

Vegan Chai Pannacotta	16
chai panacotta, with gingerbread spiced granola and vanilla bean poached pear (gf, vgn)	
Apple and Blackberry Oat Crumble French Toast	18
with vanilla bean icecream, macadamia crunch and locally sourced organic honey	
Rolled Omelette	22
soft buttered leeks, feta, zucchini and fresh herbs with toasted sourdough (gfa, v, nf)	
Farmer's Market Breakfast	25
free-range poached eggs on sourdough, roast cherry tomatoes, wild field mushroom, house-made crispy polenta bites, smashed avocado, beetroot relish (gfa, v, nf)	
- with double smoked bacon:.....	29
Avocado Bliss	19
smashed avocado, grilled halloumi, pomegranate and fresh mint salsa on toasted organic spelt bread (gfa, v)	
Putia's Signature Breakfast Gnocchi	23
house made gluten-free potato and herb gnocchi, wild mushrooms, garden spinach, roasted garlic butter, hazelnut pangrattato, free-range poached egg (gf, v)	
Rustic Eggs Romesco	24
free-range poached eggs on toasted sourdough, crispy chorizo, sauteed spinach, fire-roasted pepper, tomato and almond sauce, fresh herbs, charred lime (gfa)	
Autumn Harvest Bowl	21
sumac roasted pumpkin, charred sweet corn hummus, heirloom beetroot and buckwheat salad, crispy kale, toasted pepita crunch (gf, v, vgn)	
BNE Roll	14
soft scrambled egg, double smoked bacon, melted cheddar, garden leaves and house-made tomato relish on a sesame bun (nf)	
-add polenta bites.....	5
Eggs Your Way	10
free-range eggs on toasted sourdough served poached, fried or scrambled (gfa, nf, v)	
Condiments: Butter/Jam/Aioli/ Vegan Aioli/ Relish.....	1
Breads: Sourdough/Gluten-Free/Spelt.....	4
Avocado/Field Mushrooms/Tomatoes/ Spinach.....	4
Free-Range Eggs: Poached/Fried/ Scrambled.....	5
Smoked Bacon/Chorizo/Halloumi.....	6

Braised Beef Brisket	27
roasted baby onions, potato purée and gremolata (gf, nf)	
Market Fish	28
sustainable line-caught fish, grilled baby cos, anchovy butter, lemon baby potatoes (gf, nf)	
Red lentil and Cauliflower Dahl	24
crispy roti bread, coconut yoghurt, fragrant rice and herb chutney (vgn)	
Twice Cooked Pork Belly	27
caramelised pink lady apple puree, shaved fennel and pomegranate salad (gf, nf)	
Moroccan Chicken	26
spiced charred chicken served with preserved lemon, pistachio and apricot couscous salad, mint yoghurt	
Vegan Golden Tofu Burger	22
sesame crusted tofu, asian wombok and green shallot slaw, vegan miso aioli, pickled cucumber served with fries (vgn)	
House Arancini (3pcs)	12
served with aioli	
Hand Cut Fries	11
served with vegan aioli	
House Savoury Pastry	12
freshly baked in house each morning, served with greens and relish	
Putia House Salad	14
shaved zucchini, fennel, heirloom beetroot and garden leaves with lemon dressing (vgn, v, nf)	
Charred Broccolini	12
with roasted garlic butter, hazelnut pangrattato (v)	
Melt	13
open smoked bacon and cheddar melt on toasted sourdough, tomato sauce (gfa, nf)	
Kids Pasta	13
house-made tomato sugo, grated parmesan (v, nf)	
Kids Fish and Chips	13
served with hand cut chips and tomato sauce (nf, gf)	

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Putia Pure Food



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Thank you for supporting COVID-19 contact tracing efforts and doing your bit to keep Queenslanders safe.

Questions? Call the COVID-19 helpline 134 COVID (13 42 68)

(gf) gluten free / (nf) nut free / (v) vegetarian / (vgn) vegan / (df) dairy free / (vgn/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

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 7.5

Immunity booster - orange, apple, carrot, tumeric and ginger 8.5

Green detox - spinach, cucumber, kale and pineapple 8.5

Virgin Mary - tomato, lemon, celery, sea salt and spice 8.5

Super Shakes (gf) 9.5

Apple pie – caramelised apple, dates, almond milk, vanilla bean, toasted oats, cinnamon

Gone bananas – fresh bananas, mango, turmeric, oat milk, banana yoghurt

Berry Morning – mixed berries, chia seeds, coconut milk, whipped coconut cream, freeze dried raspberry

***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

Bloody Mary 16

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



MENU