



MENU

FIRST THING IN THE MORNING (OR ALL DAY)

Vegan Breakfast Panacotta (v,vgn)	18
Golden spiced maple pannacotta, house made puffed quinoa and toasted coconut granola, blackberry compote	
Belgian Waffle (v)	19
House-made waffle, lemon curd, whipped mascarpone, vanilla bean gelato, pistachio praline	
Spanakopita Omelette (v, gfa, nf)	24
3-egg omelette with baby spinach, spring onion, leek, organic feta and savoury filo flakes	
Farmer's Market Breakfast (v, gfa)	27
Free-range poached eggs, polenta bites, herb roasted mushrooms, smashed avocado, blistered cherry tomatoes, romesco sauce served with sourdough -add a rasher of double smoked bacon \$3	
Avocado Bliss (v, gfa, vgna, nf)	21
Smashed avocado, crispy halloumi, pickled radish, toasted chilli pepitas on organic dark rye -add a free-range poached egg \$3	
Putia's Signature Breakfast Gnocchi (gf, v)	24
House-made potato and herb gnocchi, toasted pine nut and lemon butter, roast butternut pumpkin, baby spinach, hand shaved Parmesan, pangrattato, free-range poached egg	
Spiced Pea and Feta Fritters (v, nf)	25
Za'atar spiced pea and organic feta fritters, avocado yoghurt, free-range poached eggs and harissa served with warm pita bread	
Vitality Buddha Bowl (v, vgn, gf)	22
Turmeric roasted cauliflower, house-made cashew cheese, smashed avocado, quinoa, Green Goddess dressing, pickled red cabbage, crispy kale	
BNE Roll (nf)	15
Free-range fried egg, double smoked bacon, halloumi, garden leaves and house-made tomato relish -add polenta bites \$5	
Croque Monsieur Croissant	18
Toasted with shaved ham, organic cheddar and bechamel	
Eggs Your Way (v, gfa, nf)	10
Free-range eggs on sourdough, served poached, fried or scrambled -DIY with your choice of add-ons	

ADD-ONS

Condiments: butter / jam / aioli / tomato relish	1
Breads: sourdough / gluten-free bread / organic dark rye	4
Sides:	
field mushroom / blistered cherry tomatoes / spinach	4
halloumi, smashed avocado, free-range poached eggs or fried	5
free-range bacon, polenta bites, scrambled eggs	6

BEVERAGES

Coffee

4.5

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, mug 1.0

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

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

Putia's Refresher Iced Tea – Spiced Organic Chai and Apple 6.5

Freshly Squeezed Juices

Single Fruit - Orange | Apple 7.5

Golden Squeeze - Orange, carrot, turmeric, passionfruit 8.5

Green Detox – Granny Smith apple, cucumber, kale, spinach and ginger 8.5

Beet It – Apple, beetroot, lemon, mint 8.5

Sodas & Kombucha

House-made Sodas – Berry and Vanilla | Lemon Lime and Thyme 7.5

Probiotic Kombucha – Elderflower | Ginger | Blueberry 8.5

Super Shakes

9,5

Baklava – Pistachio gelato, organic Bush Honey yoghurt, cinnamon, almond mylk

Banana Buzz– Fresh bananas, espresso, house-made spiced date jam, oat mylk, cocoa nibs

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

**Can choose a different milk than the one recommended

LATER IN THE DAY (11AM-2PM)

Smashed Falafel Burger (v, vgn, nf)	25
Spiced pumpkin falafel, baba ganoush, fire-roasted peppers, vegan aioli and garden greens served with hand-cut fries	
Fish Croquettes (gf)	27
Sustainable fish and romesco croquettes, garden herb aioli, sumac pickled red onion, snow pea tendrils, charred lemon	
Cauliflower Parmigiana (v, gf)	26
Baked quinoa crusted cauliflower, tomato and basil Napoli, salsa verde and Grana Padano, served with polenta bites	
Beef Ragu Pappardelle (nf)	31
Slow braised beef ragu, tomato sugo, fresh pappardelle and gremolata finished with hand shaved Parmesan	
Harissa Charred Chicken	28
Free-range spiced chicken thighs, sumac and date couscous, mint yoghurt dressing, toasted almonds	
Porchetta (gf,nf)	29
Slow roasted rolled pork belly, lemon mascarpone potato puree, grilled apple and fennel salad, jus	

SIDES

House Arancini (gf)	12
Served with aioli (3 pieces per serve)	
Hand Cut Fries (v, vgn, gf, nf)	12
Oregano salt served with vegan aioli	
Halloumi Fries (gf, nf)	12
Thick cut halloumi fries served with garlic yoghurt	
Putia House Salad (v, vgn, gf)	16
Shaved red cabbage, quinoa, toasted walnuts, Granny Smith apples, garden greens, tahini dressing	
Sauteed Super Greens (v, vgn, gf)	12
Kale and broccoli, salsa verde, toasted almonds	

WINE LIST

Sparkling Wine

	gls	btl
Coombe Sparkling Brut NV <i>Yarra Valley, VIC</i>	14	62
Prosecco Serenissimo Brut <i>Montepelluna, Italy (Vegan friendly, Organic)</i>	13	56

Whites

Witches Falls Sauvignon Blanc <i>2021 South Australia</i>	12	49
Canal Grando Pinot Grigio <i>2019 Veneto, Italy</i>	12	48
Mt Trio Unwooded Chardonnay <i>2019, Porungurup, WA</i>	11	42

Reds

Chalk Hill 'Luna' Shiraz <i>2018 McLaren Vale, SA</i>	11	44
Ingram Road Pinot Noir <i>2019 Yarra Valley, VIC</i>	12	50
Soul Growers GSM (Grenache, Shiraz, Mataro) <i>2019 Barossa Valley, SA</i>	14	57
Casa Lluch Organic Tempranillo <i>2020 Valencia, Spain</i>	13	52

Rose

Reserve des Vignerons Rose <i>2018 Loire Valley, France</i>	12	49
Rose Moscato <i>2021 Granite Belt, QLD</i>	12	48

BRUNCH COCKTAILS (from 10am)

Rhubarb and Raspberry Frose	18
Rose Moscato, Finesse Vodka, rhubarb and rose syrup, smashed raspberries and mint	
Boozy Affogato	18
Frangelico, Mr Black coffee liqueur, cold brew coffee, vanilla bean gelato	
Breakfast Negroni	18
Settlers Breakfast Gin, sweet red Vermouth, Campari	
Passionfruit Mojito	18
Bacardi rum, lime, mint, soda and fresh passionfruit from our garden	

BEER & CIDER

All In Sapre Session Ale, local 3.5%	9
Fick Blonde Summer Ale, local 4.7%	11
Aether Event Horizon Porter, local 6.7%	13
Fury and Son Pilsner VIC 4.8%	10
Sidewood Pear Cider	11
Eighth Day Granny Smith Apple Cider	12
Eighth Day Rose Cider	13

KIDS MENU (FOR CHILDREN UNDER 12)

Pea and Feta Fritter (v, nf)	13
Served with pita bread, hand cut fries and yoghurt sauce	
Belgian Waffle (v)	13
With vanilla bean gelato and maple syrup	
Fish Cake (gf,nf)	13
Served with hand cut fries and tomato sauce	

Kids Drinks

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