

CITRON

QUICK & EASY

SEE OUR CABINET INSIDE FOR DAILY PASTRIES
By Darvella Patisserie

HOUSE-MADE SCONES 9.5
House-made scones, with house-made whipped cream locally sourced strawberry jam

HAM & CHEESE CROISSANT 9.5
Add tomato - \$2

HOUSE-MADE TOASTED BANANA BREAD 8.5
With house-made native wattleseed butter

CITRON TEA CAKE 7
Ask our staff for daily flavour

ALL DAY BREAKFAST Until 2:30pm

HOUSE MADE GRANOLA (GFO) 18.5
Greek Yoghurt, Seasonal Fruits, Drizzle Honey

EGGS YOUR WAY (GFO) 14
Two eggs on toasted sourdough, tomato & capsicum relish

BREAKFAST BURGER 18.5
Fried egg, bacon, spinach, tomato, swiss cheese & relish on house-made brioche bun (Add Hash brown - \$3.5)

LOADED OMELETTE * 18
Tomato, feta, parsley, spinach kalamata olives, marinated artichokes (add Sourdough slice - \$3)

CAPRESE AVOCADO TOAST (GFO) 18
Toasted sourdough, sliced avocado, bocconcini, vine ripe tomatoes

MUSHROOM STROGANOFF (GFO/VO) 22.5
Poached eggs, parmesan crumbs, naan bread

AVOCADO ON HASH (GFO/V) 20
Smashed avocado, cherry tomatoes, smoked feta, pickled red onion, poached eggs on housemade potato hash

BUTTERMILK PANCAKES 23
Canadian maple syrup, fresh & dehydrated local strawberries, mascarpone, puffed grains

EGGS BENEDICT (GFO) 22.5
Choice of bacon, smoked salmon or halloumi Sourdough, spinach, poached eggs, hollandaise

BAKED BEANS & SPANISH CHORIZO (GFO/ VO) 23.5
Grilled spanish chorizo, baked beans, frizzled onions, fried egg, house made focaccia, smoked feta

BREAKFAST EXTRAS

Sourdough Slice \$3 | Roast Cherry Tomatoes \$4
Avocado \$5 | Halloumi \$6 | Smoked Salmon \$6
Bacon \$5 | One Egg (Poached or Fried) \$3 | Hash Brown \$3.5
| Scrambled eggs \$4.5 | Spinach \$4.5 | Mushrooms \$4.5

LUNCH From 11am - 2:30pm

CHARRED VEGETABLE SALAD * (V) 19
Charred pumpkin, zucchini & dutch carrots, cumin yoghurt, cherry tomatoes, crispy chickpeas, fresh leafy mix, parsley oil

Grilled chicken skewer- \$9.5
Smoked salmon- \$6

FOCACCIA SANDWICH 21
House-made semi-sourdough focaccia, basil pesto, vine ripe tomatoes, bocconcini, prosciutto, Served with French fries

ROASTED CAULIFLOWER & COUSCOUS SALAD 23
(GFO) (V) (VGO)
Israeli couscous, spinach, smoked feta, pomegranate, red onion, capsicum, honey and Dijon Vinaigrette.

CHICKEN SKEWERS (GFO) (3PCS) 28
Zesty buttermilk marinated chicken, garlic & dill labneh, Israeli couscous, salsa verde, guindillas

CONFIT LAMB SHOULDER 34
Grilled naan bread, baba ganoush, piccolo salad, pickled cucumber, mint, pomegranate, smoked feta & chilli oil

FETTUCCHINE RAGÚ 31
Slow cooked short rib ragú, house made fettuccine, parmesan cheese, fresh basil, olive oil.

ZA'ATAR SQUID * 16
Salsa verde mayonaise

MARINATED OLIVES * (VG) 9.5
Fennel, orange peel, chilli

FRIES * (VGO) 9
House seasoning, confit garlic aioli

KIDS Under 12

BUTTERMILK PANCAKE 12
Strawberries, maple syrup

EGG ON TOAST (GFO) 11
One egg on white bread
Add egg - \$3

HAM & CHEESE TOASTIE 9.5
Leg ham & swiss cheese on white bread

CHICKEN NUGGETS 14
Served with fries & tomato sauce

KEY

* = Gluten Friendly GFO = Gluten Friendly Option
VG = Vegan VGO = Vegan Option
🍊 = Chef recommends V = Vegetarian

Please note: 10% Sunday surcharge | 20% surcharge on public holidays
Please advise of any allergies or intolerances when placing your order

CITRON

COFFEE

Blend by Rising Sun Roasters

SMALL 5 | LARGE 6

MATCHA or TURMERIC LATTE Small 5 | Large 6

CHILLED
Iced Mocha | Iced Coffee | Iced Chai 7
Iced Chocolate | Iced Latte | Iced Matcha
Strawberry Matcha 8.5

EXTRAS
Decaf | Syrups | Alternative Milks 1
Extra Shot 0.5 | Single Origin 0.1

TEA

By 'Origin Tea'

LEMONGRASS & GINGER | EARL GREY | CHAI |
ENGLISH BREAKFAST | GREEN | PEPPERMINT 6

COLD DRINKS

SPARKLING WATER 8

STILL WATER 4.5

COKE | COKE ZERO | LEMONADE |
LEMON LIME BITTERS 4.5

LONG RAYS TONIC WATER | SODA WATER 5

HRVST COLD PRESSED JUICE - APPLE | ORANGE |
WATERMELON & PEAR 6.5

SPRITZY SATURDAYS

From 10am every Saturday, enjoy sipping on Aperol
or Limoncello Spritz for just \$12

COCKTAILS

From 10am

MIMOSA 12
Prosecco, orange juice

APEROL 16
Aperol, Prosecco, soda, orange

AMALFI 16
Amaro Montenegro, lemon, soda water

CAPRI 16
Ink gin, St. Germain, lavender, soda, lime

LIMONCELLO 16
Limoncello, prosecco, soda, lemon

SANTORINI 16
Pink gin, Aperol, lemonade, fresh strawberries,
soda, mint

DIY MIMOSA'S

1 x bottle of Prosecco and 1 x bottle of orange juice
\$62

BEER

BIRRA MORETTI - Italy 9.5

ESTRELLA - Spain 9.5

KRONENBOURG - France 9.5

PERONI MID STRENGTH - Italy 9

BURLEIGH TROPICAL PALE ALE - Australia 9.5

4 PINES ULTRA LOW - Australia 9

GREAT NORTHERN SUPER CRISP - Australia 9.5

BROOKVALE ALCOHOLIC GINGER BEER - Australia 11

SPIRIT

ABSOLUT VODKA | CANADIAN CLUB WHISKEY |
1800 TEQUILA | MAKERS MARK BOURBON |
BUNDABERG RUM | MONKEY SHOULDER WHISKY |
MANLY SPIRITS CO LIMONCELLO | NOOSA GIN 10

HENDRICKS GIN | GREY GOOSE VODKA |
INK SLOE GIN | GLENFIDDICH WHISKY 12

WINE

Please ask our staff for the full bottle list

SPARKLING	GLS	BTL
NV Mrs Q Prosecco King Valley, VIC	13	55

WHITE	GLS	BTL
2022 Babich Black Label Sauvignon Blanc Marlborough, NZ	13	55

RED	GLS	BTL
2021 Golden Grove Estate Shiraz Granite Belt, QLD	13	55

ROSÉ	GLS	BTL
2021 Indigo Vineyards Merlot Rose Beechworth, VIC	13	55

LUNCH BANQUETS

GRAZING BANQUET

FOCACCIA
MARINATED OLIVES * (VG)
ZA'ATAR SQUID *
CHICKEN SKEWERS (GFO)
CHARRED VEGETABLE SALAD * (VGO)
FRENCH FRIES * (VGO)

\$45 per person

MEDITERRANEAN BANQUET

FOCACCIA
MARINATED OLIVES * (VG)
ZA'ATAR SQUID *
CONFIT LAMB SHOULDER
ROASTED CAULIFLOWER & COUSCOUS
SALAD (GFO) (V) (VGO)
FETTUCCINE RAGU
FRENCH FRIES * (VGO)

\$59 per person

Lunch banquets available from 11am - 2:30pm
Minimum 4 people

Please note: 10% Sunday surcharge & 20% surcharge on public holidays