



MENU

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

Le Croque Madame Croissant	17
Shaved ham, parmesan and leek bechamel, wild rocket and a fried free-range egg	
Summer Granola (v,vgn, nf)	16
House made toasted quinoa and coconut granola with coconut yoghurt, raspberry compote	
Lemon and Poppysseed Hotcake (v)	19
Lemon curd, pistachio praline and vanilla bean gelato	
BNE Breakfast Burger (nf)	22
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)	27
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	
Spanakopita Scramble (v, gfa, nf)	18
Free-range scrambled eggs with baby spinach, leek, organic feta and sourdough	
Poached Eggs (gfa, nf, v)	12
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 chorizo / free-range bacon	6

ALL DAY BREAKFAST

Avocado Bliss (v, vgna, gfa)	22
Smashed avocado, beetroot and sumac hommus, grilled halloumi, pickled cucumber, dukkah on thick cut organic dark rye	
Putia's Signature Breakfast Gnocchi (gf, va, nf)	24
House-made potato and herb gnocchi, all' Amatriciana sugo, guanciale, shaved pecorino, free-range poached egg and pangrattato	
Sweet Corn Fritters	24
Romesco yoghurt, grilled chorizo, free-range poached eggs served with warm pita bread	
Middle Eastern Omelette (gfa, nf)	25
Three-egg omelette with smashed peas, za'atar lamb kofta and goats cheese, served with toasted sourdough	
Vitality Superfood Bowl (vgn, gf)	23
Turmeric and chia falafel, carrot tabbouleh, smashed avocado, spiced green goddess hommus, pickled red cabbage, 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 to 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 and we will do our best to accommodate.

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

- Fish Croquettes (gf, nf)** **29**
Sustainable barramundi and whiting croquettes, herb aioli, shaved fennel salad and charred lemon
- Eggplant Parmigiana (v, gf)** **28**
Crispy eggplant, Nonna's tomato sugo, bocconcini, served with greens and polenta fries
- Moroccan Tagine (vgn)** **27**
Ras El Hanout cauliflower and chickpeas, pearl couscous, coconut yoghurt and pickled chilies with toasted pita bread
- Pork Belly (gf, nf)** **33**
Twice Cooked free-range pork belly, with red cabbage puree, caramelised apple, sauteed kale
- Italian Crespelle (nf)** **31**
Free-range chicken bolognaise wrapped in a savoury crepe, baked with Nonna's sugo and hand shaved Parmesan
- Fish of the Day (gf, nf)** **Market Price**
See blackboard for fish of the day
Roasted zucchini and thyme passata, fire roasted peppers, crispy polenta and snow pea tendrils

Sides

- Yiayia's Potatoes (v, gf, nf)** **12**
With feta and oregano
- Halloumi Fries (gf, nf, v)** **13**
Thick cut halloumi fries served with beetroot hommus
- 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**
Sauteed kale and garden peas served with romesco yoghurt

Burgers & Salads

Falafel Burger (vgn, nf)	22
Smashed turmeric falafel, beetroot hommus, charred peppers, garlic aioli and garden greens on a sesame bun, served with waffle fries and house slaw	
Firenze Pork Panino (nf)	24
Pressed Pork belly, salsa verde, baby spinach , red onion, and hand shaved Parmesan on a pane di casa roll, served with waffle fries and house slaw	
Grecian Chicken Burger (nf)	23
Grilled free-range chicken thigh, tzatziki, fresh tomato, olive salsa, wild rocket served with hand-cut Yiayia's potatoes and house slaw	
Mezze Plate (v)	22
Spiced cauliflower, green goddess hommus, warm pita, grilled halloumi, pickled carrot and herb quinoa	
Putia House Salad (vgn, gf)	16
See special's board or enquire with staff for salad of the day	
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 Pancake	13
With vanilla bean gelato and maple syrup	
Fish Croquettes (gf, nf)	13
Served with 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 coffee from specialty local roasters

Our blends:

Passport "Departure Blend" – Medium body with notes of tropical fruit and nougat.

We serve this blend with our white coffees.

Wolff "Big Dog Blend" - Opulent body with malty dark chocolate notes. We serve this blend with our black coffees. Low acidity makes this blend perfect with alternative mylks.

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 Iced Tea – Served with vanilla and raspberry 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

Limoncello Spritz 18

Limoncello, prosecco, soda and fresh mint

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 Beard, 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)

MIDDLE EASTERN OMELETTE

CORN FRITTERS

VITALITY SUPERFOOD BOWL

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

Available any day before 11am

Lunch

2-Course Set Menu - \$38

Entrée to Share

ARANCINI

PUTIA HOUSE SALAD

HALLOUMI FRIES

Choice of Main

FISH CROQUETTES

EGGPLANT PARMIGIANA

MOROCCAN TAGINE

PORK BELLY

CHICKEN CREPPELLE

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

Available any day from 11am

