

# LITTLE WAY

## LUNCH MENU

11:30AM – 3:00PM

Take a seat and  
let us take your order.

### ALL DAY \$10 COCKTAIL SPECIALS

**TUESDAY** Raspberry Fizz

**FRIDAY** Aperol Spritz & Espresso Martini

**SATURDAY** Mojito

**SUNDAY** Bloody Mary's

## ALL DAY BRUNCH

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Avocado Smash, Mint, Feta, Pea + Rocket on Sourdough (V) (GFO*) <b>Add Egg +3.5, Add Halloumi +5.5</b>	<b>18</b>
Eggs Benedict, Belly Bacon, Poached Eggs, Hollandaise + Mustard Leaves on Sourdough (GFO*) <b>Swap Belly Bacon for Tassal Smoked Salmon +2</b>	<b>18</b>
Spiced Shakshouka with Baked Eggs, Beans, Toast, Dressed Leaves + Sourdough (V) (GFO*)	<b>19</b>

## SMALLS TO SHARE

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Turkish Bread (V) <b>Add Eggplant Baba Ganoush +5 (VE) and/or Add Za'atar, Spiced Beet Dip w Goat's Cheese + Hazelnuts (V) (N) +5</b>	<b>7</b>
Soup of the Day w Sourdough	<b>13</b>
Silverbeet and Gorgonzola Arancini, Tomato Sugo (V)	<b>14</b>
Salt and Scheszuan Pepper Squid, Chilli, Crispy Thai Basil, Kewpie Mayo	<b>14</b>
Roast Cauliflower and Halloumi Fritters w Lime and Cardoman Spiced Yoghurt (V)	<b>16</b>
Blue Swimmer Crab + Sweet Corn Croquettes, Sauce Romesco, Chorizo Crumb (N)	<b>18</b>
Snapper Fishcake, Wilted Spinach, Poached Egg, Hollandaise	<b>19</b>

## TASTING PLATES

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Arancini, Cauliflower + Halloumi Fritters, Turkish Bread + Dips, Patatas Bravas (V) (N)	<b>28</b>
Crab Croquettes, Salt and Pepper Crispy Squid, Turkish Bread + Dips, Patatas Bravas (N)	<b>29</b>

## LARGE PLATES

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Toasted Reuben Sandwich, Kohlrabi, Dill Pickle and Capers, Skin On Chunky Chips	<b>18.5</b>
Harissa Roasted Eggplant, Toasted Israeli Cous Cous, Pomegranate, Nuts, Pepitas, Softs Herbs (VE) (GFO) (N)	<b>22</b>
Grilled Chicken Burger w Smoked Speck Bacon, Avocado, Green Chilli Slaw on Milk Bun + Rosemary Salted Chips	<b>22</b>
Black Angus Beef Burger, Bacon, Caramelised Onions, Swiss Cheese, Tomato Relish, Aioli, Pretzel Crust Bun + Rosemary Salted Chips	<b>23</b>
Pan Fried House Made Ricotta Gnocchi, San Marzano Tomato + Eggplant Sugo, Basil (V)	<b>24</b>
Fettucine w Exmouth Tiger Prawns, Nduja, Zucchini, Cherry Tomatoes, Soft Herbs	<b>28</b>
Beef Cheek Ragu, Pappardelle Pasta, Creme Fraiche, Gremolata Pangrattato	<b>28</b>

## HEALTH BOWLS

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Winter Super Salad w Broccoli, Roasted Cauliflower Kale, Mixed Legumes, Soft Herbs, Avocado, Tamari Roasted Mixed Seeds, Cider Vinegar Dressing (GF) (VE) <b>Add Halloumi +5.5, Add Chicken +5.5, Add Smoked Salmon +5.5</b>	<b>21</b>
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) <b>Add Halloumi +5.5</b>	<b>24</b>
Slow Roasted Lamb Shoulder Salad, Pomegranate, Mint, Kale, Pepitas, Mixed Leaves, Yoghurt, Toasted Seeds, Smoky Eggplant (GF)	<b>25</b>

## SIDES

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Sourdough or Grain Bread, Organic Butter (GFO*) (V)	<b>7.5</b>
Turkish Bread, Evoo (V)	<b>7.5</b>
Rosemary Salted Chips & Roast Garlic Aioli (V)	<b>8</b>
Patatas Bravas, Garlic Aoli (V)	<b>9</b>
Sauteed Greens, Chilli, Tahini Yoghurt (V)	<b>9</b>

## LITTLE ONE'S MENU

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Pasta, tomato sauce, chicken, and parmesan	<b>10</b>
Kids angus beef burger, swiss cheese and chips	<b>10</b>
Home made nuggets and chips	<b>10</b>

### SWEET

Ice cream selection	<b>7.5</b>
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V(O) = Vegetarian (Option) VE(O) = Vegan (Option) GF(O) = Gluten Free (Option) N = Nuts.

\*Substitute with GF Bread +1.5

Please advise staff of any dietary requirements.