



OPEN 7AM-1AM 7 DAYS A WEEK

FULLY LICENCED TABLE SERVICE

CATERING & TAKE AWAY AVAILABLE

\$4 MINIMUM COVER CHARGE AT PEAK TIMES

PUBLIC HOLIDAYS WILL INCUR A 12% SURCHARGE

A unique array of continental pastries & cakes inspired from the Greek, Italian & French cuisines are baked daily and available on display.

Our products may contain nuts & traces of nuts. If you have any allergies, please let your host know.

We only use local & fresh produce.  
Free range, Halal & Australian meats.  
Australian & New Zealand seafood.

Imported Greek olive oil & feta cheese.



#melbourne #melbournefood #melbournefoodie  
#melbournebreakfasts #brunch #cakes #cakestagram  
#sweets #cocktails #vanilla #vanillalounge

vanillalounge.com.au

## HOT DRINKS

Coffee	4
cappuccino · latte · flat white · espresso · long black · short/long macchiato	
Mocha latte/chino	4.5
Spicy chai latte · Chai vanilla latte	4.5
Dirty chai latte · Green tea latte	5
Affogato	5.5
Greek coffee	4
Double Greek coffee	5.5
Hot chocolate	4.5
Hot caramel	5
Mini warm chocolate	4.2
Baby chino	1.8
Mugs	add 1
Decaf	add 0.5
Lactose free skim milk	add 0.7
Soy milk (Silk)	add 0.5
Almond milk	add 0.7
Flavours	add 0.5
vanilla · caramel · hazelnut	
Extra coffee shot	add 0.5
Tea T2	4.5
english breakfast · earl grey · chamomile · sencha green · chai tea	
peppermint · lemongrass & ginger · gorgeous geisha · strawberries & cream	
Honey	0.3
Pot of hot water with lemon	1.5

## COLD DRINKS

Frappé (traditional greek-style)	5.5
mocha · ice cream	add 0.5
Freddochino · Freddoespresso	6
Iced coffee · Iced chocolate · Cold chai latte	6.5
Iced mocha	7
Milkshakes	7
chocolate · strawberry · vanilla · caramel · blue heaven · banana · lime extra thick	
Minishakes	add 2
Spiders	4.8
Fruit smoothies	6.5
raspberry · mixed berry · strawberry/banana · pineapple/tropical	7.8
Vegie & fruit smoothies	7.8
kale, lemongrass, banana & mango · ginger, beets, blueberry & pineapple	
carrot, goji, pineapple & papaya	
Mixed fresh fruit smoothie	7.8
Freshly squeezed OJ	6.8
Bottled soft drinks 330ml	4.5
coke · sprite · fanta · diet coke · coke zero · chinotto	
Sparkling varieties	4.5
plain · tonic · soda · red blood orange · strawberry & kiwi	
Epsa (imported Greek carbonated drinks)	4.5
gazzoza · orange · lemon · sour cherry	
Apple Tree juice	4.5
orange · apple & guava · apple · apple & mango	
Other juice	4.5
pineapple · cranberry	
Iced tea	4.5
lemon · peach · tuvunu/greek mountain tea with honey	
Kombucha sparkling live cultured drink	5
apple crisp · raspberry lemonade	
Lemon, lime & bitters	5
Red Bull can	4.8
Mount Franklin bottled water	3.8

## SPIRITS

Glenfiddich 12yo · Hennessy Cognac VS	12.5
Bombay Sapphire Gin · Canadian Club · Chivas · Cointreau · Dimples 12yo	10.5
Johnny Black · Metaxa · Rakomelo	
Amaretto · Bacardi · Baileys · Bundaberg · Campari · Chambord · Frangelico	9.5
Galliano · Havana Rum · Jack Daniels · Jim Beam · Johnny Red	
Kahlua · Malibu · Mastiha · Midori · Port · Sambuca (black & white)	
Southern Comfort · Tia Maria · Tsipouro · Vanilla Vodka · Vodka · Vodka North	
Ouzo	8.5
Mini Ploumari Ouzo 200ml	35

## BEER

Mythos GR · 2 Brothers Taxi Lager · Asahi · Corona · Heineken · Peroni	9
Crown · Pure Blonde · Blue Island GR · Cascade Light	8.5
VB	8
Fog City Cloudy Cider 500ml	13
apple & pear	

## WINE

NV 2Castelli Prosecco Conegliano Valdobbiadene IT	10 / 54
NV Kir-Yianni Paranga Sparkling PGI Macedonia GR	11 / 56
NV Azahara Sparkling Moscato (white) Murray Darling VIC	9 / 46
NV Malamatina Retsina Thessaloniki GR	16
2017 RockBare Riesling Clare Valley SA	12 / 48
2017 Tainui Sauvignon Blanc Marlborough NZ	10 / 44
2016 Corte Giacobbe Pinot Grigio Veneto IT	12.5 / 49
2017 La La Land Pinot Gris Mildura VIC	9 / 46
2016 Reverie Chardonnay Pays d'Oc FR	11.5 / 47
2018 Pink Claw Rosé Heathcote VIC	11 / 46
2017 Mojo Lightly Sparkling Moscato (pink) Langhorne Creek SA	9.5 / 43
2015 Fat Bastard Pinot Noir Languedoc FR	10.5 / 45
2015 Mountadam Cabernet Sauvignon Eden Valley SA	12.5 / 49
2016 Amelia Park Trellis Cabernet Merlot Margaret River WA	11.5 / 47
2017 Thorn-Clarke Sandpiper Merlot Barossa Valley SA	9.5 / 43
2015 The Hidden Sea Shiraz Limestone Coast SA	12 / 48

## COCKTAILS

Cosmopolitan	16.5
Vodka, Cointreau, cranberry juice & a twist of lime	
Toblerone	18.5
Frangelico, Kahlua, Baileys & cream	
Jelly Bean	16.5
Ouzo, Blue Curaco, lemonade & a touch of red cordial	
Midori Splice	16.5
Midori, Malibu, cream & pineapple juice	
Mojito	16.5
Mint, rum, sugar, lime & soda	
Espresso Martini	18
Espresso, vodka, Kahlua, White Creme de Cacao	
Vanilla Surprise	POA
Ask your waiter for the barman's specialty	

MANAGEMENT RESERVES THE RIGHT TO REFUSE ENTRY. PATRONS ARE NOT ALLOWED TO BRING FOOD OR DRINKS FROM OTHER PREMISES TO OUR TABLES. THIS POLICY IS THERE TO PROTECT OUR PATRONS & OUR BUSINESS. PLEASE BE ADVISED THAT SERVICE IS WITHIN THE SCOPE OF OUR (RSA) RESPONSIBLE SERVICE OF ALCOHOL POLICY

## BREAKFAST

<b>Fresh Fruit Salad &amp; Yoghurt (V) (GF)</b> add granola +2	<b>11.5</b>
<b>Banana Bread (V)</b> made in our bakehouse with fruit compote & mascarpone/yoghurt	<b>13.5</b>
<b>Raisin Toast (V) or Fruit Toast (V) (GF bread available)</b>	<b>6.5 / 8.5</b>
<b>Toast with Condiments (V) (GF bread available)</b> your choice of jam, marmalade, honey, vegemite or peanut butter	<b>6.7</b>
<b>Scones (2) (V)</b> made in our bakehouse and served with jam & cream	<b>9</b>
<b>Breakfast Bruschetta (V)</b> free range poached eggs served with smashed avocado, cherry tomatoes, rocket & basil on sourdough bread	<b>18.8</b>
<b>Smashed Avocado &amp; Feta Bruschetta (V)</b> free range poached eggs served with smashed avocado, feta, rocket & basil on sourdough bread	<b>18.8</b>
<b>Greek Beans on Toast (V)</b> oven baked giant lima beans (low GI) with tomato and greens served with toasted bread drizzled with olive oil – yummy tip: add feta +4.5	<b>18</b>
<b>Brioche French Toast (2 Slices) served with Maple Syrup (V)</b> add bacon +5, berries +4.5, stewed pears +4.5, chocolate hazelnut spread +4.5	<b>13.5</b>
<b>creamy Greek chantilly yoghurt +4.5, ice cream +2</b>	
<b>Vanilla's Pancakes (2 Stack) (V)</b> served with mixed berries, ice cream & maple syrup or poached pears with creamy Greek chantilly yoghurt or chocolate hazelnut spread – add pancake +4	<b>17</b>
<b>Eggs on Toast (V)</b> your choice of free range fried or poached eggs (700g) / scrambled – add bacon +5	<b>11.8 / 13.8</b>
<b>Eggs Benedict</b> free range poached eggs (700g) served on toasted English muffins with Virginian ham topped with hollandaise sauce – add salmon +3	<b>18</b>
<b>Eggs Florentine (V)</b> free range poached eggs (700g) served on toasted English muffins with wilted spinach topped with hollandaise sauce	<b>18</b>
<b>Salmon Breakfast</b> Atlantic smoked salmon with cream cheese, avocado, radish and capers on toasted sourdough bread with beetroot reduction dressing add free range poached egg +3.5	<b>22.5</b>
<b>Big Breakfast</b> two eggs (poached, scrambled or fried) with bacon, tomato, field mushroom, spinach, beef sausage & toasted sourdough bread	<b>22.5</b>
<b>Vegetarian Breakfast (V)</b> free range poached egg, grilled mushroom, carrots, capsicum, tomato, feta cheese and a beetroot reduction with toasted bread and baby herbs	<b>21.5</b>
<b>Omelette</b> your choice of up to 4 fillings with toast; served with your choice of wholemeal, rye, white sourdough or gluten free bread (ham, cheese, tomato, onion, field mushroom, spinach) – add extra filling (per item) +2	<b>19.9</b>
<b>Greek Omelette (V)</b> Greek feta, capsicum, tomato, onion & oregano on toasted sourdough bread	<b>19.9</b>
<b>Extra Sides (per item)</b> hollandaise sauce · spinach · grilled tomato	<b>3</b>
free range poached egg	<b>3.5</b>
beef sausage · avocado	<b>4</b>
field mushroom · berries · stewed pears · feta cheese · creamy Greek chantilly yoghurt	<b>4.5</b>
Aussie baked beans · bacon · smoked Atlantic salmon	<b>5</b>

## STARTERS

<b>Homemade Dips (3)</b> tarama, tzatziki (v), eggplant (gf) (vg) served with bread or seasoned pita bread	<b>17.9</b>
<b>Saganaki (V) (GF option available)</b> grilled kefalograviera cheese served with lemon	<b>15.8</b>
<b>Vanilla's Pites · Savoury Greek Filo Pastries</b> tiropita (v) · spanakopita (v) · spinach & leek (vg) / chicken & mushroom, chicken & leek	<b>11.5 / 13.5</b>
<b>Grilled Calamari (GF option available)</b> Australian calamari served with a side greens salad	<b>21</b>
<b>Fried Calamari</b> Australian calamari lightly dusted & flash fried served with garnish & tartar sauce	<b>21</b>
<b>Mediterranean Coal Fired Chicken (270g) (GF)</b> free range grain fed chicken marinated in our chef's special recipe	<b>19</b>
<b>Keftedakia Saganaki</b> Gippsland free range 100% beef & pork mince rissoles oven baked in a rustic tomato salsa & topped with feta, served with toasted bread	<b>22</b>
<b>Grilled Loukaniko</b> homemade mildly spiced traditional Greek sausage (contains pork) served with lemon	<b>17.5</b>
<b>Souvlaki Skewers (2) Chicken or Pork / or Lamb (220g)</b> free range chicken or Gippsland pork / or Victorian lamb skewers served with tzatziki, side salad & seasoned pita bread	<b>21.5 / 23.5</b>
<b>Meze Plate for 2-3 people</b> chef's selection of mixed appetisers of the day – contains pork	<b>32</b>
<b>Oven Baked Lemon &amp; Oregano Potatoes (GF) (VG)</b> traditional Greek oven baked potatoes	<b>13.5</b>
<b>Horta (Seasonal Wild Greens) (GF) (VG)</b> blanched and drizzled with olive oil and lemon	<b>14</b>
<b>Seasoned Pita Bread, or Toasted Turkish Bread</b> all drizzled with olive oil, oregano & salt	<b>5</b>
<b>Moussaka</b> baked dish layered with Gippsland free range grass fed 100% beef mince and local produce eggplant, potato, zucchini & béchamel sauce	<b>23.5</b>
<b>Pastitsio</b> layered baked pasta dish with Gippsland free range grass fed 100% beef mince & béchamel sauce served with a side salad	<b>23.5</b>
<b>Yemista (VG) (GF)</b> traditional Greek oven baked tomatoes & capsicums stuffed with rice & served with roast potatoes	<b>24</b>
<b>Chicken Souvlaki Skewers (3) (330g)</b> free range grain fed chicken grilled & served with salad greens, chips, tzatziki & seasoned pita bread	<b>29.9</b>
<b>Lamb Souvlaki Skewers (3) (330g)</b> free range grass fed Victorian lamb grilled & served with salad greens, chips, tzatziki & seasoned pita bread	<b>31.9</b>
<b>Pork Souvlaki Skewers (3) (330g) (GF option available)</b> free range grass fed Gippsland pork grilled & served with salad greens, chips, tzatziki & seasoned pita bread	<b>29.9</b>
<b>The Souvlaki Mix (3) (330g)</b> grilled free range chicken, lamb & pork skewers served with salad greens, chips, tzatziki & seasoned pita bread	<b>32</b>
<b>Chicken Gyros-Style (350g)</b> grilled marinated free range grain fed chicken served with salad greens, fries, tzatziki & seasoned pita bread	<b>26.5</b>
<b>Pulled Lamb Plate (350g)</b> pulled oven baked Victorian lamb served with salad greens, fries, tzatziki & seasoned pita bread	<b>29</b>
<b>Greek Keftedes</b> Gippsland free range grass fed 100% beef and pork mince rissoles grilled & served with salad greens, fries, tzatziki & seasoned pita bread	<b>27</b>
<b>Meat Platter for Two</b> all Australian free range chicken & lamb skewers, pork, beef/pork rissoles & homemade loukanika served with chips, salad greens & bread	<b>69.9</b>
<b>Warm Chargrilled Calamari (GF option available)</b> Australian calamari marinated with olive oil and lemon & served with chips and a rocket, fennel & cherry tomato salad with seasoned pita bread	<b>33</b>
<b>Seafood Platter for Two (when available)</b> seasonal AUS & NZ market produce with calamari, octopus, fish & prawns, served with chips and a rocket, fennel & cherry tomato salad with bread	<b>79</b>

## THE CLASSICS

<b>The Vanilla Burger</b> 100% Gippsland beef & pork mince with the lot & fries	<b>22.8</b>
<b>Our Club Sandwich</b> <small>MAY NOT BE AVAILABLE DURING PEAK TIMES</small> grilled chicken, bacon, tomato, cheese, lettuce, mayo, served with fries	<b>23</b>
<b>Our Steak Sandwich</b> <small>MAY NOT BE AVAILABLE DURING PEAK TIMES</small> free range beef, lettuce, tomato, cheese, ketchup, mustard, served with fries	<b>24</b>
<b>Our Chicken Schnitzel (Free Range)</b> served with salad greens & fries	<b>21</b>
<b>Our Parmas</b> free range, grain fed chicken breast, all served with chips & salad greens	
• <b>Parma Margarita</b> with mozzarella cheese, basil, napoli	<b>22.5</b>
• <b>Parma Classico</b> with, ham, mozzarella cheese, napoli	<b>24.5</b>
• <b>Parma Hawaiian</b> with ham, pineapple, mozzarella cheese, napoli	<b>25</b>
<b>Certified Black Angus Porterhouse Steak 350gr (GF)</b> 100% free range grass fed Australian beef served with mashed potato & seasonal greens add mushroom or peppercorn sauce +3.5	<b>38</b>
<b>Fried Calamari</b> Australian calamari served with chips & rocket, fennel & cherry tomato salad with tartare sauce	<b>26.5</b>
<b>Fish &amp; Chips</b> beer battered, served with chips and rocket, fennel & cherry tomato salad	<b>26.5</b>
<b>Wedges served with Sour Cream &amp; Sweet Chilli</b>	<b>12.8</b>
<b>Thick Chips or Thin Fries</b>	<b>11</b>

## PASTA & RISOTTO

<b>Chicken &amp; Mushroom Penne</b> tossed with spring onion and sun-dried-tomatoes, served in your choice of stock or cream	<b>26</b>
<b>Vegetarian Penne (V)</b> tossed with pine nuts, basil, parmesan, pea puree and seasonal greens in a stock base topped with rocket	<b>25.5</b>
<b>Fettuccine Ragù</b> traditional Italian ragù with slow cooked Gippsland beef finished in the oven with melted cheese	<b>27</b>
<b>Fettuccine Carbonara</b> traditional recipe with egg yolk & pancetta	<b>25</b>
<b>Prawn Linguine</b> served with Australian prawns, spring onion, cherry tomato & fresh rocket in your choice of stock, napoli or cream	<b>33</b>
<b>Wild Mushroom Risotto (V) (GF) (Vegan option available)</b> served in your choice of stock or cream – add chicken +7	<b>25.5</b>
<b>Roast Pumpkin &amp; Goat Cheese Risotto (V) (GF) (Vegan option available)</b> with sage and pine nuts served in your choice of stock or cream – add roasted chicken +7	<b>26</b>

## SALADS

<b>Grains (V)</b> roasted almonds, Spanish onion, freekah, chick peas, quinoa, pomegranate, roasted pumpkin seeds, parsley, topped with cumin spiced yoghurt add chicken, lamb or calamari +12	<b>16</b>
<b>Greek 'Horiatiki' Salad (V) (GF)</b> tomato, cucumber, onion, capers, capsicum, feta, Greek olives & olive oil	<b>17</b>
<b>Sweet Chilli Calamari (GF)</b> Australian calamari lightly pan fried atop a lettuce mix, tomato, cucumber, capsicum & Spanish onion with a homemade sweet chilli mayo dressing	<b>23.5</b>
<b>Warm Octopus</b> warm house marinated Australian octopus atop rocket, fennel, cherry tomatoes & olive oil	<b>25</b>
<b>Chicken Caesar</b> grilled free range chicken tenders, lettuce, bacon, egg, croutons, anchovies, parmesan and Caesar dressing	<b>23.5</b>
<b>Chicken Avocado</b> grilled free range tenderloins and avocado atop leafy greens, sweet chilli mayo dressing	<b>24</b>
<b>Warm Lamb Fillets (GF)</b> grilled Victorian lamb atop a rocket & fennel salad with a beetroot reduction & citrus dressing	<b>24</b>
<b>Lemon Pepper Calamari</b> Australian calamari tossed with rocket, fennel, cherry tomatoes & olive oil	<b>23.5</b>

## KIDS FOR CHILDREN UNDER 12 YEARS OLD

<b>Lightly Battered and Fried Fish &amp; Fries</b>	<b>14</b>
<b>Lamb or Chicken Skewer &amp; Fries</b>	<b>13</b>
<b>Chicken Nuggets &amp; Fries</b>	<b>11.5</b>

**@VANILLOAKLEIGH YOU'RE DINING IN AN ALL AUS/NZ SOURCED MEAT & SEAFOOD RESTAURANT  
OUR FOOD HAS NO ADDED PRESERVATIVES,  
MSG, FLAVOURS OR COLOURS**

**VARIATIONS & ALL ADDITIONAL ITEMS WILL BE CHARGED  
DURING PEAK SERVICE TIMES, VARIATIONS WILL BE LIMITED  
V = VEGETARIAN · GF = GLUTEN FREE · VG = VEGAN**