

Breakfast

Turkish Eggs v gfo	25
Two poached free range eggs atop creamy garlic yoghurt drizzled with chili oil and brown butter with toast. add bacon 4	
Fritters v	26
Housemade sweet corn fritters with pickled red onion & dressed leaves. add poached egg 3	
French Toast v	27
Japanese style milk loaf French Toast with honey mascarpone cream, seasonal fruit, and, mixed berry compote. add bacon 4	
Full English gfo	42
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.	
Just Eggs v gfo	16
Sourdough toast served with butter and two eggs, fried, scrambled or poached. add bacon 4	
Bacon Butty gfo	16
Three rashers of bacon in buttered super thick fluffy white bread with your choice of hot maple ketchup, tomato ketchup or HP sauce. add fried egg 3	
The BNE Roll vo gfo	16
Toasted Milk Style Bun, bacon, fried egg, spinach and hot maple ketchup. add hash brown 4 Make it veggie and replace the bacon with sauteed mushrooms.	
Breakfast Tacos - (2) vo gf	25
Soft scrambled eggs, bacon bits, hash brown, Pico de Gallo, hot sauce and Manchego cheese on warm corn tortillas.	
Avocado Joy vgnno gfo	26
Sourdough with fresh avocado, Pico de Gallo, Dukah, leaves, edamame, hummus and a soft poached egg.	
Spanakopita Croissant v	24
Buttery croissant filled with, spinach and feta. Served with dressed leaves and scrambled egg.	
Toast gfo	8.5
Sourdough, soft white or gluten free bread with butter and your choice of jam, marmalade or Vegemite.	
Add ons	
Free-range egg (poached, fried or scrambled)	3
Sauteed Spinach	4
Grilled Halloumi	4
Avocado	4
Sauteed Mushrooms	4
Bacon	4
Sausage Patty	5
Roast Tomato	4
Smoky Beans	4
Housemade Hash Brown	4
Substitute Gluten free Turkish bread	3

Small Plates

Corn Ribs vgn gf	15
Six corn ribs with olive oil & togarashi seasoning	
Bruschetta vgn	15
Three crispy toasts topped with tomato, red onion, & coriander in a lime dressing	
Garlic Mushrooms v gfo	17
Spanish style hot buttery garlic mushrooms with Manchego cheese & bread to mop	
Poppers gf	15
Jalapenos stuffed with cheeses, wrapped in pancetta & baked to order.	
Large Plates	
Peruvian Chicken gf	35
Grilled marinated chicken thigh with aji verde served along side charred corn & feta salsa .	
Chili con Carne gf	35
Slow cooked beef with black beans served with housemade corn bread and sour cream.	
Meatball Sandwich gfo	28
Housemade beef & pork meatballs, marinara sauce and melting Provençale cheese in a milk style sesame bun with fries.	
Fish Finger Sandwich gfo	28
Fish fingers made in house in soft white bread with tartare sauce & fries.	
Chicken BLT gfo	28
Grilled chicken thigh, bacon, lettuce, tomato and mayo on a milk style bun with fries. It's a classic.	
Lentil Kofta vgn gfo	24
Housemade spiced lentil koftas, with a tomato & cucumber salad, Tahini dressing and warm pita. add fries 6	
Chilled Rice Bowl vgn gf	24
Brown rice topped with cucumber, pickled radish, red onion, edamame, shredded cabbage, & crispy shallots in a toasted sesame dressing. add chicken 8	
Karpouzi Salata v gf	24
Watermelon, rocket, whipped feta, red onion, mint & pickled radish	
Salmon Nicoise gf	38
A salad of Salmon fillet, baby potatoes, green beans, olives, tomatoes and boiled egg	
Sides	
Fries vgn gf	11
Crispy potato fries in our secret house seasoning (contains sesame) and fry sauce.	
Rocket & Pear Salad v gf	14
Rocket, pear, parmesan & pine nuts.	
Hash Brown vgn gf	4
Housemade potato hash brown, ask yourself is one really enough.	

Drinks

Hot Drinks

Putia proudly serves Tim Adams Tortoise & The Hare

Cup 5.50 Mug 6.50

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

Mocha **Cup 6.50 Mug 7.50**

Espresso, Macchiato & Picollo **4**

Extras

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

Tea 5.90

English Breakfast
French Earl Gey
Prana 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 8

Berry & Vanilla or Lemon Lime & Thyme

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 fries and ketchup **13**

Fish & Chips

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

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 asked 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.