

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

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, and House Made Strawberry Jam

HUMMUS DIP & SOURDOUGH (GFO) 9
House-Made Hummus, Olive Oil, Lemon Dressing, Za'atar Seasoning, and Grilled Sourdough

ALL DAY BREAKFAST & LUNCH

EGGS YOUR WAY (GFO) 14
Two Eggs on Toasted Sourdough, Tomato & Capsicum Relish

BREAKFAST BURGER (GFO, DFO) 19
Fried Egg, Bacon, Spinach, Tomato, Swiss Cheese & Relish on House-Made Brioche Bun
Add Fries - \$3

LOADED OMELETTE (GF) 19
Tomato, Feta, Parsley, Spinach Kalamata Olives, Marinated Artichokes (Add Sourdough Slice - \$3)

CAPRESE AVOCADO TOAST (GFO) 19
Toasted Sourdough, Sliced Avocado, Bocconcini, Tomato, Fresh Basil

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

AVOCADO ON HASH (GFO, V) 23
Smashed Avocado, Cherry Tomatoes, Smoked Feta, Pickled Red Onion, Poached Eggs on Housemade Potato Hash

BUTTERMILK PANCAKES (half / full serve) 14/23
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

ROAST VEGGIE SALAD * (V, VG, GF) 21
Roasted Pumpkin, Cauliflower, Carrots, and Zucchini served with Tahini Yoghurt, Dukkah, Micro Greens, and Lemon Dressing

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

ZESTY CHICKEN SKEWERS (GFO) (2PCS) 32
Zesty Buttermilk-Marinated Chicken, Pilaf Rice, Tabbouleh, and Mint Yoghurt

CITRON GYROS (DFO)
Naan, Tabbouleh, Tzatziki, Mint Yoghurt, and Fries
Chicken- \$24 | Lamb \$26

RAGU FETTUCCHINE (DFO) 34
Braised Beef Short Rib Ragu, Fettuccine, Parmesan, and Herb Crumbs

ZA'ATAR SQUID * 16
Lemon Aioli

MARINATED OLIVES * (VG) 9.5
Fennel, Orange Peel, Chill

FRIES * (VGO) 9
House Seasoning, Confit Garlic Aioli

KIDS

Under 12

EGG ON TOAST (GFO) 11
One Egg on White Bread
Add Egg - \$3

CHICKEN NUGGETS 14
Served With Fries & Tomato Sauce

BANANA BREAD WITH CARAMEL BUTTER (GF) 10

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 | DFO= Dairy free option

 = Chef recommends