



# TAKEAWAY MENU

## BREAKFAST

7:30AM – 11.30AM

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<b>Ciabatta/Sourdough/Grain Toast / Gluten Free</b> homemade preserves, burro organic butter	<b>7.5</b>
<b>Spiced Fruit Bread and Preserves</b> burro organic butter	<b>8</b>
<b>Ham, Cheese and Tomato Croissant</b>	<b>8.5</b>
<b>Breakfast Bagel</b> , bacon, egg, tomato relish + avocado \$5	<b>10.5</b>
<b>Free Range Eggs on Ciabatta</b> - scrambled, poached or fried Add Bacon +5, Mushroom +5, Tomato +5, Spinach +5, Sausages +5.5, Salmon +5.5	<b>12</b>
<b>Apple &amp; Pecan Quinoa Granola</b> , with roast rhubarb, strawberries, greek yoghurt (v) (n)	<b>17</b>
<b>Buttermilk Pancakes</b> , candied pecans, orange whipped mascapone and salted caramel sauce (v) (n)	<b>18</b>
<b>Avocado Smash w</b> low roast cherry tomatoes, bocconcini, balsamic glaze (veo)(gfo) Add poached egg +3.5, halloumi +5.5	<b>19</b>
<b>Eggs Benedict w</b> belly bacon, poached eggs, hollandaise + mixed leaves on ciabatta (gfo)	<b>19</b>
<b>Little Way Veggie Brekkie</b> - slow roasted cherry truss tomatoes, avocado, marinated feta, spinach, poached eggs on ciabatta (v)(gfo)	<b>21</b>
<b>Little Way B.E.S.T-</b> bacon slab, poached eggs + hollandaise, pork sausage, grilled tomato, field mushroom, hash brown on ciabatta	<b>23</b>



# TAKEAWAY MENU

## LUNCH

11.30AM – 2:30PM

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- Rosemary Salted Chips**, house sauce + aioli 8
- Chicken Kiev Croquettes**, smoked paprika aoli 15
- Roast Cauliflower & Halloumi Fritters**, pickles and tzatziki yogurt 16
- Caramelised Eggplant**, walnuts, soft herbs on confit garlic hummus 16  
**charred turkish bread (v) (ve) (gfo) (n)**
- Toasted Turkish Sandwich** with chargrilled caesar chicken, 19.5  
fennel slaw, tomato, cos leaves & skin on chunky chips (gfo)
- Avocado Smash w** low roast cherry tomatoes, bocconcini, balsamic 19  
glaze (veo)(gfo) Add poached egg +3.5, halloumi +5.5
- Eggs Benedict w** belly bacon, poached eggs, hollandaise 19  
+ mustard leaves on ciabatta (gfo)
- Black Angus Beef Burger**, caramelised onions, swiss cheese, 20  
tomato, mesclun lettuce, tomato relish, pretzel bun, aioli and chips
- Super Salad**, broccoli, roasted cauliflower, kale, legumes, soft herbs 21  
avocado, roasted mixed seeds, vinegar dressing **Add: Halloumi +5.5,**  
**Chicken 5.5, Smoked Salmon +5.5**
- Chicken Salad**, roasted pumpkin, cous cous, 24  
pomegranate, pepitas, pine nuts, tahini yoghurt (gfo) (vo) (n)
- Pan Fried House Made Ricotta Gnocchi**, roasted cauliflower, 24  
kale & walnut brown butter pesto (v) (n)



# TAKEAWAY MENU

## DINNER

5.00PM – 9:30PM

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<b>Rosemary Salted Chips</b> , house sauce + aioli	8
<b>Caramelised Eggplant</b> , walnuts, soft herbs on confit garlic hummus charred turkish bread (v) (ve) (gfo) (n)	16
<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>	21
<b>Black Angus Beef Burger</b> , caramelised onions, swiss cheese, tomato, mesclun lettuce, 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> , roasted cauliflower, kale & walnut brown butter pesto (v) (n)	24
<b>Marsala Braised Mixed Local Mushrooms</b> , kale and mascapone polenta, green sauce (v) (gf)	26
<b>Pappardelle pasta with Cape Grim Beek Short Rib Ragù</b> , gremolata sauce, pecorino	29
<b>Bucatini Pasta</b> with exmouth tiger prawns, cherry tomatoes, fra diavolo, shellfish sauce	29
<b>Free Range Berkshire Pork Rack</b> , shark bay scallop, roast cauliflower spigarello, fennel and grain mustard sauce, crackling (gf)	34
<b>Cone Bay Crispy Skin Barramundi</b> , with local wild mushrooms, clams, charred corn, roast chicken butter sauce	36