



## LITTLE ONE'S MENU

<b>Kids Free Range Eggs on Toast</b> - Scrambled, Poached or Fried (GFO)	11
<b>Ham and Cheese Toastie</b> (GFO)	11
<b>Kids Pancakes</b> w Maple Syrup & Ice Cream (V)	12
<b>Mini Angus Beef Burger</b> w Tomato Sauce, Cheese & Chips	13
<b>Crispy Chicken Fingers</b> & Chips (GF)	13
<b>Pasta Napolitana</b> w Parmesan (VEO) (DFO)	15
<b>Kids Fish &amp; Chips</b> w Battered Flathead & Chips	15

## 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>Layered Blackcurrant &amp; Vanilla Panna Cotta</b> w Berry Compote, Pistachio and Raspberry Sauce (GF) (N)	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)	11
<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>	15
<b>Homemade Granola</b> w Coconut Yoghurt and Seasonal Fruits (VE) (DF) (V)	19
<b>Apple &amp; Matcha Crumble Buttermilk Pancakes</b> w Fresh Strawberries, Mascarpone & Maple Syrup (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 Charred Corn, Cherry Tomatoes, Onion, Fetta, Chilli & Balsamic Glaze on Toasted Artisan Sourdough (V) (GFO) (DFO) (VEO) <b>Add: Poached Egg +3.5, Bacon +6, Halloumi +6</b>	23
<b>Pumpkin Rosti</b> w Poached Margaret River Eggs, Avocado, Wilted Spinach, Seeds, Halloumi, Zhoug (V) (GF), <b>Add: Bacon +6</b>	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, Spinach +5, Mushroom +5, GF Bread +1.5, Halloumi +6</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>Three Cheese Arancini</b> w Mozzarella, Cheddar & Grated Pecorino (V) (GF) (3 per serve)	18
<b>Sweet Potato &amp; Zucchini Fritters</b> w Sour Cream & Smoked Paprika (DFO) (GF) (VEO) (3 per serve)	19
<b>Buffalo Popcorn Cauliflower</b> w Vegan Buffalo Sauce & Ranch, Chives (GF) (DF) (VE) (V)	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)	19
<b>Crab &amp; Avocado Corn Blini Pancake</b> w Tarragon Butter, Fish Roe and Radish (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 & Charred Artisan Sourdough (Entree for Two) (GFO) (VO)	36
<b>Little Way Tasting Plate</b> w Salt & Pepper Squid, Sweet Potato & Zucchini Fritters, Three Cheese 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>Mixed Garden 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>Charred Butternut Pumpkin Steak</b> w Roasted Kale, Cherry Tomatoes, Pepitas, Seeds, Pinenuts, Pomegranates & Balsmic Glaze (GF) (V) (DFO) (VEO) (N)	28
<b>Pan Fried Gnocchi</b> w Handmade Artisan Pasta, Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino Cheese (V) (N)	30
<b>Prawn Linguine</b> w Handmade Artisan Pasta, Wild Caught Shark Bay King Prawns, Garlic, Red Chilli & Cherry Tomatoes	35
<b>Beef Ragù</b> w Handmade Pappardelle Pasta, Slow Cooked Beef, Whipped Ricotta, Pecorino & Red Wine	36
<b>Slow Roasted Crispy Linley Valley Pork Belly</b> w Apple Gravy Sauce, Cauliflower Puree & Seasonal Vegetables (GF) (DFO)	36
<b>Cone Bay Barramundi Yellow Curry</b> w Asian Greens, Jasmine Rice & Crispy Eschalots (GF) (DF)	38
<b>Italian Slow Braised Lamb Shank</b> w Tomato, Red Wine Sauce, Mashed Potato, Broccolini, Gremolata (GF) (DFO)	38

## 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, Add Poached Chicken +8</b>	25
<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>	29