



# TAKEAWAY MENU

## BREAKFAST

7:30AM – 11.30AM

<b>Ciabatta/Sourdough/Grain Toast</b>	7.5
homemade preserves, burro organic butter	
<b>Spiced Fruit Bread and Preserves</b>	8
burro organic butter	
<b>Ham, Cheese and Tomato Croissant</b>	8.5
<b>Breakfast Bagel</b> , bacon, egg, tomato relish	10
+ avocado \$5	
<b>Gluten Free Muesli Clusters</b> , Coconut yoghurt, seasonal fruit compote (gf) (veo)(n)	16
<b>Free Range Eggs on Ciabatta</b> - scrambled, poached or fried	12
Add Bacon +5, Mushroom +5, Tomato +5, House Beans +5, Spinach +5, Sausages +5.5, Salmon +5.5	
<b>Avocado Smash w</b> mint, feta, pea + rocket on ciabatta (veo)(gfo)	18
Add poached egg +3.5, halloumi +5.5	
<b>Eggs Benedict w</b> belly bacon, poached eggs, beans, hollandaise + mixed leaves on ciabatta (gfo)	18
<b>Little Way Veggie Brekkie</b> - poached eggs + hollandaise, avocado smash, grilled tomato, field mushroom, spinach on ciabatta (v)(gfo)	21
<b>Little Way B.E.S.T</b> - Bacon Slab, Poached Eggs + Hollandaise, Pork Sausage, Grilled Tomato, Field Mushroom, Spinach on ciabatta	22.5

## LUNCH

11.30AM – 3:00PM

<b>Rosemary Salted Chips</b> , house sauce + aioli	8
<b>Various Rolls (see display cabinet)</b>	12.5
<b>Avocado Smash w</b> mint, feta, pea + rocket on ciabatta (veo)(gfo) Add poached egg +3.5, halloumi +5.5	18
<b>Eggs Benedict w</b> belly bacon, poached eggs, beans, hollandaise + mustard leaves on ciabatta (gfo)	18
<b>Toasted Ruben Sandwich</b> , kohlrabi, dill pickle and capers, rosemary salted chips	18.5
<b>Grilled Chicken Burger w</b> smoked speck bacon, avocado, green chilli slaw on milk bun + rosemary salted chips	22
<b>Angus Beef Burger</b> , caramelised onions, swiss cheese, tomato relish, pretzel bun, aioli and chips	23
<b>Grilled Chicken Salad</b> , roasted pumpkin, cous cous, pomegranate, pepitas, pine nuts, tahini yoghurt (gfo) (vo) (n)	24
<b>Pan Fried House Made Ricotta Gnocchi</b> , pomodoro, walnut pesto, Bocconcini (v) (n)	24
<b>Beef Cheek Ragu Pappardelle</b> , creme fraiche, gremolata pangrattato	28
<b>Crab Linguine</b> , with slow roasted cherry tomatoes, Chilli, Fennel Pangrattato	29

PHONE AHEAD — 08 9386 3639 / PLACE YOUR ORDER AT THE COUNTER

## DINNER

5.00PM – 9:30PM

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<b>Rosemary Salted Chips</b> , house sauce + aioli	8
<b>Super Salad</b> , broccoli, roasted cauliflower, kale, legumes, soft herbs avocado, tamari roasted mixed seeds, cider vinegar dressing (gf) (ve) (df) <b>Add Halloumi +5.5, Add Chicken +5.5, Add Smoked Salmon +5.5</b>	24
<b>Roasted Butternut Pumpkin</b> , chargrilled broccolini with goat cheese mixed Leave, Savoury granola, yogurt (veo) (gf) (n)	22
<b>Angus Beef Burger</b> , caramelised onions, swiss cheese, tomato relish, pretzel bun, aioli and chips	23
<b>Grilled Chicken Salad</b> , roasted pumpkin, cous cous, pomegranate, pepitas, pine nuts, tahini yoghurt (gfo) (vo) (n)	24
<b>Pan Fried House Made Ricotta Gnocchi</b> , pomodoro, walnut pesto, Bocconcini (v) (n)	24
<b>Confit Ocean Trout Salad</b> , nicoise salad, green beans, olives, chats, egg, cucumber, tomato, mesclun leaves, lemon vinaigrette dressing (gf) (df)	26
<b>Beef Cheek Ragu Pappardelle</b> , creme fraiche, gremolata pangrattato	28
<b>Crab Linguine</b> , with slow roasted cherry tomatoes, Chilli, Fennels Pangrattato	29
<b>Pork Belly</b> , fondant potatoes, apple puree, sprouting broccoli pickled raddish (gf)	29
<b>Crispy Skin Barramundi</b> , with summer vegetables, white bean, and pistou (n) (gf) (df)	35