

Breakfast All Day

Putia Shakshuka v gfo 24.00

Two free range eggs baked in a smokey mix of tomato and red capsicum, dressed with herb oil and served alongside crispy baguette.

Crispy Corn Fritters v 22.00

Corn and haloumi fritters with dressed rocket, tomatoes that have been semi-dried in our kitchen and a poached egg with tzatziki.

Breakfast Bread & Butter Pudding v 24.00

Indulgent custardy bread and butter pudding with marsala soaked currants, fresh seasonal fruit, espresso mascarpone and maple syrup.

Just Eggs or more v gfo 14.00

Sourdough toast served with butter and two eggs, fried, scrambled or poached.

Add; bacon 4 , chorizo 5, mushroom 4, haloumi 4, smashed avo 4, housemade hash brown 3.

The Little BNE Roll vo gfo 15.00

Toasted Milk Style Bun, bacon, fried egg, spinach and hot maple ketchup.

Make it veggie and replace the bacon with sauteed mushrooms.

The Big BNE Roll vo gfo 21.00

Toasted Milk Style Bun, bacon, fried egg, cheddar cheese, hash brown, spinach and hot maple ketchup.

Make it veggie and replace the bacon with sauteed mushrooms.

Massimo's Granola vgn 18.00

Chefs own secret Granola with coconut yoghurt, acai coulis and seasonal fresh fruit.

Avo Heaven v vgnogfo 23.00

Toasted sourdough topped with smashed avocado, marinated feta, dressed rocket, black olives and a red onion gel.

Lox and Dreem 22.00

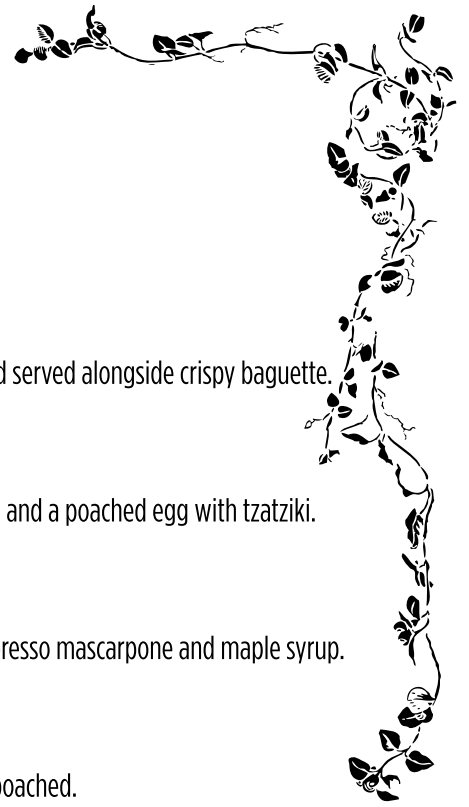
Warm buttery croissant filled with soft smoked salmon scrambled eggs and a herbed cream cheese whip.

Toast 7.50

Sourdough, baguette or gluten free bread with butter and your choice of jam, marmalade or Vegemite.

Add ons

Free-range egg (poached or fried) 3, 3 eggs scrambled 8, sauteed spinach 4, grilled halloumi 4, smashed avo 4
sauteed mushrooms 4, bacon 4, chorizo 5, semi dried tomatoes 4, house made hash brown 3.





Lunch All Day

Pork & Beans gf 32.00

Grilled Pork cutlet atop an unctuous five bean, tomato and herb casserole with crispy baguette.

Add a fried egg 3.

Beef Bourguignon gf 32.00

Beef cheek slow cooked in red wine served alongside soft parmesan polenta with orange and honey carrots.

Chicken Provencal gf 29.00

Oven baked on the bone chicken, garlic, lemon and white wine, with red onion, potato and truffle.

Risotto del giorno 28.00

Creamy risotto of the day please ask your server for details.

Market Fish MP

Please ask your server for today's dish.

Pulled Beef Sandwich gfo 26.00

Tender pulled beef in a sweet tangy BBQ style sauce with celeriac, sauteed spinach, seeded Dijon mustard and herbed yoghurt in a milk style bun served with potato fries.

Bloom Burger vgn gfo 23.00

Housemade lentil pattie with grilled zucchini, capsicum chutney, leaves and vegan mayo on a toasted beetroot sesame bun served with potato fries.

Italian Chicken & Pesto Burger gfo 25.00

Succulent grilled chicken thigh, Italian basil pesto, fresh mozzarella, heirloom tomato and leaves in a milk style bun served with potato fries.

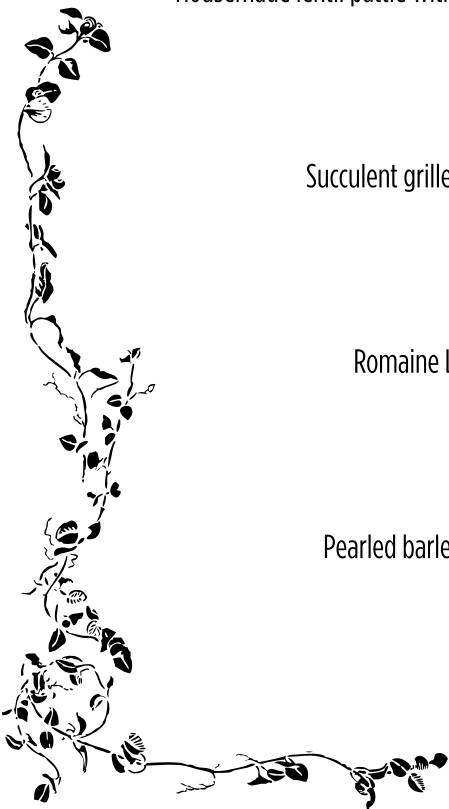
Caesar Salad 17.00

Romaine Lettuce, bacon lardons, crispy croutons, parmesan and housemade dressing.

Add chicken 8

Three Grain Salad vgn 16.00

Pearled barley, farro and freekeh with carrot, zucchini, herb vinaigrette and toasted almonds



Sides

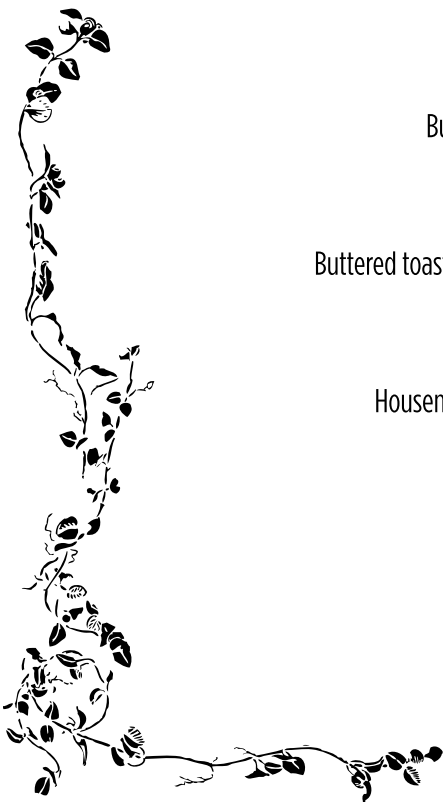
- Potato Fries vgn gf** Crispy potato fries in our secret house seasoning **11.00**
(contains sesame) and fry sauce.
- Caprese Salad v gf** Heirloom tomatoes, sweet basil, fresh mozzarella, olive oil. **14.00**
- Rosemary Potatoes v gf** Hot buttery roast potatoes with rosemary. **13.00**
- Veg of the Day** Please ask your server for today's selection. **13.00**
- Dressed Leaves vgn gf** Peppery rocket and spinach lightly dressed in our herb vinaigrette. **11.00**
- Hash Brown vgn gf** housemade potato hash brown, ask yourself is one really enough. **3ea**

Desserts

- Bread & Butter Pudding 12.00**
Indulgent custardy bread and butter pudding with marsala soaked currants served with rich vanilla ice cream.
- Affogato 11.00**
Rich vanilla ice cream, double shot of hot espresso in a chocolate and chopped nut rimmed cup the perfect pick me up.
- Matcha Berry Affogato 12.50**
Warm earthy matcha contrasts sweet berries over rich vanilla ice cream in chocolate and nut rimmed cup.
- Cake of the Day See Server**
Please ask your server for today's cake selection.

Kids Menu

- Ham & Cheese Croissant 12.50**
Buttery Croissant filled with ham and melting cheese.
- Lil' Brekkie 12.50**
Buttered toast with one egg either poached or fried and one rasher of bacon.
- Chicken & Chips 12.50**
Housemade breaded chicken bites with potato fries and ketchup.
- Kids Drinks**
- Orange Juice 5.00**
- Milkshake (Vanilla, chocolate, berry) 5.00**
- Kid's Hot Chocolate 3.50**
- Babycino 1.50**





From the Cabinet

Our selection of faster items in the cabinet changes frequently but generally contains.

Ham & Cheese Croissant
Plain Croissant
A selection of baguettes, toasted to order
Savory Muffin

Almond Croissant
Selection of Danishes
Sweet Muffin
Selection of housemade cakes
Selection of slices

All of which can be ordered dine in or take away.

Note from Chef

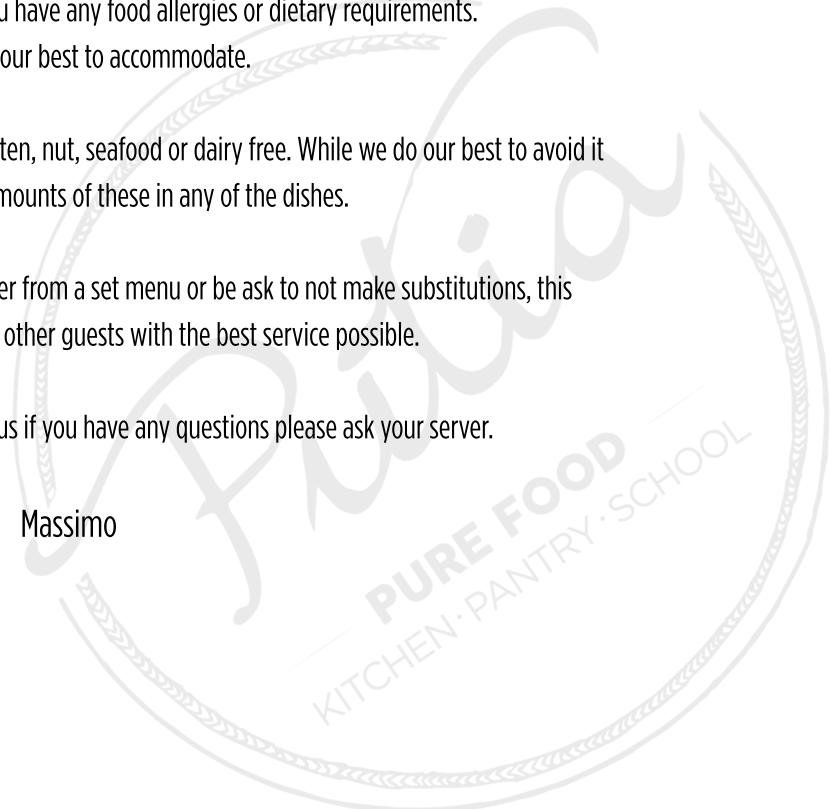
Please mention to your server if you have any food allergies or dietary requirements.
We will do our best to accommodate.

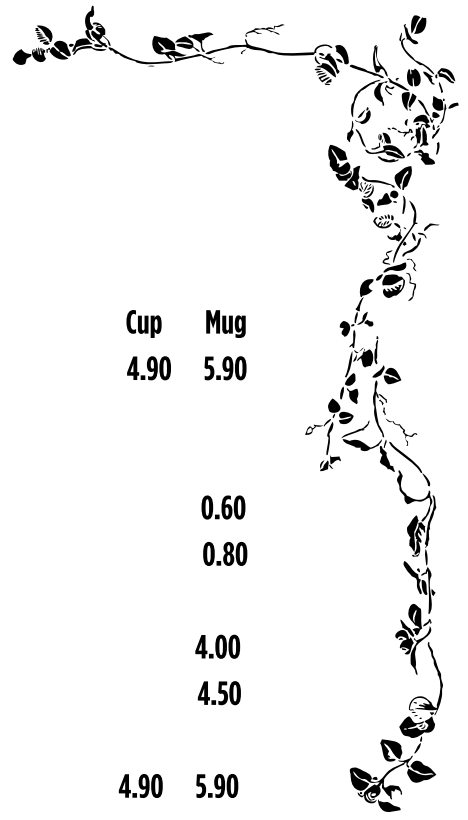
Please be aware that our kitchen is not 100% gluten, nut, seafood or dairy free. While we do our best to avoid it there may be trace amounts of these in any of the dishes.

For large groups you may be required to order from a set menu or be ask to not make substitutions, this helps us provide you and our other guests with the best service possible.

Thank you for choosing to dine with us if you have any questions please ask your server.

Massimo





Hot Drinks

Coffee

Putia proudly serves coffee from tim Adams Speciality Roasters.

Latte, Flat White, Cappuccino

Cup	Mug
4.90	5.90

Extras

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

0.60

Extra shot

0.80

Espresso, Macchiato, Piccolo

4.00

Doppio

4.50

Spiced Chai Latte Putia's own blend

4.90 5.90

Hot Chocolate

4.90 5.90

White Hot Chocolate

4.90 5.90

Turmeric Latte Putia's own blend

4.90 5.90

Tea

5.90

Choose from English breakfast, French Earl Grey, Organic chai, Sencha Green Tea or Peppermint.

Matcha

6.50

Cold Drinks

Iced Coffee Espresso, vanilla ice cream & your choice of milk

9.00

Iced Latte

6.50

Iced Long Black

6.00

Black Diamond Espresso and sparkling water

6.00

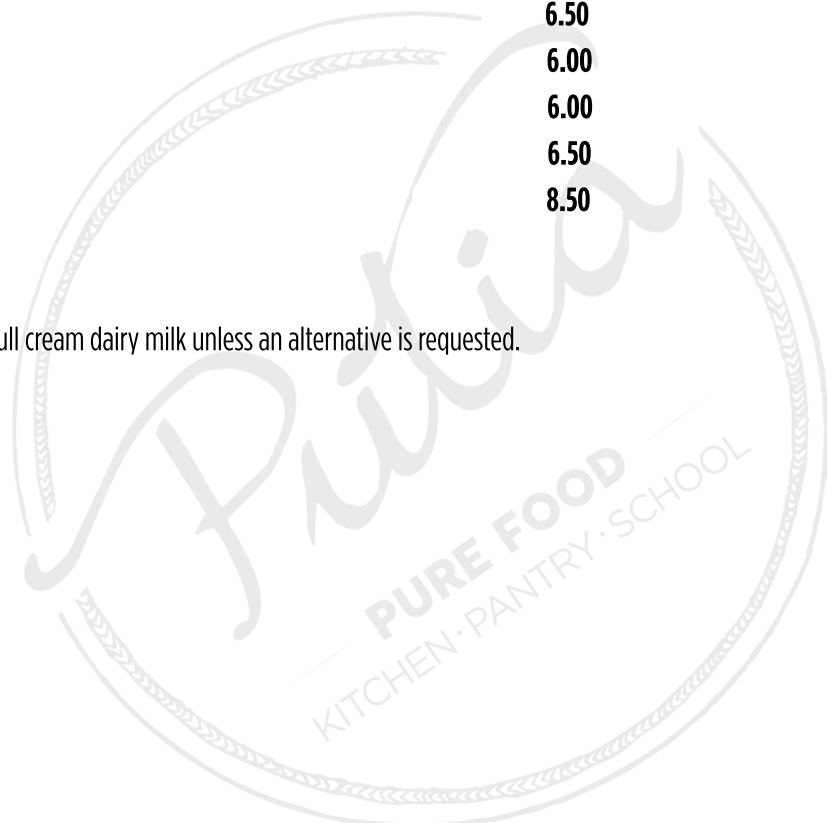
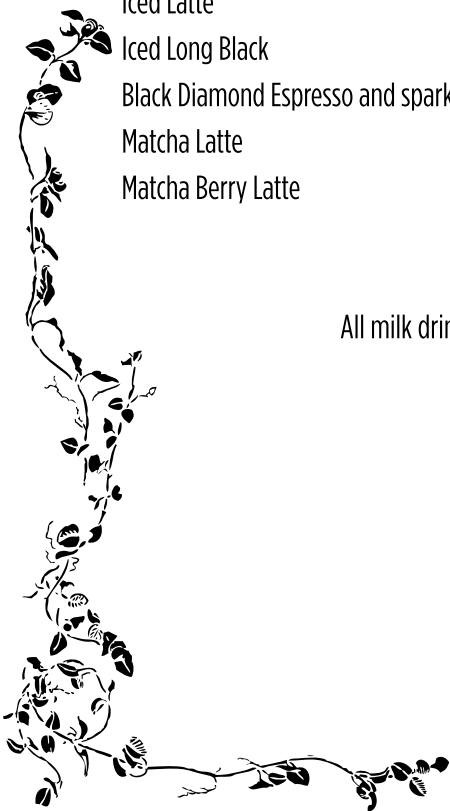
Matcha Latte

6.50

Matcha Berry Latte

8.50

All milk drinks are made on full cream dairy milk unless an alternative is requested.





Cold Drinks

Freshly Squeezed Juice

- Single Fruit Orange or Apple 8.50
Revitalise Orange, carrot, apple & ginger 9.00
Green Detox Apple, cucumber, kale, celery 9.00

- House Made Soda Berry & Vanilla or Lemon Lime & Thyme 7.00
Brazilian Limeade Fresh lime, coconut cream & filtered water 7.50

Good Happy Kombucha Ginger & Turmeric, Lemon Myrtle, Berry Schisandra 9.00

Smoothies 9.50

Tropicana Mango, pineapple, passionfruit coconut milk & toasted coconut

Apple Pie Banana, apple, oat milk & spices topped with granola

PB&J Berries, peanut butter, almond milk & Jam

Milkshakes Vanilla ice cream, full cream milk & your choice of flavour 8.50
Caramel, chocolate, berry or vanilla



Our mission

At Putia we pride ourselves In bringing you high quality food and drinks with exceptional service. We ask that if your experience didn't meet your expectations you let us know while here so we may learn from your time with us and ensure that you are confident to return again.

if you loved your time here then please tell your friends, our happiest guests are our biggest asset.

Welcome home, these are the good days.

Marty, Tracey and the whole Putia Team.



Putia
PURE FOOD
KITCHEN · PANTRY · SCHOOL