

Anzac Oatmeal Pancakes	17
Anzac oatmeal pancakes, honeycomb, macadamia praline, lemon curd, creme fraiche (veg)	
Kom-bircher Muesli	16
Kombucha soaked organic house made muesli, orange and rhubarb marmalade, coconut yoghurt and toasted pepitas (gf, vgn)	
Breakfast Gnocchi	24
Signature Putia gnocchi, herb infused tomato butter, shaved parmesan, poached egg, crispy bacon (gf)	
Potato and Leek Omelette	21
An omelette filled with charred potatoes, creamed leeks and provolone, finished with garlic croutons and dressed mixed greens (veg, gf)	
Breakfast for Champions	27
Poached free range eggs, double smoked bacon, panfried mushrooms with garlic and herbs, halloumi, locally sourced breakfast pork pattie, house made baked beans, marinated garden greens, sourdough (gfa)	
Avocado Bliss	19
Smashed avocado, fresh tomato salsa, fresh rocket, buffalo mozzarella crumble on toasted rye (veg, gfa)	
Green Eggs	22
Shaved double smoked ham, poached eggs, green herb béchamel, fried shallots, rocket pesto toasted sour dough (gfa)	
Mushroom Breakfast Bruschetta	19
Parmesan and butter roasted mushrooms, black truffle pesto, poached eggs, creme fraiche, toasted sour dough (veg,gfa)	
- <i>add savoury mince</i>	6
Half the Carbs Salmon Bagel	23
Hickory hot smoked salmon, herb cream cheese, smashed avocado and greens on half a bagel	
Winter Harvest Bowl	21
Spiced pumpkin falafel, beetroot hummus, cauliflower tabouleh, avocado, pistachio crunch, cabbage and carrot slaw with cranberries (vfn, gf)	
Croque Monsieur	18
Twice smoked ham, gruyere cheese sauce, rye bread, mustard mayo, poached egg	
Condiments: butter/ jam / aioli / relish	
Breads: sourdough / rye / gluten free Turkish bread	4
Avocado / mushrooms / spinach	4
Free Range Eggs: poached / fried /scrambled	5
Halloumi / Rustic baked beans / Parmesan and Bacon Dust Hashbrown	5
Double smoked bacon / savoury mince /	6

Lamb Shank	32
Slow braised lamb shank with apricots, pecans, cheesy polenta, fresh parsley pesto (gf)	
Roasted Chicken and Veg Pie	27
House made pie filled with vegetables, chicken and herbs. Served with mash, sautéed green beans and charred leeks.	
Beef Cheek Ragout	28
Slow braised beef cheeks in red wine with porcini mushrooms, pancetta, rosemary and fresh pasta finished off with shaved parmesan	
Grazing Tarte Tatin	25
Goats cheese upside down tart made with crispy puff pastry served with an apple and blueberry compote, green salad, native honey and crushed candied walnuts (veg)	
Fresh Sustainable Fish	29
Panfried fresh fish of the day, smashed pea and broad bean fritter, whipped goats cheese, pea shoots and sprouts with a lemon and mint vinaigrette	
Herbaceous Fishcakes	24
Housemade fish cakes with smoked salmon and whiting, charred smoky grilled courgettes, chive and parsley beurre blanc sauce (gf)	
Arancini (3pcs)	12
with house aioli (gf)	
Waffle fries	11
with smoky tomato relish (gf/vgn/df/nf)	
Sauteed Vegetable Salad	12
Sauteed vegetables with lemon and olive oil dressing (vgn, gf)	
Bolognese	13
House made bolognese, fresh pasta, shaved cheese	
Cheese Burger	13
100% beef patty, cheese, burger sauce, brioche bun	
Fish Cakes and Fries	13
Housemade fish cake with smoked salmon and whiting, fries and sauce (gf)	
Chicken Fingers	13
Crunchy buttermilk marinated chicken strips, mash and gravy (gf)	

\$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

Coffee

Putia proudly pours local Passport Specialty Coffee

Espresso piccolo	3.5
Black	4.0
White	4.5

Extras

Soy milk, coconut milk, almond milk, oat milk, macadamia 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

Green Tea- Sencha / Peppermint

Cold Beverages 6.5

Lemon Refresher Iced tea

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

Pro-biotic Kitchen Kombucha: Lemon Myrtle | Ginger & Green Tea | Blueberry & Vanilla

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

Orange juice	5.0
Milkshakes: Chocolate Vanilla Berry	5.0
Hot Chocolate	3.0
Babycino	1.5

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