

**Pina Colada Power Bowl .....16**

probiotic coconut yoghurt, quinoa muesli, lime and charred pineapple salsa, Queensland mango coulis (gf, vgn)

**Sunrise Crepes .....18**

breakfast crepes with orange and passionfruit, vanilla bean gelato and a roasted macadamia and vanilla crunch (v)

**Sunnyside .....16**

free range eggs sunny side up, bacon, toasted sourdough (gfa)

**Caprese Omelette .....21**

buffalo mozzarella, marinated cherry tomatoes, fresh basil, lemon and parsley Parmesan crunch, toasted sour dough (gfa, v)

**Farmer’s Market Breakfast .....25**

free range poached eggs, roast cherry tomatoes, wild field mushrooms, grilled halloumi, crispy herb infused potatoes, smokey peach relish (gfa, v)

- *with double smoked bacon:* ..... 29

**Avocado Bliss .....19**

toasted sourdough, avocado smash, vegan YUM feta, chilli oil and dukkah (gfa, vgn)

**Signature Breakfast Gnocchi .....23**

housemade gluten free herb gnocchi, free range chorizo, spinach, parmesan butter, pangrattato, free range poached egg (gf)

**Green Bounty Bowl .....20**

green pea fritters, avocado smash , rocket hummus, quinoa, crispy kale, pistachio crunch (gf, vgn)

**Chermoula Salmon .....24**

sustainable Chermoula Salmon, baby beetroot salad, crushed kipfler potatoes, sumac yoghurt (gf)

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

double smoked bacon / halloumi ..... 6

**Middle Eastern Heavenly Falafels .....22**

garlic and yoghurt sauce, curried carrot hummus, garden greens, toasted almonds (gf, vgn)

**House Smoked Salmon Cakes .....25**

smokey salmon fishcakes, pickled cucumber, lemon and dill aioli, garden greens (gf)

**Spicy Prawn Noodle Salad .....26**

Australian king prawns marinated in a spicy garlic marinade, fragrant asian noodle salad, sweet chilli, mango and house made ponzu dressing, toasted peanuts (gf)

**Putia Chicken Parmigiana .....27**

Crispy crumbed chicken thigh, smoked and lightly cured ham, housemade sugo, mozzarella, cos and sugar snap salad (gf)

**Greek Lamb Gyros .....26**

pulled lamb, tzatziki, pickled red onion, tomato, garden greens, warm pita bread

**Vegan Mushroom Burger .....21**

wild field mushrooms, caramelised onion, cashew cheese, cos lettuce, roma tomatoes, chipotle vegan aioli, waffle fries (vgn, gfa)

**Arancini .....12**

see the board for daily specials

**Shoestring Fries .....11**

served with vegan aioli (gf, vgn)

**Putia House Salad .....12**

cos, sugar snap, ricotta (gf, v)

**Baby Beetroot Salad .....14**

baby beetroots, toasted almonds, garden leaves and fresh herbs

**Three Cheese Toastie .....13**

3 cheeses, one toastie served with tomato sauce ( gfa,v)

**Kids Gnocchi .....13**

housemade gnocchi with napoli sauce and grated cheese (v)

**Falalalafel .....13**

fries, garlic and yoghurt sauce (gf,v)

**Crispy Fish Cakes .....13**

housemade fish cakes served with shoestring fries and aioli (gf)

**Breakfast and Coffee - \$24**

**Choice of Breakfast**

Avocado Bliss

Eggs your way with bacon and roasted cherry tomatoes

Green Bounty Bowl

**+ Regular Coffee**

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

**2-course Set Menu - \$36**

**Entree**

Arancinis and Putia Salad to share

**Choice of Main**

Greek Lamb Gyros

Putia Chicken Parmigiana

House Smoked Salmon Cakes

**Add Dessert - \$6**

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.*

## Coffee

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

Espresso   piccolo	3.5
Black	4.0
White	4.5
Cold Drip Single Origin Ice latte / ice long black	6.0

## 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

**Grounded Pleasures Jaffa Hot Chocolate** - orange infused ground cocoa, almond milk, 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   Watermelon	7.5
<b>Early Riser</b> - orange, apple, carrot and passionfruit	8.5
<b>Beet It</b> - beetroot, apple, kale, ginger and lemon	8.5
<b>Melon Refresher</b> - watermelon, lime, fresh mint	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

## 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

## Spiked Apple Iced Tea 16

Finesse Gin, Elderflower Liqueur, Apple Juice and Mint

## Espresso Martini 16

Vodka, Mr Black coffee liqueur, single origin cold drip

## Champagne Cocktail 16

Chambord, berry and vanilla syrup, sparkling wine

## Frozen Watermelon Daiquiri 16

Vodka, white wine, fresh watermelon and mint



# MENU