

## FIRST THING IN THE MORNING (OR ALL DAY)

<b>Coconut and Chia Panna Cotta</b> .....	16
Coconut and chia breakfast panna cotta, raspberry compote, house made fig and quinoa granola, fresh berries (gf,vgn)	
<b>Zesty Lemon French Toast</b> .....	18
Lemon infused Brioche French Toast, charred peach curd, Queensland rainforest honey, toasted almond crumble, vanilla gelato	
<b>Nom Nom Yaki</b> .....	23
Crunchy vegetable Japanese pancake, pulled bbq pork shoulder, fennel and apple salad, smashed avocado, toasted peanuts and sesame seeds (gf)	
- add poached egg: .....	3
<b>Full English Breakfast Omelette</b> .....	25
Free range 3 egg omelette with local sausage, roasted mushrooms, bacon, cherry tomatoes and vintage English cheddar cheese, served with house made baked beans, greens and sourdough (gfa)	
<b>Avocado Bliss</b> .....	19
Smashed avocado, blistered cherry tomatoes, marinated Greek feta, charred red capsicum oil, house made spice crunch on toasted sourdough (v, gfa)	
- add poached egg: .....	3
<b>Summer Fiesta Bowl</b> .....	22
Corn and broccolini fritters, fresh Mexican garden salad, refried beans, smashed avocado, chipotle vegan aioli, blue corn tortilla, roasted pepita crunch (vgn, gf)	
<b>Green Goodness Bruschetta</b> .....	20
Green pea smash on sourdough, poached eggs, pesto and goats cheese (v, gfa)	
<b>Breakfast Gnocchi</b> .....	24
Signature potato and herb gnocchi, prosciutto, asparagus, broad beans, herb butter, poached egg, crispy kale (gf)	
<b>Ultimate Breakfast Sandwich</b> .....	19
Breakfast sausage patty, swiss cheese, scrambled egg, fresh herbs, tomato relish on brioche bun, served with side of hash browns	

## ADD-ONS

Condiments: butter / jam / aioli / relish .....	1
Breads: sourdough / gluten free Turkish bread .....	4
Avocado / mushrooms / tomatoes / spinach .....	4
Free Range Eggs: poached / fried /scrambled .....	5
Rustic Baked Beans / Hash browns .....	5
Double smoked bacon / halloumi .....	6

## LATER IN THE DAY (10AM - 2:00PM)

<b>Spring Lamb Pie</b> .....	24
House made lamb pie, pea smash, carrot jam with a side of gravy	
<b>Sustainable Catch of the Day</b> .....	29
Fresh line fish, shaved cauliflower and freekeh salad, charred onion hummus (gf)	
<b>Jamaican Jerk Chicken</b> .....	27
Jerk spring chicken, crunchy house made slaw, refried beans, charred corn and caramelized pineapple salsa, toasted peanuts (gf)	
<b>Herbaceous Fish Cakes</b> .....	24
Crispy house made fish cakes, charred broccolini salad, summer lime and sesame dressing, toasted coconut and greens (gf)	
<b>Garden Tart</b> .....	25
Slow roasted tomato, basil, goats cheese and caramelised onion tart, with shaved cucumber, green olive, garden leaves (v)	
<b>Vegan Burger</b> .....	19
Textured black bean and chickpea patty, smoky chipotle vegan aioli, vegan carrot bacon, radish ceviche, organic australian hemp based parmesan, tossed rocket and fries (vgn, gfa)	
<b>Charred Beef Skewers</b> .....	29
100% Australian Beef rump, summer squash puree, chimmichurri, crispy eggplant with fresh mint and parsley, toasted almonds (gf)	

## SIDES

<b>House Made Arancini</b> .....	12
3 pieces served with aioli (gf)	
<b>Shoestring Fries</b> .....	11
served with aioli (gf)	
<b>Golden Hash Browns</b> .....	9
served with house made bacon and beer relish	
<b>Cos and Green Bean Salad</b> .....	12
with garlic yoghurt dressing	

## KIDS MENU (FOR CHILDREN UNDER 12)

<b>Three Cheese Toastie</b> .....	13
Cheddar, provolone and mozzarella toastie served with tomato relish (gfa)	
<b>Breakfast Burger</b> .....	13
Sausage patty, cheese, BBQ sauce on a bun (gfa)	
<b>Pasta Napolitana</b> .....	13
Fresh pasta with house made sugo and grated cheese	
<b>Crispy Fish Cakes</b> .....	13
House made fish cakes served with shoestring fries, aioli (gf)	

## GROUPS SET MENU

### BREAKFAST

#### \$24 Breakfast and Coffee

##### Choice of Breakfast

Green Goodness Bruschetta

Avocado Bliss

Ultimate Breakfast Sandwich

+ Regular Coffee

*\*\* Groups over 12 guests must get the Set Menu. Any day before 12noon*

### LUNCH

#### \$42 3-course Set Menu

##### Entree

Arancinis and Putia Salad to share

##### Choice of Main

Spring Lamb Pie

Herbaceous Fish Cakes

Garden Tart

##### Dessert

See our cake display cabinet

*\*\*Groups over 12 guests must get the Set Menu*

*(gf) gluten free / (v) vegetarian / (vgn) vegan / (df) dairy free / (vgna/dfa/gfa) vegan available/ dairy free available/ gluten free available*

*\*\* We don't substitute or swap ingredients in dishes, you are welcome to ask for the item to be served on the side and we will do our best to accommodate.*

*\*\*Our kitchen is NOT 100% gluten, nut, seafood or dairy free, we do our utmost to ensure our meals as denoted are made to the specifications, please mention to your server if you have any serious allergies we need to know about.*

*\*\* Our menu is cooked to order, therefore at busy times, there may be a wait. We appreciate your patience.*

*Thank you very much Executive Chef Yngve Muldal*

# BEVERAGES

## Coffee

*Putia proudly pours local Passport Coffee "Arrival Blend"*

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

**White Velvet Hot Chocolate** – cocoa butter, macadamia mylk, shaved chocolate

**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

**Wild Berry 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

<b>Single fruit</b> - Orange   Apple   Pineapple	7.5
<b>Spring Zing</b> - Orange, Pineapple, Carrot and Ginger	8.5
<b>Green Detox</b> - Apple, Cucumber, Lemon, Spinach and Ginger	8.5

**Super Shakes (gf)** ..... 9.5

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

**Banoffee Shake** – banana, caramel, organic yoghurt, oat milk, toasted oats

**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

# 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

## 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** ..... 12 ..... 49  
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

# BRUNCH COCKTAILS (FROM 10AM)

**Spiked Apple Iced Tea** ..... 16  
Finesse Gin, Elderflower Liqueur, Apple Juice and Mint

**Espresso Martini** ..... 16  
Vodka, Mr Black coffee liqueur, double ristretto

**Blood Orange Mimosa** ..... 16  
Solerno blood orange liqueur, sparkling wine and fresh orange juice

**Passionfruit Mojito** ..... 16  
Bacardi Carta Blanca Rum, mint, lime, soda and passionfruit pulp



# MENU