



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	12
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 Blueberry Pancakes , summer fruit compote, vanilla whipped mascapone and maple (v)	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 speck bacon, poached eggs, hollandaise + mixed leaves on ciabatta (gfo)	19
Little Way Veggie Brekkie - smashed avocado, poached eggs, hollandaise, field mushroom, parmesan & chive hash brown, slow roasted tomato, grilled halloumi on ciabatta (v)(gfo)	22
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**
- Arancini**, san marzano tomatoes with olives, smoked almond pesto, bocconcini mozzarella (v) (n) **15**
- Roast Cauliflower & Halloumi Fritters**, pickles and tzatziki yogurt **16**
- Lemon Whipped Feta Dip** with charred spring onion, preserved lemon gremolata, charred turkish bread (v) (gfo) **16**
- Avocado Smash w** low roast cherry tomatoes, bocconcini, balsamic glaze (veo)(gfo) Add poached egg +3.5, halloumi +5.5 **19**
- Eggs Benedict w** speck bacon, poached eggs, hollandaise + mustard leaves on ciabatta (gfo) **19**
- Toasted Ciabatta Sandwich** with chargrilled caesar chicken, tomato, cos leaves & skin on chunky chips (gfo) **19.5**
- Brassicas Super Salad** with mixed quinoa, zucchini, kale & cauliflower tabouli, cherry tomato, smoked almonds, red onion, cucumber, mized leaves, pomegranate dressing (gf) (ve) (df) (n) **22**
Add: Halloumi +6, Chicken 6, Smoked Salmon +6
- Black Angus Beef Burger**, caramelised onions, swiss cheese, tomato, mesclun lettuce, tomato relish, pretzel bun, aioli and chips **23**
- 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 & smoked almondpesto, slow cooked cherry tomatoes, broccoli, ricotta salata (v) (n) **24**



TAKEAWAY MENU

DINNER

5.00PM – 9:00PM

Rosemary Salted Chips , house sauce + aioli	8.5
Brassicas Super Salad with mixed quinoa, zucchini, kale & cauliflower tabouli, cherry tomato, smoked almonds, red onion, cucumber, mixed leaves, pomegranate dressing (gf) (ve) (df) (n) Add: Halloumi +6, Chicken 6, Smoked Salmon +6	22
Black Angus Beef Burger , caramelised onions, swiss cheese, tomato, mesclun lettuce, tomato relish, pretzel bun, aioli and chips	23
Grilled Chicken Salad , roasted pumpkin, cous cous, rocket, pomegranate, pepitas, pine nuts, tahini yoghurt (gfo) (vo) (n)	24
Harissa Hassleback Zucchini with chickpea & Tahini Dip, Dukkah (ve) (gf) (df) (n)	24
Pan Fried House Made Ricotta Gnocchi with kale, fennel and smoked almond pesto, slow cooked cherry tomatoes, broccoli, ricotta salsa(v)(n)	24
Rigatoni Pasta Guaniale All'Amatriciana , liced pork cheek, san marzano tomato, chilli, romano pecorino	27
Linguine with Shark Bay Blue Swimmer Crab , cherry tomatoes, chilli, pangrattato	29
Spiced Lamb Short Loin Chops , pumpkin and thyme roasted red onions, lemon whipped feta, toasted hazenuts, seeds, soft herbs and pomegranate (gf) (n)	34
Fish of the Day with shaved fennel, orange & olive salad, charred broccolini (gf) (df)	36