



# MENU

# FIRST THING IN THE MORNING (7:30AM - 11AM)

<b>Eggs Your Way (v, gfa, nf)</b>	<b>12</b>
Free-range eggs on sourdough, served poached, fried or scrambled -DIY with your choice of add-ons	
<b>Croque Madame Croissant</b>	<b>18</b>
Baked croissant with shaved ham, cheddar, fried egg and bechamel	
<b>BNE Breakfast Burger (nf)</b>	<b>15</b>
Free-range fried egg, double smoked bacon, garden leaves and house-made tomato relish	
<b>Veggie Breakfast Burger (v, nf)</b>	<b>15</b>
Free-range fried egg, smashed avocado, halloumi, garden leaves and vegan aioli	
<b>Vegan Breakfast Panacotta (v,vgn)</b>	<b>18</b>
Spiced chai pannacotta, house made coconut and super seed granola, blueberry compote	
<b>Belgian Waffle (v)</b>	<b>19</b>
Dark chocolate waffle with caramelised pears, hazelnut praline, vanilla bean gelato and house made chocolate sauce	
<b>Farmer's Market Breakfast (v, gfa)</b>	<b>27</b>
Free-range poached eggs, polenta bites, herb roasted mushrooms, smashed avocado, blistered cherry tomatoes, fire-roasted pepper relish served with sourdough -add a rasher of double smoked bacon <b>\$3</b>	

## ADD-ONS

<b>Condiments:</b> butter / jam / aioli / tomato relish	<b>1</b>
<b>Breads:</b> sourdough / gluten-free bread / organic dark rye	<b>3</b>
<b>Sides:</b>	
field mushroom / blistered cherry tomatoes / spinach	<b>5</b>
halloumi, smashed avocado, free-range poached eggs or fried	<b>5</b>
free-range bacon, polenta bites, scrambled eggs	<b>6</b>

# ALL DAY BREAKFAST

## **Avocado Bliss (v, gfa)**

**24**

Smashed avocado, beetroot and sumac pesto, marinated organic feta, toasted walnut crunch and poached egg on thick cut organic dark rye

## **Putia's Signature Breakfast Gnocchi (gf, nf)**

**24**

House made potato and herb gnocchi, smoked speck, garden spinach, parmesan and cracked pepper butter, free-range poached egg and lemon pangrattato

## **Zucchini and Za'atar Fritters (v, nf)**

**24**

Za'atar spiced zucchini and organic feta fritters, house made turmeric labneh, free-range poached eggs, crispy kale, charred lemon

## **Mediterranean Omelette (gfa, nf)**

**24**

3-egg omelette with free-range Italian pork polpette, roast cherry tomatoes, olives, spinach and hand shaved Parmesan served with toasted sourdough

## **Summer Bounty Bowl (vgn, gf)**

**24**

Dukkah roasted cauliflower, herbed quinoa, super green hummus, smashed avocado, pickled red cabbage, crispy kale, pistachio crunch

\*\* We don't substitute or swap ingredients in dishes, you are welcome to ask for the item to be served on the side and we will do our best to accommodate.

\*\*Our kitchen is **NOT** 100% gluten, nut, seafood or dairy free, we do our utmost to ensure our meals as denoted are made to the specifications. Please mention to your server if you have any serious allergies we need to know about.

\*\* Our menu is cooked to order, therefore at busy times, there may be a wait. We appreciate your patience.

\*\* Groups over 12 guests must order from the Set Menu. We do that to minimize waiting times and ensure that all the food gets to you at the same time

***Thank you from our Head Chef Sheena McRuvie***

# LATER IN THE DAY (11AM-2PM)

## Entrées / Sides

<b>House Arancini (gf)</b>	<b>13</b>
Served with aioli (3 pieces per serve – see blackboard for today's flavour)	
<b>Sauteed Super Greens (v,gf)</b>	<b>13</b>
Sautéed kale and charred zucchini with turmeric labneh	
<b>Halloumi Fries (gf, nf)</b>	<b>12</b>
Thick cut halloumi fries served with tzatziki	
<b>Waffle Fries (v, vgn, gf, nf)</b>	<b>11</b>
Oregano salt served with vegan aioli	

## Mains

<b>Fish Croquettes (gf)</b>	<b>29</b>
Herbaceous fish croquettes, pickled radish and cucumber salad, garden herb aioli and charred lemon	
<b>Maple Glazed Pumpkin (vgn, gf, nf)</b>	<b>29</b>
Served with Ancient grains, whipped tahini, chili pepitas, pomegranates and toasted flat bread	
<b>Beef Bavette (gf, nf)</b>	<b>29</b>
Sous-vide steak served with grilled herb polenta, charred broccolini, warm caponata and toasted pine nuts	
<b>Chicken Lemonato (gfa,nf)</b>	<b>29</b>
Free-range chicken thigh, spinach, organic feta and dill purée, charred zucchini, filo flakes, shaved radish and mint salad	
<b>Fish of the Day (gf, nf)</b>	<b>Market Price</b>
See blackboard for fish of the day served with harissa salsa, lemon roasted baby potatoes, olives and charred fennel	

# Burgers & Salads

- Eggplant Parma Burger (vgn, nf)** **23**  
Crispy eggplant, Nonna's sugo, vegan mozzarella, sweet basil and garden greens on a vegan charcoal bun served with waffle fries
- Spanish Pork Bocata** **25**  
Twice-cooked pork belly, romesco, shaved Manchego, Ferreroni peppers and spinach on a toasted baguette served with waffle fries
- Grecian Chicken Burger (nf)** **24**  
Grilled lemon and oregano chicken, super green hummus, shaved cucumber, mint yoghurt and garden greens on a seeded bun served with waffle fries
- Putia House Salad (vgn, gf)** **18**  
Ancient grains, fire roasted peppers, spinach and toasted chili pepitas with Za'atar lemon dressing
- Vitality Buddha Bowl (vgn, gf)** **24**  
Dukkah roasted cauliflower, herbed quinoa, super green hummus, smashed avocado, pickled red cabbage, crispy kale, pistachio crunch

## KIDS MENU (FOR CHILDREN UNDER 12)

- Zucchini and Feta Fritter (v, nf)** **13**  
Served with pita bread and mint yoghurt
- Belgian Waffle (v)** **13**  
With vanilla bean gelato and Putia's chocolate sauce
- Fish Cake (gf,nf)** **13**  
Served with waffle fries and tomato sauce

## Kids Drinks

- Orange Juice** **5.0**
- Milkshakes:** Chocolate / Vanilla / Berry **5.0**
- Hot Chocolate** **3.0**
- Babychino** **1.5**

# BEVERAGES

## Coffee

4.5

*Putia proudly pours coffee from specialty local roasters*

*Our blends:*

**Passport "Departure Blend"** – Medium body with notes of tropical fruit and nougat. We serve this blend with our white coffees.

**Wolff "Big Dog Blend"** - Opulent body with malty dark chocolate notes. We serve this blend with our black coffees. Low acidity makes this blend perfect with alternative mylks.

### Extras

Alternative Mylks (coconut, almond, macadamia, oat, Bonsoy)

0.5

Extra shot, mug

1.0

## Caffeine Free Latte (gf, vgn)

5.5

**Decaffeinated Latte** – Wolff Coffee Roasters Decaf blend

**Spiced Chai Latte** - Putia's own blend of exotic spices with Bonsoy

**White Hot Chocolate** – White chocolate, vanilla bean, macadamia mylk

**Turmeric Latte** - Turmeric, cinnamon, ginger, cardamom, coconut mylk & maple syrup

\*\*Can choose a different milk than the one recommended

## Steeped Tea

5.5

Organic English Breakfast / French Earl Grey /Organic Chai

Green Tea- Sencha / Peppermint

Putia's Refresher Iced Tea – Fruits of the Forest

6.5

## Freshly Squeezed Juices

**Single Fruit** - Orange | Apple

7.5

**Golden Squeeze** - Orange, carrot, ginger, passionfruit

8.5

**Green Detox** – Granny Smith apple, cucumber, kale, spinach and ginger

8.5

**Heart Beet** – Apple, beetroot, lemon, kale

8.5

## Sodas & Kombucha

**House-made Sodas** – Berry and Vanilla | Lemon Lime and Thyme

6.5

**Probiotic Kombucha** – Lemon Myrtle | Ginger Turmeric | Berry Schisandra

8.0

## Super Shakes

**Wild Berry Bliss** – Mixed berries, chia, almond mylk, organic blueberry yoghurt

9.5

**Banana Buzz** – Fresh bananas, Putia's chai spice caramel, oat mylk, cocoa nibs

9.5

**Banyo Breeze** – Mango, pineapple, passionfruit, coconut water, toasted coconut

9.5

\*\*Can choose a different mylk than the one recommended

## BRUNCH COCKTAILS (from 10am)

<b>Strawberry and Basil Frose</b>	<b>18</b>
Rose Moscato, Finesse Gin, lemon sorbet, strawberries and basil	
<b>Espresso Martini</b>	<b>18</b>
Mr Black coffee liqueur, Finesse vodka, cold brew coffee	
<b>Limoncello Spritz</b>	<b>18</b>
Limoncello, Serenissimo Prosecco, soda and fresh mint	
<b>Passionfruit Mojito</b>	<b>18</b>
Bacardi, lime, mint, soda and fresh passionfruit from our garden	

## BEER & CIDER

All In Sapre Session Ale, local 3.5%	<b>9</b>
Fick Blonde Summer Ale, local 4.7%	<b>11</b>
Aether Peanut Butter Stout, local 6.7%	<b>13</b>
Aether Ginger Beer, local 4.3%	<b>12</b>
Fury and Son Pilsner, VIC 4.8%	<b>11</b>
Sidewood Pear Cider, SA 5.0%	<b>11</b>
Eighth Day Granny Smith Apple Cider, QLD 5.9%	<b>12</b>
Eighth Day Rose Cider, QLD 5.0%	<b>13</b>

# WINE LIST

## Sparkling Wine

	gls	btl
De Perriere, Blanc de Blancs Brut <i>Burgundy, France</i>	<b>14</b>	<b>62</b>
Prosecco Serenissimo Brut <i>Montepelluna, Italy (Vegan friendly, Organic)</i>	<b>13</b>	<b>56</b>

## Whites

Witches Falls Sauvignon Blanc <i>2021 South Australia</i>	<b>12</b>	<b>49</b>
Canal Grando Pinot Grigio (Organic Biodynamic) <i>2019 Veneto, Italy</i>	<b>12</b>	<b>49</b>
Mt Trio Unwooded Chardonnay <i>2019, Porungurup, WA</i>	<b>11</b>	<b>42</b>

## Reds

Days and Daze Shiraz (Organic) <i>2021, SA</i>	<b>11</b>	<b>44</b>
Ingram Road Pinot Noir <i>2019 Yarra Valley, VIC</i>	<b>12</b>	<b>50</b>
Soul Growers Grenache, Shiraz, Mataro <i>2019 Barossa Valley, SA</i>	<b>14</b>	<b>57</b>
Capa Tempranillo <i>2020 Valencia, Spain</i>	<b>13</b>	<b>52</b>

## Rose

Reserve des Vignerons Rose <i>2018 Loire Valley, France</i>	<b>12</b>	<b>49</b>
Rose Moscato <i>2021 Granite Belt, QLD</i>	<b>11</b>	<b>47</b>

# GROUP SET MENU

(FOR GROUPS OVER 12PAX)

## Breakfast

### Breakfast and Coffee - \$28

#### Choice of Breakfast

AVOCADO BLISS

PUTIA'S SIGNATURE BREAKFAST GNOCCHI

ZUCCHINI AND ZA'ATAR FRITTERS

MEDITERRANEAN OMELETTE

SUMMER HARVEST BOWL

#### Regular Coffee or Hot Beverage

\*\* Groups over 12 guests must order the Set Menu. Any day before 11am.

## Lunch

### 2-Course Set Menu - \$38

#### Entrée to Share

ARANCINI,  
PUTIA HOUSE SALAD  
HALLOUMI FRIES

#### Choice of Main

FISH CROQUETTES  
MAPLE GLAZED PUMPKIN  
BEEF BAVETTE  
CHICKEN LEMONATO

\*\* Groups over 12 guests must order the Set Menu. Any day from 11am.