

CITRON

QUICK & EASY

SEE OUR CABINET INSIDE FOR DAILY PASTRIES
By Darvella Patisserie

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

HAM & CHEESE CROISSANT
Add tomato - \$3

HOUSE-MADE TOASTED BANANA BREAD
With House-Made Salted Caramel Butter

LEMON CITRON TEA CAKE

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, tomato, fresh basil

SAUTEED MUSHROOM 22.5
Sautéed Mushrooms, Confit leeks, Celeriac Puree, Poached Eggs, Pangrattato, Sourdough 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

BROKEN EGGS "HUEVOSS ROTOS" (GF) (V) 23.5
Crispy chat potatoes, Labneh, Bravas Sauce, Prosciutto Fried Egg & Shaved Parmesan

BREAKFAST EXTRAS

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

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

LUNCH From 11am - 2:30pm

CHARRED VEGETABLE SALAD * (V)(VG)(GF) 20
Charred Pumpkin, Asparagus, Carrots & Zucchini, Labneh, Clarified Garlic Butter, Dukkah & Cherry Tomatoes

9.5 FOCACCIA SANDWICH 22
House-made semi-sourdough focaccia, basil pesto, vine ripe tomatoes, bocconcini, prosciutto, Add fries- \$3

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

CHICKEN BURGUER 19
Bravas Aioli, Swiss Cheese, Pickled Red Onion & Cucumber, Crispy Chicken Thigh, Iceberg Lettuce & Brioche bun. Add Fries- \$3

CHICKEN SKEWERS (GFO) (3PCS) 28
Cous Cous & Tabbouleh Salad, Garlic & Mint Labneh, Zesty Buttermilk Marinated Chicken, Pickled Chillis

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

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

18 ZA'ATAR SQUID * 16
Lemon aioli

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