

VANILLA

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 12.5% SURCHARGE

DURING PEAK TIMES WE'RE UNABLE TO SPLIT BILLS

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.

HOT DRINKS

—	
Coffee	4.2
cappuccino · latte · flat white · espresso · long black · short/long macchiato	
Mocha latte/chino	5.2
Spicy chai latte · Chai vanilla latte · Green tea latte	5.2
Dirty chai latte	5.7
Affogato	5.5
Greek coffee	4.2
Double Greek coffee	5.7
Hot chocolate	5.2
Hot caramel	5.2
Mini warm chocolate	4.5
Baby chino	1.8
Mugs	add 1.5
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	
Honey	0.3
Hot water with lemon	1.6

COLD DRINKS

—	
Frappé (traditional greek-style)	5.5
mocha · ice cream	add 0.5
Freddochino · Freddoespresso	6
Coffee granita	6.5
Iced coffee · Iced chocolate · Cold chai latte (vanilla or spicy)	6.5
Iced mocha · Cold green tea latte	7
Milkshakes	7.5
chocolate · strawberry · vanilla · caramel · blue heaven · banana · lime	
extra thick	add 2
Minishakes	4.8
Spiders	6.5
Fruit smoothies	8
raspberry · mixed berry · strawberry/banana · pineapple/tropical	
Veggie & fruit smoothies	8
kale, lemongrass, banana & mango · ginger, beets, blueberry & pineapple	
carrot, goji, pineapple & papaya	
Mixed fresh fruit smoothie	8
Freshly squeezed OJ	7
Bottled soft drinks 330ml	4.5
coke · sprite · fanta · diet coke · coke zero · chinotto	
Sparkling varieties	4.5
plain · tonic · soda · red blood orange	
Epsa (imported Greek carbonated drinks)	4.5
gazzoza · orange · lemon · sour cherry	
Noah's Juices	4.9
orange · apple, guava & berries · apple · apple, peach, mango & kiwi	
Other juice	4.5
pineapple · cranberry	
Iced tea	4.6
lemon · peach	
Kombucha sparkling live cultured drink	5.5
apple crisp · raspberry lemonade	
Lemon, lime & bitters	5
Red Bull can	5
Bottled water	4

SPIRITS

—	
Glenfiddich 12yo · Hennessy Cognac VS	13.5
Chivas 12yo · Dimples 12yo · Johnny Black	11
Bombay Sapphire Gin · Canadian Club · Cointreau · Metaxa · Rakomelo	10.5
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	
Ouzo	8.5
Mini Ploumari Ouzo 200ml	35

BEER

—	
Mythos GR · 2 Brothers Taxi Pilsner · Asahi · Corona · Heineken · Peroni	9
Crown · Pure Blonde · Cascade Light	8.5
VB	8
Fog City Cloudy Cider 500ml	14
apple & pear	

WINE

—	
NV 2Castelli Prosecco Conegliano Valdobbiadene IT	12.5 / 55
NV Azahara Sparkling Moscato (white) Murray Darling VIC	9.5 / 46
NV Malamatina Retsina Thessaloniki GR	16
2017 The House of Plantagenet Riesling Mt Barker WA	12 / 48
2017 Santa Clerissa Pinot Grigio DOC Veneto IT	12.5 / 49
2018 Endless Pinot Grigio King Valley VIC	42
2018 Cool Woods Pinot Gris Eden Valley SA	9.5 / 43
2017 Tainui Sauvignon Blanc Marlborough NZ	11.5 / 47
2017 Te Mata Sauvignon Blanc Hawke's Bay NZ	54
2017 Credaro 5 Tales Chardonnay Margaret River WA	11.5 / 47
2018 Pink Claw Rosé Heathcote VIC	11 / 46
2016 Muralia Toscana Rosé Toscana IT	45
2017 Mojo Lightly Sparkling Moscato (pink) Langhorne Creek SA	10 / 44
2016 Fat Bastard Pinot Noir Languedoc FR	11.5 / 47
2018 Storm Bay Pinot Noir Storm Bay TAS	46
2015 Mountadam Cabernet Sauvignon Eden Valley SA	12.5 / 49
2016 Amelia Park Trellis Cabernet Merlot Margaret River WA	12 / 48
2017 Deakin Estate Merlot Murray Darling VIC	9.5 / 43
2015 The Hidden Sea Shiraz Limestone Coast SA	12.5 / 49
2018 Two Cells Shiraz Beechworth VIC	44
2016 Kir-Yianni Paranga Merlot Xinomavro PGI Macedonia VIC	54

COCKTAILS

—	
Cosmopolitan	16.5
Vodka, Cointreau, cranberry juice & a twist of lime	
Toblerone	18.5
Frangelico, Kahlua, Baileys & cream	
Midori Splice	16.5
Midori, Malibu, cream & pineapple juice	
Mojito	16.5
Mint, rum, sugar, lime & soda	
Espresso Martini	18
Espresso, vodka, Khalua, White Creme de Cacao	

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

BREAKFAST

Fresh Fruit Salad & Yoghurt (V) (GF) add granola +3	11.9
Banana Bread (V) made in our bakehouse with fruit compote & mascarpone/yoghurt	13.9
Raisin Toast (V) or Fruit Toast (V) (GF bread available)	6.9 / 8.9
Toast with Condiments (V) (GF bread available) your choice of jam, marmalade, honey, vegemite or peanut butter	6.9
Scones (2) (V) made in our bakehouse and served with jam & cream	9.5
Breakfast Bruschetta (V) free range poached eggs served with smashed avocado, cherry tomatoes, rocket & basil on sourdough bread	18.9
Smashed Avocado & Feta Bruschetta (V) free range poached eggs served with smashed avocado, feta, rocket & basil on sourdough bread	18.9
Greek Beans on Toast (V) oven baked lima beans (low GI) with tomato and greens served with turkish bread drizzled with olive oil – yummy tip: add feta +4.5	18.5
Brioche French Toast (2 Slices) served with Maple Syrup (V) add bacon +5, berries +4.5, stewed pears +4.5, chocolate hazelnut spread +4.5 creamy Greek chantilly yoghurt +4.5, ice cream +2	14
Vanilla's Pancakes (2 Stack) (V) served with mixed berries, ice cream & maple syrup or poached pears with creamy Greek chantilly yoghurt or chocolate hazelnut spread – add pancake +5.8	17.8
Eggs on Toast (V) your choice of free range fried or poached eggs / scrambled – add bacon +5	11.9 / 13.9
Eggs Benedict free range poached eggs served on toasted English muffins with Virginian ham topped with hollandaise sauce	18.5
Eggs Florentine (V) free range poached eggs served on toasted English muffins with wilted spinach topped with hollandaise sauce	18.5
Salmon Breakfast Smoked salmon with a poached egg, cream cheese, avocado, radish and capers on toasted sourdough bread drizzled with dill hollandaise sauce	23.5
Big Breakfast two eggs (poached, scrambled or fried) with bacon, tomato, field mushroom, spinach, beef sausage & toasted sourdough bread	23
Vegetarian Breakfast (V) free range poached egg, grilled mushroom, grilled tomato, roasted capsicum & sautéed spinach with feta; drizzled with balsamic glaze atop toasted bread	22
Omelette 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	21
Greek Omelette (V) Greek feta, capsicum, tomato, onion & oregano on toasted sourdough bread	21.5
Extra Sides (per item) hollandaise sauce · spinach · grilled tomato	3
free range poached egg	3.5
beef sausage · avocado	4
field mushroom · berries · stewed pears · feta cheese · creamy Greek chantilly yoghurt	4.5
Aussie baked beans · bacon · smoked salmon	5

@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

STARTERS

Homemade Dips (3) tarama, tzatziki (v), eggplant (gf) (vg) served with seasoned pita bread	18
Saganaki (V) (GF option available) grilled kefalograviera cheese served with lemon	15.9
Vanilla's Pites · Savoury Greek Filo Pastries tiropita (v) · spanakopita (v) · spinach & leek (vg) / chicken & mushroom, chicken & leek	11.8 / 13.8
Grilled Calamari Australian calamari served with a side green salad and lemon	21.5
Fried Calamari Australian calamari lightly dusted & flash fried served with garnish & tartar sauce	21.5
Keftedakia Saganaki Gippsland free range 100% beef & pork mince rissoles oven baked in a rustic tomato salsa & topped with feta, served with toasted bread	22.5
Grilled Loukaniko homemade mildly spiced traditional Greek sausage (contains pork) served with lemon	17.8
Mediterranean Chargrilled Chicken (270g) (GF) free range grain fed chicken marinated in our chef's special recipe served with lemon	19.5
Souvlaki Skewers (2) Chicken or Pork / or Lamb (220g) free range chicken or Gippsland pork / or Victorian lamb skewers served with tzatziki, side salad & seasoned pita bread	21.9 / 23.9
Meze Plate for Two chef's selection of mixed appetisers of the day – contains pork, served with pita bread	35
Oven Baked Lemon & Oregano Potatoes (GF) (VG) traditional Greek oven baked potatoes	14
Horta (Seasonal Wild Greens) (GF) (VG) blanched and drizzled with olive oil and lemon	14
Seasoned Pita Bread, or Toasted Turkish Bread all drizzled with olive oil, oregano & salt	5
MAINS	
Moussaka baked dish layered with Gippsland free range grass fed 100% beef mince and local produce eggplant, potato, zucchini & béchamel sauce served with a side salad	23.8
Pastitsio layered baked pasta dish with Gippsland free range grass fed 100% beef mince & béchamel sauce served with a side salad	23.8
Yemista (VG) (GF) traditional Greek oven baked tomatoes & capsicums stuffed with rice & served with roast potatoes	24.5
Chargrilled Chicken with Lemon Herb Potatoes (270g) (GF) free range grain fed chicken marinated in our chef's special recipe with oven baked Greek lemon-oregano potatoes	27.5
Chicken Souvlaki Skewers (3) (330g) free range grain fed chicken grilled & served with salad greens, chips, tzatziki & pita bread	29.9
Lamb Souvlaki Skewers (3) (330g) free range grass fed Victorian lamb grilled & served with salad greens, chips, tzatziki & pita bread	32.5
Pork Souvlaki Skewers (3) (330g) (GF option available) free range grass fed Gippsland pork grilled & served with salad greens, chips, tzatziki & pita bread	29.9
The Souvlaki Mix (3) (330g) grilled free range chicken, lamb & pork skewers served with salad greens, chips, tzatziki & pita bread	32.5
Chicken Gyros-Style (350g) grilled marinated free range grain fed chicken served with salad greens, fries, tzatziki & pita bread	27.5
Pulled Lamb Plate (300g) pulled oven baked Victorian lamb served with salad greens, fries, tzatziki & pita bread	29.5
Greek Keftedes Gippsland free range grass fed 100% beef and pork mince rissoles grilled & served with salad greens, fries, tzatziki & pita bread	27.5
Meat Platter for Two all Australian free range chicken & lamb skewers, pork, beef/pork rissoles & homemade loukanika served with chips, salad greens & pita bread	72
Warm Chargrilled Calamari Australian calamari marinated with olive oil and lemon & served with chips and a rocket, fennel & cherry tomato salad	33.5
Seafood Platter for Two (when available) seasonal AUS & NZ market produce with calamari, octopus, fish & prawns, served with chips and a rocket, fennel & cherry tomato salad with pita bread	85

THE CLASSICS

The Vanilla Burger 100% Gippsland beef & pork mince with the lot & fries	22.9
Our Club Sandwich <small>MAY NOT BE AVAILABLE DURING PEAK TIMES</small> grilled chicken, bacon, tomato, cheese, lettuce, mayo, served with fries	23.5
Our Steak Sandwich <small>MAY NOT BE AVAILABLE DURING PEAK TIMES</small> free range beef, lettuce, tomato, cheese, ketchup, mustard, served with fries	24.5
Our Chicken Schnitzel (free range) served with salad greens & fries	21.5
Our Parmas free range, grain fed chicken breast, all served with chips & salad greens	
• Parma Margarita with cheese*, basil, napoli	22.8
• Parma Classico with ham, cheese*, napoli	24.8
• Parma Hawaiian with ham, pineapple, cheese*, napoli	25.5
• Parma Mexicana with hot salami, olives, capsicum, chilli, cheese*, napoli	26.5
<small>* ALL CHEESE IN OUR PARMAS ARE A MIX OF MOZZARELLA, PARMESAN & TASTY CHEESE</small>	
Fried Calamari Australian calamari served with chips & rocket, fennel & cherry tomato salad with tartare sauce	27.5
Fish & Chips beer battered, served with chips & rocket, fennel & cherry tomato salad with tartare sauce	27.5
Wedges served with Sour Cream & Sweet Chilli	12.8
Thick Chips or Thin Fries	11

PASTA & RISOTTO

Chicken & Mushroom Penne free range diced chicken breast & mushrooms tossed with spring onion, served in your choice of an olive oil base or cream	26.5
Vegetarian Penne (V) seasonal vegetables tossed with penne – please check the specials menu for daily details	POA
Fettuccine Ragù traditional Italian ragù with slow cooked beef finished in the oven with melted cheese	27.5
Fettuccine Carbonara creamy carbonara base with bacon & mushrooms – add chicken + 4	25
Garlic Prawn Linguine pasta tossed with Australian prawns, spring onion, cherry tomatoes & fresh rocket in your choice of an olive oil base, Napoli or cream	33
Chicken & Mushroom Risotto (GF) free range diced chicken breast & mushrooms served in your choice of a stock, Napoli or cream base	26.5
Vegetarian Risotto (V) (GF) seasonal vegetables – please check the specials menu for daily details	POA

SALADS

Grains (V) roasted almonds, capsicum, celery, freekah, chick peas, quinoa, roasted pumpkin seeds, pomegranate, parsley, topped with cumin spiced yoghurt · add chicken, lamb or calamari +12	16
Greek Salad (V) (GF) cos lettuce, tomato, cucumber, onion, capsicum, feta, Greek olives & olive oil	17
Sweet Chilli Calamari Australian calamari lightly pan fried atop iceberg lettuce, tomato, cucumber, capsicum & Spanish onion with a homemade sweet chilli mayo dressing	23.8
Warm Octopus warm house marinated Australian octopus atop rocket, fennel, cherry tomatoes & olive oil	25
Chicken Caesar grilled free range chicken tenders, lettuce, bacon, egg, croutons, anchovies, parmesan & Caesar dressing	23.8
Chicken Avocado Salad grilled free range tenderloins & avocado atop a garden salad with sweet chilli mayo dressing	24
Warm Lamb Fillets (GF) grilled Victorian lamb atop a rocket, roasted capsicum & fennel salad with a beetroot reduction & citrus dressing	24
Lemon Pepper Calamari Australian calamari tossed with rocket, fennel, cherry tomatoes & olive oil	23.8

KIDS FOR CHILDREN UNDER 12 YEARS OLD

Lightly Battered Fried Fish & Fries	14
Lamb or Chicken Skewer & Fries	13
Chicken Nuggets & Fries	11.5