



## LITTLE ONE'S MENU

<b>Kids Free Range Eggs on Toast</b> - Scrambled, Poached or Fried (GFO)	10
<b>Ham and Cheese Toastie</b> (GFO)	10
<b>Kids Pancakes</b> w Maple Syrup & Ice Cream (V)	12
<b>Mini Angus Beef Burger</b> w 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>Sticky Date Pudding</b> w Butterscotch & Vanilla Gelato (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)	12
<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 Granola</b> w Coconut Yoghurt and Seasonal Fruits (VE) (DF) (V)	19
<b>Banoffee Buttermilk Pancake</b> w Sliced Banana, Toffee Sauce, Whipped Cream & Sable Crumb (V) <b>Add: Bacon +6</b>	22
<b>Little Way Eggs Benny</b> w Grilled Speck Bacon, Poached Eggs, Baby Spinach, on Buttered Artisan Sourdough & Sauce Hollandaise (GFO) <b>Salmon instead of bacon +4</b>	23
<b>Avocado Smash</b> w Cherry Grape Tomatoes, Red Onion, Mozzarella, Balsamic Glaze & Everything Seasoning on Toasted Artisan Sourdough (V) (GFO) (DFO) (VEO) <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 Spring Onions, Chilli, Crispy Shallots & XO Sauce on Buttered Artisan Sourdough (GFO) (DFO) (VO) <b>Add: Bacon +6, Sausages +6, Chorizo +6, Avocado +5, Hash Brown +5</b>	24
<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)	28
<b>The Big Way</b> w Margaret River Poached Eggs, Bacon, Pork Sausages, Roasted Tomatoes, Hash Brown & Hollandaise on Toasted Artisan Sourdough (GFO)	29



## SMALL PLATES from 11am

<b>Fish Taco</b> w Beer Battered Flathead, Tomato Salsa, Sour Cream Sauce (each)	13
<b>Mushroom Arancini</b> w Neapolitan Sauce & Grated Pecorino (V) (GF) (3 per serve)	18
<b>Pea, Broad Bean &amp; Halloumi Fritters</b> w Sour Cream & Chives (DFO) (GF) (VEO) (3 per serve)	19
<b>Grilled Baby Eggplant</b> w Hummus, Vegan Aioli, Dukkah (GF) (DF) (N) (VE) (V)	19
<b>Crispy Korean Savoury Pancakes</b> w Squid, Fish, Spring Onion, Chilli (GF) (DF)	19
<b>Bao Buns</b> w Spicy Fried Chicken & Iceberg Lettuce w Sriracha Mayonnaise (DF) (2 per serve)	19
<b>Salt &amp; Pepper Squid</b> w Chilli, Spring Onion, & Kewpie Mayonnaise (GF) (DF)	22
<b>Garlic Shark Bay King Prawns "Gambas al Ajillo"</b> w Garlic Infused Olive Oil, Smokey Paprika & Chilli (GF) (DF)	28
<b>Antipasto Platter</b> w Smokey Chorizo, Marinated Olives, Cheddar, Bocconcini Cheese, Hummus Dip & Charred Artisan Sourdough (Entree for Two) (GFO) (VO)	36
<b>Little Way Tasting Plate</b> w Salt & Pepper Squid, Pea & Halloumi Fritters, Mushroom Arancini, Hummus Dip w Charred Artisan Sourdough (Entree for two people or main for one person) (VO) (GFO)	38

## SIDE PLATES

<b>Manjimup Chips</b> Skin On Served w Roasted Garlic Aioli (GF) (V)	11
<b>Seasonal Green Salad</b> (GF) (VE) (DF)	13
<b>Grilled New Season Vegetables</b> w Salsa Verde (GF) (VE) (DF)	13
<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 (Patty Cooked Medium) (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>Harissa Cauliflower Steak</b> w Crispy Chickpeas, Warm Hummus, Roast Beets, & Pomegranate Pearl (GF) (V) (DFO) (VEO)	30
<b>Pan Fried Gnocchi</b> w Handmade Artisan Pasta, Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino Cheese (V) (N)	30
<b>Tagliolini alla Parmigiano</b> w Handmade Pasta, Prosciutto di Parma, Cherry Tomatoes, Grated Parmigiano & Sage	32
<b>Prawn Linguine</b> w Handmade Artisan Pasta, Wild Caught Shark Bay King Prawns, Garlic, Red Chilli & Cherry Tomatoes	34
<b>Rolled Linley Valley Pork Belly Porchetta</b> w Heirloom Baby Carrots & Beetroot Puree (GF) (DFO)	34
<b>Cone Bay Barramundi Yellow Curry</b> w Asian Greens, Jasmine Rice & Crispy Eschalots (GF) (DF)	38
<b>Australian Rib Eye Fillet</b> w Rosemary Garlic Kipfler Potato, Asparagus & Beetrot Puree (Cooked Medium Rare) (GF) (DFO)	42

## HEALTH BOWLS

<b>Super Food Salad</b> w Quinoa, Broccolini, Pomegranate, Sweet Potato, Avocado, Crumbed Feta & Apple Cider Vinaigrette (VEO) (DFO) (GF) (V) <b>Add Halloumi +6,</b> <b>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