

# 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

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

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

LOADED OMELETTE (GF) 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 (GFO) 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  
A choice of Prosciutto, avocado or halloumi with-House-made semi-sourdough focaccia, basil pesto, tomatoes, bocconcini  
Add fries- \$3

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

CHICKEN BURGER 20  
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

18 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