

BREAKFAST MENU

7.30AM – 11.30AM

Ciabatta, Sourdough, or Grain Bread with Homemade Preserves, Butter	7.5
Add Gluten Free Bread +1.5	
Spiced Fruit Bread and Preserves, Organic Butter	8
Ham, Cheese and Tomato Croissant	8.5
Breakfast Bagel – Bacon, Egg, Tomato Relish Add Avocado +5	11
Free Range Eggs on Ciabatta - Scrambled, Poached or Fried (v) (gfo*)	12
Add: Bacon +5, Mushroom +5, Tomato +5, House Beans +5, Hash Brown +5, Spinach +5, Sausages +5.5, Add Halloumi +5.5, Salmon +5.5, Gluten Free Bread +1.5	
Apple & Pecan Quinoa Granola, with Roast Rhubarb and Strawberries, Greek Yoghurt (n)(v)(gf)	17
Feta Scrambled Eggs with Green Chilli, Spinach, Turkish Bread (gfo)(v)	17
Buttermilk Blueberry Pancakes, Summer Fruit Compote, Vanilla Whipped Mascapone and Maple (v)	18
Pumpkin Rosti with Poached Eggs, Avocado, Wilted Spinach, Seeds Haloumi, Zhougi (v) (gfo)	18
Eggs Benedict, Belly Bacon, Poached Eggs, House Hollandaise + Mixed Leaves on Ciabatta (gfo*) Swap Bacon for Salmon +2	19
Avocado Smash, Slow Roast Cherry Tomatoes, Bocconcini, Balsamic Glaze on Sourdough (veo) (gfo*)	19
Add Egg +3.5, Add Halloumi +5.5 +Gluten Free Bread +1.5	
Spiced Shakshouka with Baked Eggs, Wood Roasted Peppers, Chickpeas, Feta, Dressed Leaves and Chargrilled Turkish Bread (v) (gfo*)	19
Black Forest French Toast, Brioche, Black Cherry Compote, Dutch Chocolate Gelato, Vanilla Mascapone, Maple (v)	19
Turkish Eggs with Merguez Sausages, Tahini Yoghurt, Slow Cooked Tomatos, Dukkah, Chargrilled Turkish Bread (n)	19
Little Way Veggie Brekkie - Smashed Avocado, Poached Eggs, Field Mushrooms, Parmesan & Chive Hash Brown, Slow Roasted Tomatoes, Grilled Halloumi on Ciabatta (v) (gfo*)	22
Little Way B.E.S.T. - Bacon Slab, Poached Eggs + Hollandise, Grilled Tomato, Pork Sausage, Parmesan and Chive Hash Brown, Field Mushroom on Ciabatta	23

KIDS MEALS - Free Range Egg on Ciabatta (V) (GFO)	9
- Pancakes w Ice Cream and Maple Syrup	12

PLEASE SEE OVER FOR VARIOUS HOT AND COLD DRINKS

Delicious Homemade Cakes and Muffins in the display fridge at the bar

V(O) = Vegetarian (Option) VE(O) = Vegan (Option) N = Nuts.
GFO) = Gluten Free (Option) *Substitute with GF Bread +1.5
Please advise staff of any dietary requirements.

COLD DRINKS + JUICES

FRESHLY SQUEEZED JUICES

Orange Fresh seasonal oranges	7.5
Apple Fresh seasonal apples	7.5
Watermelon Fresh Seasonal Watermelon	8
Little Way Green Celery, Apple, Cucumber, Mint	8
Orange Sunshine Carrot, Apple, Orange	8
Lemon Ginger Tonic Lemons with Fresh Ginger + Apples	8

COLD DRINKS

Ice cream milkshake	6.5
Strawberry / Banana / Vanilla / Chocolate / Caramel / Spearmint	
Iced Coffee / Latte / Chocolate / Mocha / Chai Latte	6.5
Green Smoothie Banana, Spinach, Pineapple, Apple	8.5
Banana + Mango Smoothie Banana, Mango, Yoghurt, Milk + Honey	8.5
Berry Smoothie Mixed Berries, Banana, Yoghurt, Milk + Honey	8.5
Sparkling Water 250ml / 750ml	4 / 7.5
Still Water 600ml / 750ml	4 / 7.5
Coke / Coke zero / Sprite / Lift / Ginger Beer / Tonic / Soda / Dry Ginger Ale / Red Bull + 0.5	4.5

HOT DRINKS

Coffee	from 4
Soy Milk / Almond Milk / Flavour Shot / Extra Shot	+ 0.50
Hot Choc / Chai Latte / Mocha / Tumeric or Matcha Latte	4.5
Tea	5
Green / Peppermint / Lemongrass + Ginger / EBT / Earl Grey Autumn Strudel / Masala Chai / Chamomile	

ALCOHOLIC DRINKS

Cocktails such as Mimosa, Bloody Mary, etc.	from 9
Fizz, White/Red Wines, Beers, Ciders and Spirits	from 7
SEE 'DRINKS MENU' FOR EXTENSIVE LIST OF ALL ALCOHOLIC DRINKS	