot Chocolate | 3.0 |
| Babyccino | 1.5 |

WINE LIST

Sparkling Wine

Corte Del Pozzo Prosecco 13 55
Veneto, Italy (Vegan Friendly, Organic, Bio-dynamic)

Coombe Farm Sparkling Brut NV 14 60
Yarra Valley, VIC

Whites

Kimi Sauvignon Blanc 2017 10 42
Marlborough, NZ

Canal Grando Pinot Grigio 2018 10 40
Veneto, Italy

Ingram Road Chardonnay 2018 12 48
Yarra Valley, Victoria

3 Drops Riesling 11 46
Mount Barker, WA

Reds

Ingram Road Pinot Noir 2017 12 50
Yarra Valley, Victoria

Killikanoon Grenache, Shiraz, Mataro 2017 13 53
Clare Valley, South Australia

Chalk Hill, Luna Shiraz 2018 10 42
McLaren Vale, South Australia

Jed Malbec 2014 13 52
Mendoza, Argentina

Rosé

Reserve des Vignerons 2015 11 46
Loire Valley, France (Dry)

Rose D'Anjou Les Ligerians 2015 12 49
Loire Valley, France (Sweet)

Beer & Cider

Fury and Son Pilsner VIC 4.8% 10

Pacer Pale Ale QLD 2.8% 9

Mountain Goat Organic Steam Ale VIC 4.5% 11

Sidewood Apple Cider SA 5% 10

Sidewood Pear Cider SA 6% 10



MENU