

CITRON

QUICK & EASY

7 AM - 2:30 PM

SEE OUR CABINET INSIDE FOR DAILY PASTRIES

By Darvella Patisserie

HAM & CHEESE TOASTIE

Gypsy Ham, Mornay Sauce, Dijon mustard, Swiss Cheese, Sourdough Bread.

Add Tomato - \$3 · Add Chips - \$3

CAPRESE TOASTIE

Baguette, Fresh Tomatoes, Fior Di Latte Cheese, Basil, House-Made Pesto

SALMON BAGEL

Smoked Salmon, Dill & Caper Cream Cheese, Fresh Cucumber.

Add Avocado - \$5

HOUSE-MADE SCONES 1 OR 2

House-Made Scones, With House-Made Whipped Cream Locally Sourced Strawberry Jam

ALL DAY BREAKFAST & LUNCH

HOUSE MADE GRANOLA (GFO)

Greek Yoghurt, Seasonal Fruits

EGGS YOUR WAY (GFO)

Two Eggs on Toasted Sourdough, Tomato & Capsicum Relish

BREAKFAST BURGER (GFO)

Fried Egg, Bacon, Spinach, Tomato, Swiss Cheese & Relish on House-Made Brioche Bun

Add Lamb Patty - \$6 Add Fries - \$3

LOADED OMELETTE (GF)

Tomato, Feta, Parsley, Spinach Kalamata Olives, Marinated Artichokes (Add Sourdough Slice - \$3)

CAPRESE AVOCADO TOAST (GFO)

Toasted Sourdough, Sliced Avocado, Bocconcini, Tomato, Fresh Basil

ZUCCHINI FRITTERS

Served With Your Choice of Halloumi or Bacon, Tahini Yoghurt, Smoked Honey, & a Poached Egg.

AVOCADO ON HASH (GFO/V)

Smashed Avocado, Cherry Tomatoes, Smoked Feta, Pickled Red Onion, Poached Eggs on Housemade Potato Hash

BUTTERMILK PANCAKES (half / full serve)

Canadian Maple Syrup, Fresh & Dehydrated Local Strawberries, Mascarpone, Puffed Grains

EGGS BENEDICT (GFO)

Choice of Bacon, Smoked Salmon or Halloumi Sourdough, Spinach, Poached Eggs, Hollandaise

FRIED GNOCCHI RAGU

House-Made Fried Gnocchi, Ragu Sauce, Parmesan, Herbed Crumbs, & a Fried Egg.

HUMMUS ON TOAST

House-Made Hummus, Fresh Tomatoes, Cucumber, Avocado, Balsamic Reduction, Basil.

Add Egg -\$3

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

FOCACCIA SANDWICH 22
A Choice of Prosciutto, Avocado or Halloumi With House-Made Semi-Sourdough Focaccia, Basil Pesto, Tomatoes, Bocconcini. Add Fries- \$3

ROASTED CAULIFLOWER & COUSCOUS SALAD 23
(GFO, V, VGO)
Israeli Couscous, Spinach, Smoked Feta, Pomegranate, Red Onion, Capsicum, Sliced Cucumber, Honey & Dijon Vinaigrette

ZESTY CHICKEN SKEWERS (GFO) (3PCS) 32
Zesty Buttermilk-Marinaded Chicken, Pilaf Rice, Tabbouleh, and Mint Yoghurt.

CITRON GYROS 26
House-Made Naan With Your Choice of Chicken or Confit Lamb, Tabbouleh, Tzatziki, Mint Yoghurt, and Fries

GIOUVETSI 30
Slow-Cooked Lamb with Orzo Pasta, Crushed Tomato, Dill & Parsley

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

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

KEY

*=Gluten Friendly | GFO= Gluten friendly option
VG = Vegan | V= Vegetarian | VGO Vegan option

 = Chef recommends

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