



TAKEAWAY MENU

BREAKFAST

7:30AM – 11.30AM

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



TAKEAWAY MENU

LUNCH

11.30AM – 3:00PM

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- Rosemary Salted Chips**, house sauce + aioli **8.5**
- Pumpkin & Sage Arancini**, pomodoro sauce (v) **15**
- Roast Cauliflower & Halloumi Fritters**, pickles and tzatziki yogurt **16**
- Blistered Cherry Truss Tomatoes, Hummus, Seeds, charred turkish bread (v) (ve) (gfo)** **16**
- Toasted Ciabatta Sandwich** with chargrilled caesar chicken, tomato, cos leaves & skin on chunky chips (gfo) **19.5**
- Avocado Smash w** low roast cherry tomatoes, bocconcini, balsamic glaze (veo)(gfo) Add poached egg +3.5, halloumi +5.5 **19**
- Eggs Benedict w** belly bacon, poached eggs, hollandaise + mustard leaves on ciabatta (gfo) **19**
- Black Angus Beef Burger**, caramelised onions, swiss cheese, tomato, mesclun lettuce, tomato relish, pretzel bun, aioli and chips **20**
- Super Salad** with zucchini noodles and kale, sugar snap peas, cherry tomatoes, seeds, pea tendrils, green goddess dressing (gf) (ve) (df) (n) **Add: Halloumi +5.5, Chicken 5.5, Smoked Salmon +5.5** **21**
- Chicken Salad**, roasted pumpkin, cous cous, pepitas, pine nuts, pomegranate, rocket + tahini yoghurt (gfo) (vo) (n) **Add: Halloumi +5.5** **24**
- Pan Fried House Made Ricotta Gnocchi**, kale, fennel and smoked almond pesto, slow cooked cherry tomatoes, broccoli, ricotta salata (v) (n) **24**



TAKEAWAY MENU

DINNER

5.00PM – 9:30PM

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- Rosemary Salted Chips**, house sauce + aioli **8.5**
- Harissa Roasted Cauliflower Steak** with piquillo peppers, cous cous **22**
tabbouleh, preserved lemon dressing **(ve) (gfo)**
- Super Salad** with zucchini noodles and kale, sugar snap peas, **22**
cherry tomatoes, seeds, pea tendrils, green goddess dressing (gf) (ve)
(df) (n) **Add Halloumi +5.5, Add Chicken +5.5, Add Smoked Salmon +5.5**
- Black Angus Beef Burger**, caramelised onions, swiss cheese, **23**
tomato, mesclun lettuce, tomato relish, pretzel bun, aioli and chips
- Grilled Chicken Salad**, roasted pumpkin, cous cous, rocket, **24**
pomegranate, pepitas, pine nuts, tahini yoghurt (gfo) (vo) (n)
- Pan Fried House Made Ricotta Gnocchi** with kale, fennel and smoked **24**
almond pesto, slow cooked cherry tomatoes, broccoli, ricotta salsa(v)(n)
- Casarecce Pasta with Pesto Chicken**, chilli, smoked pancetta, **26**
tomatoes, asparagus, pecorino (n)
- Linguine with Shark Bay Blue Swimmer Crab**, cherry tomatoes, chilli, **29**
pangrattato
- Spiced Lamb Short Loin Chops**, pumpkin and thyme roasted red **34**
onions, lemon whipped feta, toasted hazenuts, seeds, soft herbs and
pomegranate (gf) (n)
- Sicilian Style Carnarvon Goldband** with chat potatoes, zucchini, mint **36**
pinenuts and sultana agro dolce dressing (gf) (n)