



MENU

FIRST THING IN THE MORNING (7:30AM - 11AM)

Croque Madame Croissant	17
Shaved free range leg ham, organic cheddar, free range fried egg and bechamel	
Breakfast Pannacotta (v,vgn, nf)	18
Spiced maple pannacotta, house made toasted quinoa and coconut granola, raspberry compote	
Kataifi Waffle (v)	19
Vanilla custard, honey syrup, cinnamon, nut crunch, kataifi flakes and pistachio gelato	
BNE Breakfast Burger (nf)	23
Free-range fried egg, double smoked bacon, smashed avocado, grilled halloumi, garden greens, garlic aioli served with polenta bites	
Sunnyside (gfa, nf)	18
Free-range fried eggs on sourdough served with double smoked bacon	
Farmer's Market Breakfast (v, gfa, nf)	28
Free-range poached eggs, polenta bites, herb roasted mushrooms, smashed avocado, blistered cherry tomatoes and tomato relish served with sourdough -add a rasher of double smoked bacon +\$3	
Il Verde Scramble (v, gfa)	18
Free-range scrambled eggs with garden herb pesto, sauteed spinach, kale and hand shaved parmesan served on sourdough	
Poached Eggs (gfa, nf, v)	11
Free-range poached eggs on sourdough	
Sourdough (gfa, nf, v)	7
2 slices of toasted sourdough with butter and your choice of condiment	

ADD-ONS

Condiments:	
Butter / jam / aioli / tomato relish / Vegemite	1
Breads:	
Sourdough / gluten-free / organic dark rye	3
Eggs:	
Free range poached egg or fried (each)	3
Scrambled eggs (a portion contains 3 free range eggs and cream)	7
Sides:	
field mushrooms / blistered cherry tomatoes / sauteed spinach / smashed avocado	5
grilled halloumi / polenta bites / free-range bacon	6

ALL DAY BREAKFAST

Avocado Bliss (v, vgna, gfa)	22
Smashed avocado, blistered cherry tomatoes, whipped goats chevre, dukkah on thick cut organic dark rye	
Putia's Signature Breakfast Gnocchi (gf, va, nf)	24
House-made potato and herb gnocchi carbonara, speck, Parmesan and cracked pepper butter, free-range poached egg and pangrattato	
Shakshuka	25
Baked eggs in a spiced tomato sauce, lamb kofta, harissa, organic feta, pickled red onion, served with warm pita bread	
Tortilla de Patata (gfa, nf)	24
Three-egg Spanish omelette with spiced potatoes, fire roasted peppers, queso and salsa brava served with toasted sourdough	
Autumn Harvest Bowl (v, vgn, gf)	23
Beetroot and sesame falafel, quinoa tabbouleh, smashed avocado, turmeric hommus, pickled carrot, crispy kale and dukkah	

Our menu is cooked to order, therefore at busy times, there may be a wait.

We kindly do not offer substitutions in our dishes; however, you are more than welcome to ask for an item to be served on the side.

Please mention to your server if you have any food allergies or dietary requirements. We will do our best to accommodate.

Please note that our kitchen is NOT 100% gluten, nut, seafood or dairy free.

For groups over 12 guests, we kindly request that you order from our Set Menu.

Thank you,

***Sheena McRuvie
Head Chef***

LATER IN THE DAY (11AM-2PM)

Mains

Prawn Ravioli (nf) 32
Fresh prawn ravioli with saffron and caper sauce, fennel and charred lemon

Vegetarian Moussaka (v, nf) 27
Layers of eggplant, zucchini, potatoes, vegan mushroom bolognese and bechamel served with Greek salad

Palestinian Charred Chicken (nf, gfa) 29
Free-range chicken thigh, sumac labneh, pearl cous cous and cucumber pickle

Beef Cheek (gf, nf) 34
Slow braised beef cheek with garlic potato puree, gremolata and broccolini

Mezze Plate (nf, gfa) 25
Beetroot falafels, grilled halloumi, quinoa tabbouleh, baba ganoush and marinated olives served with warm pita bread

Fish of the Day Market Price
See blackboard for fish of the day

Sides

Yiayia's Potatoes (v, gf, nf) 12
With feta and oregano

Halloumi Fries (gf, nf, v) 13
Thick cut halloumi fries served with tzatziki

House Arancini (gf) 13
Served with aioli (3 pieces per serve)
See special's board or enquire with staff for flavour of the day

Super Greens (v, gf) 12
Sautéed broccolini with salsa brava and pangrattato

Burgers & Salads

Falafel Burger (vgn, nf)	22
Smashed beetroot falafel, turmeric hommus, charred peppers, garlic aioli and greens on a sesame bun served with waffle fries and house slaw	
Mediterranean Cubano (nf)	25
Pressed pork belly, grilled halloumi, shaved cucumber, fresh roma tomato, red onion garlic aioli on pane di casa roll served with Yiayia's potatoes and house slaw	
Panino de Pollo (nf)	24
Grilled free-range chicken thigh, salsa brava, Jamon Serrano, charred zucchini and fresh rocket served with waffle fries and house slaw	
Pappou's Greek Salad (v)	18
Roma tomatoes, shaved cucumber, organic feta, olives and pomegranate dressed with lemon and oregano	
House Quinoa Salad (vgn, gf)	16
Herb quinoa, chia, wild rocket and pickled carrot	
Putia Slaw (vgn, gf, nf)	14
Shaved red and white cabbage, julienne carrot and wild rocket with lemon dressing	

KIDS MENU (FOR CHILDREN UNDER 12)

Ham and Cheese Toastie (nf)	9
Kids Waffle	13
With vanilla bean gelato and maple syrup	
Kids Fish Cakes & Fries (gf, nf)	13
Served with waffle fries and tomato sauce	

Kids Drinks

Orange Juice	5.0
Milkshakes: Chocolate / Vanilla / Berry	5.0
Hot Chocolate	3.0
Baby Chino	1.5

BEVERAGES

Cup Mug

Coffee

4.5 5.5

Putia proudly pours Organic Coffee from Tim Adams Specialty Roasters.

Extras

Alternative Mylks (coconut, almond, macadamia, oat, Bonsoy)

0.5

Extra shot

0.8

Caffeine Free Latte (gf, vgn)

5.5

Decaffeinated Latte – Wolff Coffee Roasters Decaf blend

Spiced Chai Latte - Putia's own blend of exotic spices with Bonsoy

Spiced Hot Chocolate – Organic dark chocolate, Putia's spice mix, almond mylk, cinnamon

White Hot Chocolate – Organic white chocolate, macadamia mylk, cinnamon

Turmeric Latte - Turmeric, coconut milk cinnamon, ginger, cardamom & maple syrup

**You 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

Putia's Refresher Herbal Iced Tea – Served with house syrup

6.5

Freshly Squeezed Juices

Single Fruit - Orange | Apple

7.5

Revitalise - Orange, carrot, apple, ginger

8.5

Green Detox – Granny Smith apple, cucumber, kale, celery

8.5

Beet It – Apple, beetroot, lemon, mint

8.5

Sodas & Kombucha

House-made Sodas – Berry and Vanilla | Lemon Lime and Thyme

7.0

Probiotic Kombucha – Lemon Myrtle | Turmeric Ginger | Berry

8.5

Super Shakes

9,5

Berry Bliss – Seasonal berries, organic vanilla bean yoghurt, almond mylk

Gone Bananas – Fresh bananas, house-made spiced chai, pure maple, oat mylk, cocoa nibs

Tropicana – Mango, pineapple, passionfruit, coconut mylk, toasted coconut

Nutino – Espresso, hazelnut, Putia's chocolate sauce, vanilla bean gelato, macadamia mylk

**Can choose a different milk than the one recommended

Brunch Cocktails (from 10am)

Wild Berry Frose

18

Rose Moscato, Finesse Gin, vanilla raspberry syrup, lemon sorbet

Espresso Martini

18

Finesse Vodka, Mr Black coffee liqueur, Passport cold brew coffee

Mojito El Greco

18

Ouzo, mastiha liquor, lime, mint and soda

Bloody Mary

18

Fresh tomato juice, lemon juice, tabasco, worcestershire, Finesse vodka

Beer & Cider

All In Sapre Session Ale, local 3.5%

10

Fick Blonde Summer Ale, local 4.7%

11

Aether Mexican Larger, local 4.2%

12

All Inn Pale Ale, local 4.9%

12

Fick Red IPA, Local 6.7%

13

Aether Ginger Beerd, local 4.3%

11

Eighth Day Granny Smith Apple Cider 5.9%

13

Eighth Day Rose Cider 5.0%

14

WINE LIST

Sparkling Wine

	gls	btl
De Perriere, Blanc de Blancs Brut <i>Burgundy, France</i>	12	53
Prosecco Serenissimo Brut <i>Montepelluna, Italy (Vegan, Organic)</i>	14	64

Whites

Mocandunda Reisling <i>2019, Clare Valley, SA</i>	11	47
Witches Falls Sauvignon Blanc <i>2021, South Australia</i>	12	52
Canal Grando Pinot Grigio <i>2019, Veneto, Italy (Organic, Biodynamic)</i>	12	52
Mt Trio Unwooded Chardonnay <i>2019, Porungurup, WA</i>	10	44

Reds

Days and Daze Shiraz <i>2021, SA (Organic)</i>	11	48
Ingram Road Pinot Noir <i>2019 Yarra Valley, VIC</i>	13	56
La Boca Malbec <i>2020 Mendoza, Argentina</i>	12	52
Debussy Gamay <i>2020 Reverie, France</i>	11	49

Rose

Reserve des Vignerons Rose <i>2018 Loire Valley, France</i>	12	54
Rose Moscato <i>2021 Granite Belt, QLD</i>	11	49

GROUP SET MENU

(FOR GROUPS OVER 12PAX)

Breakfast

Breakfast and Coffee - \$28

Choice of Breakfast

Served with a regular coffee or hot beverage

PUTIA'S SIGNATURE BREAKFAST GNOCCHI
AVOCADO BLISS (WITH POACHED EGG)
SHAKSHUKA
SPANISH OMELETTE
AUTUMN HARVEST BOWL

**** Groups over 12 guests must order the Set Menu****

Available any day before 11am

Lunch

2-Course Set Menu - \$42

Entrée to Share

ARANCINI
PUTIA HOUSE SALAD
HALLOUMI FRIES

Choice of Main

PRAWN RAVIOLI
VEGETARIAN MOUSSAKA
BEEF CHEEK
CHARRED CHICKEN

**** Groups over 12 guests must order the Set Menu****

Available any day from 11am