



## LITTLE ONE'S MENU

<b>Kids Free Range Eggs on Toast</b> - Scrambled, Poached or Fried (GFO)	10
<b>Ham and Cheese Toastie</b>	10
<b>Kids Pancakes</b> w Maple Syrup & Ice Cream (V)	12
<b>Mini Angus Beef Burger</b> , Tomato Sauce, Cheese & Chips	12
<b>Crispy Chicken Fingers</b> & Chips (GF)	12
<b>Pasta Napolitana</b> w Parmesan (VEO) (DFO)	14
<b>Kids Fish &amp; Chips</b> w Battered Flathead & Chips	14

## SWEET PLATES

<b>Kids Vanilla Bean Ice Cream</b> w Sprinkles (V)	7.5
<b>Loukoumades (Greek Donuts)</b> w Cinnamon Walnut, Chocolate Sauce & Served w Vanilla Ice Cream (3 Donut Balls) (VEO) <b>Add: 3 Extra Donut Balls +7</b>	13
<b>Custard Cigar</b> w Orange Syrup and Vanilla Icecream (V)	16
<b>Molten Chocolate Cake</b> w Mixed Berry Compote (GF) (V) <b>Add Icecream: +3.5</b>	16

**WE SPECIALISE IN FUNCTIONS - ASK TO SPEAK TO ONE OF OUR FUNCTION COORDINATORS TO LOCK IN YOUR EVENT.**

**CHECK OUT ALL OUR OUTDOOR SPACES INCLUDING OUR NEW AREA DOWN THE VERY BACK OF THE VENUE CALLED 'THE PARK'. THIS IS AN AWESOME SPACE FOR BOTH KIDS AND ADULTS ALIKE, WITH OUTDOOR GAMES, BEAUTIFUL GARDENS AND LOADS OF ROOM.**

**REFER TO OUR WEBSITE AT [WWW.LITTLEWAY.COM.AU](http://WWW.LITTLEWAY.COM.AU) FOR MORE INFORMATION OR EMAIL US AT [INFO@LITTLEWAY.COM.AU](mailto:INFO@LITTLEWAY.COM.AU)**

## BRUNCH MENU till 3pm ALL DAY BREKKY PLATES

<b>Artisan Bread Toasted</b> w Seasonal Preserves & Australian Butter (V) (GFO) Sourdough or Grain Toast, <b>Add: Gluten Free Bread + 1.5, Artisan Fruit Toast +2 (N)</b>	8
<b>Ham and Cheese Croissant</b> (VO)	10
<b>Brekkie Taco</b> (Each) - Choose a Filling: Bacon, Scrambled Eggs, Guacamole, Tomato Salsa, Aioli; <b>or</b> Chorizo, Scrambled Eggs, Guacamole, Tomato Salsa, Aioli; <b>or</b> Hash Brown, Field Mushroom, Guacamole, Tomato Salsa, Aioli (VEO)	11
<b>Bacon and Egg Burger</b> w Brioche Bun, Fried Margaret River Egg & Crispy Bacon, Tomato Relish <b>Add Avocado +5</b>	14
<b>Free Range Margaret River Eggs w Artisan Sourdough</b> - Scrambled, Poached or Fried (V) (GFO*). <b>Add: Bacon +6, Pork Sausages +6, Chorizo +6, Mushroom +5, Tomato +5, Hash Brown +5, Spinach +5, Avocado +5, Halloumi +6, GF Bread +1.5</b>	14
<b>Homemade Porridge</b> w Creamy Oats, Persimmon, Blueberries and Pomegranate (V)	19
<b>Biscoff Buttermilk Pancake</b> w Caramelised Banana and Vanilla Mascarpone (V) <b>Add: Bacon +6</b>	22
<b>Little Way Eggs Benny</b> w Grilled Speck Bacon, Poached Eggs, Baby Spinach, Toasted Artisan Sourdough & Sauce Hollandaise (GFO) <b>Salmon instead of bacon +4</b>	23
<b>Avocado Smash</b> w Confit Cherry Tomatoes, Feta, Radish, Dukkah on Toasted Artisan Sourdough (V) (GFO) (VEO) (N) <b>Add: Poached Egg +3.5, Bacon +6</b>	23
<b>Pumpkin Rosti</b> w Poached Margaret River Eggs, Avocado, Wilted Spinach, Seeds, Halloumi, Zhoug (V) (GF)	24
<b>Chilli Scrambled Eggs</b> w Sautee Spinach, Green Onions, Chilli & Feta on Sourdough (GFO) (DFO) (V) <b>Add: Bacon +6, Sausages +6, Chorizo +6, Avocado +5, Hash Brown +5</b>	24
<b>Shakshuka</b> w Baked Margaret River Eggs, Cannellini Beans, Cumin, Paprika, Served With Charred Artisan Sourdough (V) (GFO) (DF)	25
<b>Veggie Brekky</b> w Pan Fried Halloumi, Margaret River Poached Eggs, Mushrooms & Ovened Tomatoes, Hash Brown w Crispy Kale & Kasundi on Sourdough (GFO) (VEO)	26
<b>The Big Way</b> w Margaret River Poached Eggs, Bacon, Pork Sausages, Roasted Tomatoes, Hash Brown & Hollandaise on Toasted Artisan Sourdough (GFO)	28



## SMALL PLATES from 11am

<b>Fish Taco</b> w Beer Battered Flathead, Tomato Salsa, Sour Cream Sauce (each)	13
<b>Duo of Dips</b> - Eggplant Dip & Hummus w Artisan Sourdough (VEO) (GFO) (DFO) (V)	17
<b>Spiced Chickpea and Spinach Fritters</b> w Tomato Relish (V) (GF) (VE) (3 per serve)	18
<b>Mushroom Arancini</b> w Roasted Garlic Aioli (V) (GF) (DFO) (VEO) (3 per serve)	18
<b>Grilled Baby Eggplant</b> w Hummus, Vegan Aioli, Dukkah (GF) (DF) (N) (VE) (V)	18
<b>Chicken Empanada</b> - Pastry Stuffed w Shredded Free Range Chicken & Vegetables (2 per serve)	19
<b>Bao Buns</b> w Crispy Pork Belly & Iceberg Lettuce (DF) (2 per serve)	19
<b>Salt &amp; Pepper Squid</b> w Chilli, Spring Onion, & Kewpie Mayo (GF)	21
<b>Pikilla Platter</b> w Chorizo, Marinated Olives, Dolmades, Feta Cheese, Hummus & Eggplant Dip, Charred Artisan Sourdough (Entree for Two) (GFO) (VO) (DFO)	36
<b>Little Way Tasting Plate</b> w Salt & Pepper Squid, Chickpea & Spinach Fritters, Mushroom Arancini, Eggplant Dip & Hummus w Charred Artisan Sourdough (Entree for two people or main for one person) (VO) (GFO)	36

## SIDE PLATES

<b>Manjimup Chips</b> Skin On Served w Roasted Garlic Aioli (GF) (V)	10
<b>Seasonal Green Salad</b> (GF) (VE) (DF)	12
<b>Grilled New Season Vegetables</b> w Salsa Verde (GF) (VE) (DF)	12
<b>Artisan Garlic Bread</b> w Roasted Garlic Butter & Parsley (V)	13

## AFTER BRUNCH DRINKS

<b>Limoncello</b>	10
<b>Baileys</b> & Milk Over Ice	10
<b>Black or White Russian</b> - Kahula, Sailor Jerry, Espresso & Milk Over Ice	15
<b>Affogato</b> - Frangelico, Double Espresso & Ice Cream	15
<b>Orange Chocolate Warmer</b> - Kahlua, Grand Marnier, Hot Choc Milk	15

## LARGER PLATES from 11am

<b>Black Angus Beef Burger</b> w Caramelised Onions, Mesclun, Tomato, Swiss Cheese, Tomato Relish, Aioli, Artisan Pretzel Crust Bun & Skin On Manjimup Chips (GFO) <b>Add: Bacon +6</b>	26
<b>Fried Chicken Burger</b> w Swiss Cheese, Japanese Coleslaw, & Skin On Manjimup Chips (GFO) <b>Add: Maple Bacon +6</b>	26
<b>Eggplant Parmigiana</b> - Layed Eggplant, Fresh Basil, and Cheese in Italian Tomato Sauce (GF) (V)	30
<b>Pan Fried Gnocchi</b> w Handmade Artisan Pasta, Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino Cheese (V) (N) (VEO)	30
<b>Free Range Chicken Cordon Bleu</b> w Cheesy Cream Sauce & Grilled Broccolini (GF)	32
<b>Slow Cooked Beef Ragù Pappardelle</b> w Handmade Pasta, Red Wine & Italian Tomato Sauce	32
<b>Seafood Marinara</b> w Handmade Artisan Pasta, Shark Bay Prawns, Vongole Clams, Fish & Squid	34
<b>Crispy Linley Valley Pork Belly</b> w Carrot Puree, Grilled Broccolini & Honey Vodka Syrup (GF) (DFO)	34
<b>Risotto</b> w Blue Swimmer Crab & Oyster Mushroom (GF)	36
<b>Crumbed Sassy Suffolk Lamb Rack</b> w Potato Au Gratin & Green Beans (GF)	38
<b>Cone Bay Barramundi Yellow Curry</b> w Asian Greens, Jasmine Rice & Crispy Eschalots (GF) (DF)	38

## HEALTH BOWLS

<b>Super Food Salad</b> w Black Bean, Sweet Potato, Avocado, Corn, Quinoa w Cilantro Lime Dressing (VE) (DF) (GFO) (V) <b>Add Halloumi +6, Add Poached Chicken +6.5</b>	24
<b>Slow Cooked Chicken Salad</b> w Roasted Pumpkin, Tahini Yoghurt & Mixed Leaves, Pomegranate, Cherry Tomatoes, Toasted Seeds, Cous Cous (GFO) (VEO) (DFO) <b>Add Halloumi +6</b>	27