

# CITRON

## QUICK & EASY

7 AM - 2:30 PM

### SEE OUR CABINET INSIDE FOR DAILY PASTRIES

By Darvella Patisserie

**HAM & CHEESE TOASTIE** 14  
Gypsy Ham, Mornay Sauce, Dijon mustard, Swiss Cheese, Sourdough Bread.  
Add Tomato - \$3 · Add Chips - \$3

**HAM & CHEESE CROISSANT** 9.5  
Add Tomato - \$3

**CAPRESE TOASTIE** 14  
Sourdough Bread, Fresh Tomatoes, Fior Di Latte Cheese, Basil, House-Made Pesto

**SALMON BAGEL** 14  
Smoked Salmon, Dill & Caper Cream Cheese, Fresh Cucumber.  
Add Avocado - \$5

**HOUSE-MADE SCONES 1 OR 2** 5 / 9.5  
House-Made Scones, With House-Made Whipped Cream Locally Sourced Strawberry Jam

## ALL DAY BREAKFAST & LUNCH

**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 Fries - \$3

**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

**ZUCCHINI FRITTERS** 23  
Served With Your Choice of Halloumi or Bacon, Tahini Yoghurt, Smoked Honey, & a Poached Egg.

**AVOCADO ON HASH (GFO/V)** 20  
Smashed Avocado, Cherry Tomatoes, Smoked Feta, Pickled Red Onion, Poached Eggs on Housemade Potato Hash

**BUTTERMILK PANCAKES ( half / full serve)** 12/23  
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

**FRIED GNOCCHI RAGU** 25  
House-Made Fried Gnocchi, Ragu Sauce, Parmesan, Herbed Crumbs, & a Fried Egg.

**HUMMUS ON TOAST** 19  
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, Dill Labneh, 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** 24  
House-Made Naan With Your Choice of Chicken or Confit Lamb, Tabbouleh, Tzatziki, Mint Yoghurt, and Fries

**GIOUVETSI PASTA** 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

# CITRON



## COFFEE

RISING SUN ROASTERS COFFEE	SMALL 5.2   LARGE 6.2
MATCHA   TURMERIC LATTE	SMALL 6   LARGE 7
CHILLED (served with ice cream)	
Iced Mocha   Iced Coffee   Iced Chocolate	8
Iced Latte   Iced Matcha   Iced Chai	7
EXTRAS	
Decaf   Syrups   Alternative Milks	1
Extra Shot	0.8

## TEA

By 'Origin Tea'

LEMONGRASS & GINGER   EARL GREY   CHAI	6
ENGLISH BREAKFAST   GREEN   PEPPERMINT	

## COLD DRINKS

SPARKLING WATER	SMALL 4.5   LARGE 8
STILL WATER	4.5
COKE   COKE ZERO   LEMONADE   LEMON LIME BITTERS	5
LONG RAYS TONIC WATER   SODA WATER	5
HRVST COLD PRESSED JUICE	6.5
SPARKLING ICED TEA Peach or Tropical	6.5

## COCKTAILS

From 10am

MIMOSA Prosecco, orange juice	12
APEROL Aperol, Prosecco, soda, orange	16
CAPRI Ink gin, St. Germain, lavender, soda, lime	16
LIMONCELLO Limoncello, prosecco, soda, lemon	16
SANTORINI Pink gin, Aperol, lemonade, fresh strawberries, soda, mint	16

## 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
HEINEKEN 0%	9

## SPIRITS

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

GLS BTL

SPARKLING NV Mrs Q Prosecco King Valley, VIC	13	55
WHITE Babich Black Label Sauvignon Blanc Marlborough, NZ	13	55
Nativo Pinot Grigio Chieti, IT	13	55
RED Fowles Are You Game Shiraz Strathbogie Ranges, VIC	13	55
ROSÉ Indigo Vineyards Merlot Rose Beechworth, VIC	13	55

## BANQUETS

### \$45 BANQUET

- MARINATED OLIVES (VG)
- ZA'ATAR SQUID
- GNOCCHI RAGÙ
- CHICKEN SKEWERS (GFO)
- SEASONAL VEGETABLES SALAD (VGO)
- FRENCH FRIES (VGO)

### \$54 BANQUET

- MARINATED OLIVES (VG)
- HOUSE-MADE FOCACCIA
- ZA'ATAR SQUID
- CHICKEN SKEWERS (GFO)
- GIOUVETSI PASTA
- CAULIFLOWER SALAD
- FRENCH FRIES (VGO)

