

## Breakfast

<b>Turkish Eggs v gfo</b>	<b>25</b>
Two poached free range eggs atop creamy garlic yoghurt drizzled with chili oil and brown butter with toast.	
<b>Fritters v</b>	<b>26</b>
Housemade pea, zucchini, feta & mint fritters with lemon tahini sauce, pickled radish & dressed leaves.	
<b>Carrot Cake Waffle v</b>	<b>27</b>
A hot spiced waffle topped with citrus segments, vanilla cream cheese whip, brown butter honey, & walnuts.	
<b>Full English gfo</b>	<b>42</b>
Your choice of fried, scrambled or poached eggs, with bacon, housemade pork & beef sausage patty, black pudding, smoky beans, mushrooms, grilled tomato, fried slice, & sour dough toast.	
<b>Just Eggs v gfo</b>	<b>16</b>
Sourdough toast served with butter and two eggs, fried, scrambled or poached.	
<b>Bacon Butty gfo</b>	<b>16</b>
Three rashers of bacon in buttered super thick fluffy white bread with your choice of hot maple ketchup, tomato ketchup or HP sauce.	
<b>The Little BNE Roll vo gfo</b>	<b>16</b>
Toasted Milk Style Bun, bacon, fried egg, spinach and hot maple ketchup. Make it veggie and replace the bacon with sauteed mushrooms.	
<b>Breakfast Tacos - (2) vo gf</b>	<b>25</b>
Soft scrambled eggs, bacon bits, hash brown, Pico de Gallo, hot sauce and Manchego cheese on warm corn tortillas.	
<b>Avocado Joy vgn gfo</b>	<b>26</b>
Sourdough with fresh avocado, Pico de Gallo, Dukah, leaves, edamame, hummus and a soft poached egg.	
<b>The French Connection</b>	<b>24</b>
Light Freshly baked croissant filled with, Gypsy Ham, Swiss cheese, bechamel, topped with a fried egg, & parmesan cheese.	
<b>Toast gfo</b>	<b>8.5</b>
Sourdough, baguette or gluten free bread with butter and your choice of jam, marmalade or Vegemite.	
<b>Add ons</b>	
Free-range egg (poached, fried or scrambled)	<b>3</b>
Sauteed Spinach	<b>4</b>
Grilled Halloumi	<b>4</b>
Avocado	<b>4</b>
Sauteed Mushrooms	<b>4</b>
Bacon	<b>4</b>
Sausage Patty	<b>5</b>
Roast Tomato	<b>4</b>
Smoky Beans	<b>4</b>
Housemade Hash Brown	<b>4</b>
Substitute Gluten free Turkish bread	<b>3</b>

## Small Plates

<b>Corn Ribs vgn gf</b>	<b>15</b>
Six corn ribs with olive oil & togarashi seasoning	
<b>Bruschetta vgn</b>	<b>15</b>
Three crispy toasts topped with tomato, red onion, & coriander in a lime dressing	
<b>Garlic Mushrooms v gfo</b>	<b>17</b>
Spanish style hot buttery garlic mushrooms with Manchego cheese & bread to mop	
<b>Poppers gf</b>	<b>15</b>
Jalapenos stuffed with cheeses, wrapped in pancetta & baked to order.	
<b>Large Plates</b>	
<b>Lasagna</b>	<b>34</b>
Slow cooked pork and beef ragu layered with pasta, cheese and bechamel	
<b>Pollo con Champiñones gf</b>	<b>35</b>
Roast chicken on the bone in a creamy mushroom sauce with potato and cabbage.	
<b>Moroccan Lamb</b>	<b>37</b>
Slow cooked lamb shoulder on a bed of jewelled cous cous with garlic yogurt and harissa.	
<b>Chilled Rice Bowl vgn gf</b>	<b>26</b>
Brown rice topped with cucumber, pickled radish, red onion, edamame, shredded cabbage, & crispy shallots in a toasted sesame dressing.	
<b>Fish Finger Sandwich gfo</b>	<b>28</b>
Housemade fish fingers, soft white bread, tartare sauce & curly fries.	
<b>Transcend-lentil vgn gfo</b>	<b>26</b>
Housemade spiced lentil patty, Tahini slaw on a red beetroot bun served with curly fries.	
<b>Meatball Sandwich gfo</b>	<b>28</b>
Housemade beef & pork meatballs, marinara sauce and melting provencale cheese in a milk style sesame bun with curly fries.	
<b>Karpouzi Salata v gf</b>	<b>24</b>
Watermelon, rocket, whipped feta, red onion, mint & pickled radish	
<b>Tracey Burger gfo</b>	<b>28</b>
Grilled chicken thigh, capsicum chutney, spinach, cheese, & mayo in a milk bun.	
<b>Sides</b>	
<b>Curly Fries vgn gf</b>	<b>11</b>
Crispy potato fries in our secret house seasoning (contains sesame) and fry sauce.	
<b>Rocket &amp; Pear Salad v gf</b>	<b>14</b>
Rocket, pear, parmesan & pine nuts.	
<b>Hash Brown vgn gf</b>	<b>4</b>
Housemade potato hash brown, ask yourself is one really enough.	

## Drinks

### Hot Drinks

Putia proudly serves Tim Adams Tortoise & Hare

**Cup 4.90 Mug 5.90**

Latte  
Cappuccino  
Flat White  
Spiced Chai Latte Putia's own blend  
Turmeric Latte  
Hot Chocolate

Mocha **Cup 5.90 Mug 6.90**

Espresso, Macchiato & Picollo **4**

### Extras

Alt milk, syrup and extra shot **1**

**Tea 5.90**

English Breakfast  
French Earl Gey  
Organic Chai  
Sencha  
Green Tea  
Peppermint

**Matcha Latte Cup 5.90 Mug 6.90**

### Cold Drinks

Iced Latte **7**  
Iced Long Black **6.50**  
Black Diamond **6.50**  
Iced Coffee with ice cream **9.50**  
Iced Matcha Latte **7.50**  
Iced Berry Matcha Latte **9.50**

### Freshly Squeezed Juice

**Single Fruit** Orange or Apple **9**

**Revitalise** Orange, carrot, apple & ginger **10**

**Green Detox** Apple, cucumber, kale, celery **10**

### House Made Soda

Berry & Vanilla or Lemon Lime & Thyme **8**

**Good Happy Kombucha 9.00**

Ginger & Turmeric  
Lemon Myrtle  
Berry Schisandra

**Smoothies 11**

**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 9.50**

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

## Kids

### Ham & Cheese Croissant

Buttery Croissant filled with ham and melting cheese **13**

### Lil' Brekkie

Buttered toast with one egg either poached or fried and one rasher of bacon **13**

### Chicken & Chips

Housemade breaded chicken bites with curly fries and ketchup **13**

### Fish & Chips

Jumbo Fish Finger, curly fries & tartare sauce **13**

### Lasagna

A half portion of our housemade Lasagna. **17**

## Desserts

### Tiramisu

Coffee soaked lady fingers, sweet and creamy mascarpone & cocoa powder (when available) **15**

### Affogato

Rich vanilla ice cream, double shot of hot espresso in a chocolate and chopped nut rimmed cup the perfect pick me up. **15**

### Matcha Berry Affogato

Warm earthy matcha contrasts sweet berries over rich vanilla ice cream in chocolate and nut rimmed cup. **16**

### Cake of the Day See Server

Please ask your server for today's cake selection.

## From the Cabinet

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

Ham & Cheese Croissant

Plain Croissant

A selection of paninis, toasted to order

Selection of Danishes

Sweet Muffin

Selection of housemade cakes

Selection of slices

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

## A note from the team.

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.

Items marked gluten free may not be suitable for Coeliacs please check with your server.

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.