



## Menu

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**WED-FRI 5PM 'TIL LATE**  
**SAT-SUN 9AM 'TIL LATE**

Fully licensed table service – Catering & take away available  
\$4 minimum cover charge at peak times – Public holidays will incur a 12.5% surcharge  
Please be advised that we do not split bills

*No added preservatives, MSG, flavours or colours*  
*Free range, halal & Australian meats – AUS & NZ seafood – We only use local & fresh produce*  
*Imported Greek olive oil & feta cheese – Only the freshest food made on the premises*

*Our premises contains nuts & traces of nuts so if you have any allergies, please let your host know*

 /vanilla  @vanillaoakleigh

#melbourne #melbournefood #melbournefoodie #melbournebreakfasts #brunch #cakes  
#cakestagram #sweets #cocktails #vanilla #vanillaupstairs [vanillalounge.com.au](http://vanillalounge.com.au)

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## Breakfast

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<b>TOAST WITH CONDIMENTS°</b>	6.9
your choice from sourdough, raisin bread, gluten free bread with jam, marmalade, honey, vegemite or peanut butter	
<b>CLASSIC PANCAKE (2 STACK)°</b>	17.8
served with mixed berries & vanilla ice-cream <u>or</u> maple syrup & vanilla ice cream <u>or</u> chocolate hazelnut spread	
<b>EGGS ON TOAST°</b>	11.9/13.9
your choice of fried or poached eggs / scrambled	
<b>EGGS ON TOAST WITH BACON</b>	16.9/18.9
your choice of fried or poached eggs / scrambled	
<b>EGGS BENEDICT</b>	18.5
two poached eggs on sourdough with your choice of sautéed spinach <u>or</u> ham <u>or</u> smoked salmon (+3) finished off with hollandaise	
<b>BREAKFAST BRUSCHETTA°</b>	18.9
poached eggs served with diced tomato, avocado & basil on sourdough bread	
<b>SMASHED AVOCADO &amp; FETA BRUSCHETTA°</b>	18.9
poached eggs served with smashed avocado, feta, rocket & basil on sourdough bread	
<b>HOUSE SMOKED SALMON</b>	23.5
2 poached eggs, potato rosti, wilted spinach, avocado & hollandaise sauce	
<b>THE BIG ONE</b>	23.5
2 eggs the way you like, toast, bacon, beef sausage, tomato, mushrooms, spinach & a hash brown	
<b>THE VEGGIE BIG ONE</b>	22.5
2 eggs the way you like, toast, tomato, mushrooms, spinach, avocado & halloumi	
<b>SIDES</b>	5
sautéed mushrooms, grilled tomatoes, wilted spinach, hash brown, avocado, halloumi, bacon & sausage	
<b>FRESH FRUIT SALAD &amp; YOGHURT°</b> add granola +3	11.9
<b>FRESHLY SQUEEZED ORANGE JUICE</b>	7

## Breakfasts from the Vanilla coal fired ovens

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*Beautifully cooked or finished in our Spanish coal fired jasper ovens,  
served in skillets or cast iron pans with toasted bread.*

<b>EGGS KALAMATA°</b>	17.5
baked eggs with Napoli, basil & feta	
<b>EGGS LEFKADA°</b>	17.5
baked eggs with spinach, spring onion & dill	
<b>EGGS THESSALONIKI</b>	18
baked eggs with Napoli, loukaniko, capsicum, cherry tomatoes & chili	
<b>OMELETTA ATHENA°</b>	17.5
whole baked omelette with feta, cherry tomatoes, spinach & spring onion	
<b>OMELETTA SPETSES</b>	18
whole baked omelette with loukaniko, capsicum, Spanish onion & cherry tomatoes	

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\*gluten free · °vegetarian · ^vegan · no variations

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## Starters

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<b>DIPS &amp; PITA</b>	18
home made tarama, tzatziki° & eggplant**	
<b>GREEK CHEESE SAGANAKI°</b>	15.9
grilled & served with lemon	
<b>GRILLED HALLOUMI*</b>	18.5
toasted sesame seeds, honey & baby herbs	
<b>MEZE PLATE</b>	36
chef's selection of mixed appetisers of the day (2-3 people – contains pork)	
<b>LEMON PEPPER CALAMARI</b>	21.5
Australian calamari lightly dusted, flash fried, served with lemon & garlic aioli	
<b>OVEN BAKED MEATBALLS</b>	22.5
Gippsland free range 100% beef & pork mince rissoles oven baked in a rustic tomato salsa & topped with feta, served with toasted bread	
<b>GRILLED LOUKANIKO</b>	17.8
homemade mildly spiced traditional Greek sausage (contains pork) served with lemon	
<b>MEDITERRANEAN CHARGRILLED CHICKEN*</b> (270 grams)	19.5
free range grain fed chicken marinated in our chef's special recipe served with lemon	
<b>OVEN BAKED LEMON &amp; OREGANO POTATOES**^</b>	14
traditional Greek oven baked potatoes	
<b>HORTA**^</b> (seasonal wild greens)	14
blanched & drizzled with olive oil & lemon	
<b>CHUNKY STEAK FRIES</b>	9.5
in a basket	
<b>WEDGES</b>	12.8
in a basket, served with sweet chili & sour cream	
<b>CHIPS WITH OREGANO &amp; FETA</b>	11
<b>SEASONED PITA OR BREAD</b>	5

## Pasta & Risotto

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<b>CHICKEN &amp; MUSHROOM PENNE</b>	26.5
free range diced chicken breast & mushrooms tossed with spring onion, served in your choice of an olive oil base or cream	
<b>VEGETARIAN PENNE°</b>	POA
seasonal vegetables tossed with penne – please check the specials menu for daily details	
<b>FETTUCCHINE RAGU</b>	27.5
traditional Italian ragu with slow cooked beef finished in the oven with melted cheese	
<b>FETTUCCHINE CARBONARA</b>	25
creamy carbonara base with bacon & mushrooms add chicken + 4	
<b>PRAWN LINGUINE</b>	33
pasta tossed with Australian prawns, spring onion, cherry tomatoes & fresh rocket in your choice of an olive oil base, Napoli or cream	
<b>CHICKEN &amp; MUSHROOM RISOTTO*</b>	26.5
free range diced chicken breast & mushrooms served in your choice of a stock, Napoli or cream base	
<b>VEGETARIAN RISOTTO**</b>	POA
seasonal vegetables – please check the specials menu for daily details	
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## Mains

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<b>MARKET FISH OF THE DAY</b>	MARKET PRICE
please check the specials menu	
<b>MOUSSAKA</b>	23.8
baked dish layered with Gippsland free range grass fed 100% beef mince and local produce eggplant, potato, zucchini & béchamel sauce	
<b>PASTITSIO</b>	23.8
layered baked pasta dish with Gippsland free range grass fed 100% beef mince & béchamel sauce served with a side salad	
<b>YEMISTA*^</b>	24.5
traditional Greek oven baked tomatoes & capsicums stuffed with rice & served with roast potatoes	
<b>CHICKEN SCHNITZEL</b> free range, grain fed chicken breast	21.8
served with chips & salad	
<b>PARMA MARGARITA</b> free range, grain fed chicken breast	22.8
cheese*, basil, Napoli, served with chips & salad greens	
<b>PARMA CLASSICO</b> free range, grain fed chicken breast	24.8
ham, cheese*, Napoli, served with chips & salad greens	
<b>PARMA HAWAIIAN</b> free range, grain fed chicken breast	25.5
ham, pineapple, cheese*, Napoli, served with chips & salad greens	
<b>PARMA MEXICANA</b> free range, grain fed chicken breast	26.5
hot salami, capsicum, olives, cheese*, chilli, Napoli, served with chips & salad greens	
*all cheese in our parmas are a mix of mozzarella, parmesan & tasty cheese	
<b>FRIED LEMON PEPPER CALAMARI</b> (270 grams)	27.5
served with salad, chips & garlic aioli	

## Mains from the Vanilla coal fired ovens

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<b>WHOLE BABY SNAPPER*</b>	39
roasted over coals, white wine, cherry tomatoes, green olives with leafy green salad	
<b>VANILLA HOUSE CHEESEBURGER</b>	19.5
100% Gippsland free range beef & pork patty, house made pickles, lettuce, tomato, chef's sauce, brioche bun, chips add bacon +3.5	
<b>DOUBLE CHEESEBURGER</b>	26
100% Gippsland free range beef & pork double patties, double cheese, house made pickles, lettuce, tomato, chef's sauce, brioche bun, chips	
<b>CHICKEN PLATE 'GYROS STYLE'</b> (350 grams)	27.5
rocket, fennel and cherry tomato salad, tzatziki, chips, pita	
<b>CHICKEN SOUVLAKI SKEWERS (2)</b> (330 grams)	29.9
free range grain fed chicken grilled & served with salad greens, chips, tzatziki & pita	
<b>LAMB SOUVLAKI SKEWERS (2)</b> (330 grams)	32.5
free range grass fed Victorian lamb grilled & served with salad greens, chips, tzatziki & pita	
<b>PORK SOUVLAKI SKEWERS (2)</b> (330 grams) (gluten free option available)	29.9
free range grass fed Gippsland pork grilled & served with salad greens, chips, tzatziki & pita	
<b>GREEK STYLE MEDITERRANEAN CHARGILLED CHICKEN</b> (350 grams)	27.5
salad, tzatziki, chips, pita	
<b>MEAT PLATTER FOR 2</b>	72
lamb skewers, pork skewers, beef & pork keftethes, loukanika, chicken gyros style, green side salad, tzatziki, chips, pita	
<b>SEAFOOD PLATTER FOR 2</b>	85
seasonal AUS & NZ market produce with calamari, octopus, fish & prawns, served with a rocket, fennel & cherry tomato salad, chips, pita	

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## Salads

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<b>GRAINS°</b>	16
roasted almonds, capsicum, celery, freekah, chick peas, quinoa, pomegranate, roasted pumpkin seeds, parsley, topped with cumin spiced yoghurt add chicken, lamb or calamari +12	
<b>GREEK 'HORIATIKI' SALAD*°</b>	17
tomato, cucumber, onion, capsicum, feta, Greek olives & olive oil	
<b>SWEET CHILLI CALAMARI*</b>	23.8
Australian calamari lightly pan fried atop iceberg lettuce, tomato, cucumber, capsicum & Spanish onion with a homemade sweet chilli mayo dressing	
<b>WARM OCTOPUS</b>	25
warm house marinated Australian octopus atop rocket, fennel, cherry tomatoes & olive oil	
<b>CHICKEN CAESAR SALAD</b>	23.8
grilled free range chicken tenderloins, lettuce, bacon, egg, croutons, anchovies, parmesan & Caesar dressing	
<b>CHICKEN AVOCADO SALAD</b>	24
grilled free range tenderloins & avocado atop a green salad with sweet chilli mayo dressing	
<b>WARM LAMB FILLETS*</b>	24
grilled Victorian lamb atop a rocket, roasted capsicum & fennel salad with a beetroot reduction & citrus dressing	

## Kids

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<b>CALAMARI</b>	17.5
lightly dusted, flash fried, served with chips	
<b>CHICKEN NUGGETS</b>	11.5
served with chips	
<b>LAMB SKEWER</b>	13
served with chips	
<b>CHICKEN SKEWER</b>	13
served with chips	
<b>PORK SKEWER</b>	13
served with chips	

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# Light meals

<b>BOUGATSA</b>	11.9
warm custard wrapped in layers of filo pastry dusted with icing sugar and cinnamon add warm apple filling +3	
<b>PANINI'S</b>	11.8
chicken avocado <i>chicken, avocado, pesto, cheese, tomato, lettuce, mayonnaise</i> vegetarian <i>lettuce, eggplant, tomato, roasted peppers, olives, fetta cheese, pesto</i> ham <i>ham, tomato, lettuce, cheese, red onion, tomato relish</i> smoked salmon <i>smoked salmon, lettuce, tomato, capers, onion, cream cheese</i> turkey <i>turkey, lettuce, tomato, cheese, cream cheese, cranberry sauce</i> pizza <i>salami, ham, capsicum, cheese, mushrooms, olives, tomato relish</i> egg & bacon <i>egg, bacon, cheese</i>	
<b>BAGELS</b>	12.5
ham <i>ham, tomato, lettuce, cheese, red onion, tomato relish</i> smoked salmon <i>smoked salmon, lettuce, tomato, capers, onion, cream cheese</i> turkey <i>turkey, lettuce, tomato, cheese, cream cheese, cranberry sauce</i>	
<b>WRAPS</b>	11.8
chicken avocado <i>chicken, avocado, spinach, roasted peppers, camembert cheese, cheese, mustard seeds</i> chicken schnitzel <i>chicken schnitzel, cos lettuce, tomato, cheese, garlic aioli</i> chicken tandoori <i>chicken tandoori, spinach, sweet potato, roasted peppers, cheese, yoghurt dressing</i> Mediterranean <i>eggplant, spinach, sweet potato, roasted peppers, mushrooms, olives, fetta cheese, shredded cheese, pesto</i> gourmet egg & bacon <i>egg, bacon, cheese, spring onion &amp; mayo mix</i>	
<b>BAGUETTES LIGHTLY TOASTED</b> check daily display	12.8
roast pumpkin & goats cheese <i>baby spinach, grilled eggplant, pesto, caramelised onion relish</i> gourmet chicken <i>free range chicken, cheese, spring onion &amp; mayo mix, avocado</i> Italiano <i>sopressa salami, buffalo mozzarella, tomato, rocket</i>	
<b>CROISSANTS</b>	7.5
ham, cheese, tomato	
<b>PITES</b>	
spanakopita <i>spinach and cheese filo pastry</i>	11.8
tirópita <i>cheese filo pastry</i>	11.8
spinach & leek <i>spinach and leek in filo pastry (dairy free)</i>	11.8
chicken & mushroom <i>chicken and mushroom, filo pastry, served with relish</i>	13.8
chicken & leek <i>chicken and leek, filo pastry, served with relish</i>	13.8
add side garden salad +3.8 / add side greek salad +5	
<b>CYPRriot BREADS</b>	7.5
flaounes <i>handmade traditional Cyprian bread baked &amp; filled with pecorino, haloumi cheese, mint &amp; sultanas</i> haloumopita <i>handmade traditional Cyprian bread baked &amp; filled with haloumi cheese &amp; mint</i>	

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# Sweet treats

<b>GREEK SPECIALTIES</b> our most popular varieties	
bougatsa~ (warm custard wrapped in layers of filo pastry)	11.9
galaktoboureko~~ · baklava~~ · ravani · portokalopita · saragli~~ · kataifi~~	7.6
small baklava~~ · viritou~~	3.8
Turkish delight baklava~~	4.8
almond lady fingers	5
mini baklava	3
<b>PASTES</b> layers of sponge & mousse	8.6
vanilla · chocolate~ · caramel~ · strawberry~ · orange~ · black forest~ · tiramisu~	
green tea mango mousse · pontikaki (mousse mouse)~ · choc-strawberry heart~	
<b>CHEESECAKES</b>	8.6
baked New York~ · almond/hazelnut (toblerone) · strawberry~ · cookies and cream	
honeycomb · kahlua · baileys (when available)	
<b>FLOURLESS RANGE</b>	8.6/9
choc hazelnut heaven* · kormo*~ · lemon*~ · orange* · banana date & walnut*~	
opera* · oasis* · hazelnut bear* · rice pudding (cold or warm) / jaffa slice*	
<b>POPULAR ASSORTED RANGE</b>	8.6
ekmek~ · ferrero~ · mille feuille · mars bar mud cake~~ · napoleon	
red velvet mud cake~ · sticky date~ · apple & walnut slice^^	
<b>THE CUPS~~</b>	
raspberry pannacotta* · passionfruit pannacotta*	7
white & milk chocolate mousse~ · tiramisu~ · profiterole~	6.5
<b>CUPCAKES~</b>	5.5
<b>TARTS</b>	
fruit~ · strawberry~ · lemon^^~ · lemon meringue^^~	Lg 7.9 / Sm 4.9
<b>CANOLI~~</b>	Lg 7 / Sm 3.5
<b>KOK (YOYO)~~</b>	Lg 7 / Sm 4.5
<b>PROFITEROL~</b>	8.9
<b>BISCUITS</b>	
kourambiedes	4
amigdolota*	3.2
melomakarona^^	3.2
koulouria <i>vanilla · choc vanilla · moustokouloura^^ · sesame^^</i>	2.8
paximadia <i>vanilla · mousto^^ · aniseed</i>	1.9
petit fours <i>chocolate · chocolate sprinkles · almond · pistachio · choc coconut</i>	3
assorted flavoured macarons*	3.8
natural health balls^^ <i>choc orange · choc coconut</i>	4

Please ask your host, check specials or see the cake display downstairs for more items.

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## Cold drinks

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<b>FRAPPÉ</b> (traditional Greek-style)	5.5
<b>MOCHA, ICE CREAM</b>	add 0.5
<b>FREDDOCHINO · FREDDOESPRESSO</b>	6
<b>CHOCOLATE NUTELLA FREDDO*</b>	7
<b>COFFEE GRANITA</b>	6.5
<b>ICED COFFEE · ICED CHOCOLATE · COLD CHAI LATTE</b>	6.5
<b>ICED MOCHA</b>	7
<b>MILKSHAKES</b>	7.5
chocolate · strawberry · vanilla · caramel · blue heaven · banana · lime	
<b>EXTRA THICK</b>	add 2
<b>NUTELLA MILKSHAKE*</b> (milk, white & nutella choc blend) · <b>BOUNTY MILKSHAKE</b>	8
(extra thick add 2)	
<b>MINISHAKES</b>	4.8
<b>SPIDERS</b>	6.5
<b>FRESHLY SQUEEZED OJ</b>	7
<b>BOTTLED SOFT DRINKS 330ML</b>	4.5
coke · sprite · fanta · diet coke · coke zero · chinotto	
<b>SPARKLING VARIETIES</b>	4.5
plain · tonic · soda · red blood orange	
<b>EPSA</b> (imported Greek carbonated drinks)	4.5
gazzoza · orange · lemon · sour cherry	
<b>NOAH'S JUICES</b>	4.9
orange · apple, guava & berries · apple · apple, peach, mango & kiwi	
<b>OTHER JUICE BY THE GLASS</b>	4.5
pineapple · cranberry	
<b>ICED TEA</b>	4.6
lemon · peach	
<b>KOMBUCHA SPARKLING LIVE CULTURED DRINK</b>	5.5
apple crisp · raspberry lemonade	
<b>LEMON, LIME &amp; BITTERS</b>	5
<b>RED BULL CAN</b>	5
<b>BOTTLED WATER</b>	4

\*Nutella is used in conjunction with a hazelnut choc mixture. May not be suitable for people with nut allergies. Please ask your host for clarification.

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# Hot drinks

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<b>COFFEE</b>	4.2
cappuccino · latte · flat white · espresso · long black · short/long macchiato	
<b>MOCHA LATTE/CHINO</b>	5.2
<b>SPICY CHAI LATTE · CHAI VANILLA LATTE</b>	5.2
<b>DIRTY CHAI LATTE</b>	5.7
<b>GREEN TEA LATTE</b>	5.2
<b>AFFOGATO</b>	5.5
<b>GREEK COFFEE</b>	4.2
<b>DOUBLE GREEK COFFEE</b>	5.7
<b>HOT CHOCOLATE · WHITE HOT CHOCOLATE · HOT CARAMEL</b>	5.2
<b>NUTELLA HOT CHOCOLATE*</b>	6.7
<b>BABY CHINO</b>	1.8
<b>MUGS</b>	add 1.5
<b>DECAF</b>	add 0.5
<b>LACTOSE FREE SKIM MILK</b>	add 0.7
<b>SOY MILK (SILK)</b>	add 0.5
<b>ALMOND MILK</b>	add 0.7
<b>FLAVOURS</b>	add 0.5
vanilla · caramel · hazelnut	
<b>EXTRA COFFEE SHOT</b>	add 0.5
<b>TEA T2</b>	4.5
english breakfast · earl grey · chamomile · sencha green · chai tea peppermint · lemongrass & ginger · gorgeous geisha	
<b>HONEY</b>	0.3
<b>HOT WATER WITH LEMON</b>	1.6

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# Wine

	120ml	750ml
<b>SPARKLING</b>		
NV Roederer Brut Premier <sup>^</sup> <i>Champagne FR</i>		160
NV 2Castelli Prosecco <i>Conegliano Valdobbiadene IT</i>	12.5	55
NV Kir-Yianni Paranga PGI <sup>^</sup> <i>PGI Macedonia GR</i>		52
NV Azahara Moscato white <i>Murray Darling VIC</i>	9.5	46
<b>WHITE</b>	150ml	750ml
2017 The House of Plantagenet 'Angevin' Riesling <i>Mount Barker WA</i>	12	48
2016 D.Zind Humbrecht Riesling <sup>^*</sup> <i>Turckheim Alsace FR</i>		58
2017 Santa Clerissa Pinot Grigio DOC <i>Veneto IT</i>	12.5	49
2018 Endless Pinot Grigio <i>King Valley VIC</i>		42
2018 Cool Woods Pinot Gris <i>Eden Valley SA</i>	9.5	43
2017 Tainui Sauvignon Blanc <i>Marlborough NZ</i>	11.5	47
2018 Te Mata Sauvignon Blanc <sup>°</sup> <i>Hawkes Bay NZ</i>		54
2017 Credaro 5 Tales Chardonnay <i>Margaret River WA</i>	11.5	47
2017 Beresford Estate Chardonnay <i>McLaren Vale SA</i>		48
2017 Giant Steps Chardonnay <sup>*</sup> <i>Yarra Valley VIC</i>		56
<b>R O S É</b>	150ml	750ml
2018 Pink Claw Rosé <sup>^</sup> <i>Heathcote VIC</i>	11	46
2016 Muralia Toscana Rosé <i>Corbizzo IT</i>		45
NV Mojo Lightly Sparkling Moscato pink <i>Langhorne Creek SA</i>	10	44

# Wine

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<b>RED</b>	150ml	750ml
2017 Te Mata Gamay Noir* <i>Hawkes Bay NZ</i>		48
2018 Storm Bay Pinot Noir <i>Storm Bay TAS</i>		46
2016 Fat Bastard Pinot Noir <i>Languedoc FR</i>	11.5	47
2016 La Dama Valpolicella Classico DOC <i>Veneto IT</i>		49
2017 Dal Zotto Sangiovese <i>King Valley VIC</i>		52
2018 Deakin Estate Merlot <i>Mildura VIC</i>	9.5	43
2015 Pennys Hill Single Vineyard Merlot^ <i>McLaren Vale SA</i>		46
2015 Mountadam Cabernet Sauvignon <i>Eden Valley SA</i>	12.5	49
2016 Snake + Herring Dirty Boots Cabernet Sauvignon <i>Margaret River WA</i>		52
2016 Amelia Park Trellis Cabernet Merlot^ <i>Margaret River WA</i>	12	48
2018 The Hidden Sea Shiraz <i>Limestone Coast SA</i>	12.5	49
2016 Two Hands Gnarly Dudes Shiraz <i>Barossa Valley SA</i>		55
2015 Two Cells Shiraz <i>Beechworth VIC</i>		44
<b>SPECIAL OCCASION</b>		750ml
2016 Chateau Pey Le Tour Reserve Merlot <i>Bordeaux FR</i>		59
2017 Crozes Hermitage Vincent Paris Shiraz <i>Northern Rhone FR</i>		64
2017 Kir-Yianni Paranga Merlot Xinomavro <i>PGI Macedonia GR</i>		54
<b>DESSERT</b>		90ml
NV Chamber Rutherglen Muscadelle (Topaque) <i>Rutherglen VIC</i>		9
<b>FORTIFIED</b>		90ml
Penfolds Father Port <i>Nuriootpa AU</i>		8
Penfolds Grandfather Port <i>Nuriootpa AU</i>		14

# Beer

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## ON TAP

	285ml	568ml
Mountain Goat Steam Ale <i>Richmond AU</i>	6.5	11.5
Sapporo Premium Lager <i>Tokyo JP</i>	7.5	12.5
Peroni Lager <i>Rome IT</i>	300ml 8	500ml 14

## DOMESTIC · BOTTLE

Crown Lager <i>Abbotsford AU</i>		9
Victoria Bitter <i>Abbotsford AU</i>		8
Pure Blonde <i>Abbotsford AU</i>		8.5
Cascade Light <i>Hobart AU</i>		8.5

## INTERNATIONAL · BOTTLE

Peroni Nastro Azzurro Lager <i>Rome IT</i>		9
Asahi <i>Tokyo JP</i>		9
Heineken <i>Amsterdam NL</i>		9
Corona Lager <i>Mexico City MX</i>		9
Mythos Lager <i>Thessaloniki GR</i>		9

## CIDER

Fog City Cloudy 500ml · Apple & Pear <i>Richmond AU</i>		14
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# Spirits

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## APÉRITIF

Barbieri Aperol <i>Padua IT</i>	9
Dolin Dry Vermouth, Blanc or Rouge <i>Chambery FR</i>	9
Pimm's No.1 <i>England GB</i>	9
Campari <i>Sesto San Giovanni IT</i>	9

## DIGESTIVE · perfect straight or over ice

Skinos Mastiha <i>Chios GR</i>	9.5
Limoncello di Capri <i>Capri IT</i>	9.5
Kretaraki meli Tsikoudia with honey <i>Crete GR</i>	9

## OUZO & TSIPOURO

Plomari ouzo <i>Mitilene GR</i>	8.5
Ouzo 12 <i>Piraeus GR</i>	9
Jivaeri ouzo triple distilled <i>Tirnavos GR</i>	9
Katsaros tsipouro no aniseed <i>Tirnavos GR</i>	9
Tirnavos tsipouro with aniseed <i>Tirnavos GR</i>	9

## BRANDY & COGNAC

Courvoisier VS <i>Cognac FR</i>	13.5
Hennessy VSOP Cognac <i>Cognac FR</i>	15
Metaxa 7 Star Brandy <i>Kifissia GR</i>	12
Metaxa 12 Star Limited Release <i>Kifissia GR</i>	15
Hennessy XO Cognac <i>Cognac FR</i>	24

## VODKA

Bondi Blue <i>Sydney AU</i>	10
Belvedere <i>Żyrardów PL</i>	12
Grey Goose <i>Cognac FR</i>	14
Absolut Vanilla <i>Åhus SE</i>	9.5

## WHISKEY & BOURBON

Dimple 12y <i>Scotland GB</i>	11
Johnnie Walker Red Label <i>Scotland GB</i>	9.5
Johnnie Walker Black Label <i>Scotland GB</i>	11
Chivas Regal 18yr <i>Scotland GB</i>	14.5
Chivas Regal 12yr <i>Scotland GB</i>	11
Lagavulin 16y Islay <i>Scotland GB</i>	18
Glenfiddich 12y Single Malt <i>Scotland GB</i>	13.5
Eagle Rare 10y Single Barrel <i>Kentucky US</i>	14
Buffalo Trace Straight <i>Kentucky US</i>	10.5
Jack Daniels <i>Tennessee US</i>	9.5
Jim Beam <i>Kentucky US</i>	9.5
Makers Mark <i>Kentucky US</i>	12
Johnnie Walker Blue Label <i>Scotland GB</i>	22

## GIN

Tanqueray No 10 <i>Scotland GB</i>	13
Hendricks <i>Scotland GB</i>	13
Bombay Sapphire <i>Hampshire GB</i>	10.5

## RUM

Sailor Jerry Spiced <i>Virgin Islands US</i>	10.5
Ron Zacapa Centenario 23y <i>Zacapa GT</i>	16
Ron Zacapa Centenario XO <i>Zacapa GT</i>	24
Bundaberg <i>Bundaberg AU</i>	9.5

## TEQUILA

Don Julio Blanco <i>Jalisco MX</i>	13
El Jimador <i>Jalisco MX</i>	9.5
Patron XO Café <i>Atotonilco MX</i>	12
Jose Cuervo <i>Jalisco MX</i>	10.5

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# Cocktails

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21 cocktails inspired by the classic flavours & stories of the nations of the Mediterranean Sea

## **ALBANIA** Berry Sweet 12.5

*Mocktail of mixed berries crushed with ice topped with mint, lemonade*

An incredible place called "Snake Mountain" or "Gjarpër" is home to some of Europe's most venomous snakes. But if you are brave enough to tour there, you may even be invited into a shepherd's home for some amazing blueberries that have grown there for centuries.

## **ALGERIA** Orange Blossom 14

*Prosecco, orange juice, orange blossom water*

Algeria has been cultivating citrus fruits commercially for over 100 years. A large proportion of the country's wealth is based on the cultivation of oranges, which makes up about 50% of their citrus productivity.

## **BOSNIA & HERZEGOVINA** Strawberry Fields 18

*Tequila, Cointreau, strawberries, orange fields and a sugar rim*

Eight strawberries contain more Vitamin C than a medium sized orange. They are the only fruit with their seeds on the outside of their skin and in this country, berry picking is a very popular family weekend activity for city residents and an every day task for villagers.

## **CROATIA** Cherry Pie 17

*Rum, grenadine, cherry liqueur, lime, sugar and biscuit rim*

Fit for Emperors and Kings, the indigenous Marasca cherries are not only unique in their dark colour and rich flavour but also special because of the sandy soil they are produced from. This coastal grown cherry was used to cultivate Italy's famous Maraschino cherry.

## **CYPRUS** The Disguise 16

*Brandy, lemon, bitters, soda, cherries*

Brandy and lemons are two of Cyprus's major exports but the story of how their famous Brandy sour was created is not so known. Back in the 1930's when the young King Farouk of Egypt would visit the beautiful island, they would disguise his favourite western-style beverage and present it as iced tea.

## **EGYPT** Drink like an Egyptian 19

*Vodka, melon liqueur, watermelon purée, lemon juice*

It is said that the Egyptians were the first to discover and cultivate the watermelon over 5000 years ago. They decided to share it with the rest of the world in the 10th Century AD. And we are so glad they did, as nothing is more refreshing on a hot day than some cold watermelon.

## **FRANCE** Café au lait 18

*Espresso, vodka, Kahlua, froth, nutmeg, cinnamon stick*

When in France and all else fails and you know not what to do, when your French is letting you down whilst shopping, getting around or saying hello instead of thank you, order a Cafe au lait not a latte and enjoy the view. Our Cafe au lait has a simple twist; no tongue-ties required, just merci beaucoup. (*bear-coo!*)

## **GREECE** Mastiha Mojito 20

*Skinos mastiha, sugar syrup, mint, lemon, topped with soda*

*Mastiha* is a resin that is obtained from the mastic trees on the Greek island of Chios. Also known as the 'tears of Chios' this resin is not only unique in taste but also expensive to produce. Imitations are made all the time but none come close to the special cedar flavour of the original *Pistacia Lentiscus*.

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# Cocktails

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- ISRAEL** Queen Esther 16  
*Vodka, choc-orange liqueur, shaken with light cream*  
Beautiful and wise, this Jewish-Persian heroine saved her people from slaughter. Her story is celebrated yearly during the Jewish holiday of Purim and her plight for freedom is a model for all marginalised societies still to this day.
- ITALY** Lemonbello 20  
*Limoncello, gin, fresh lemon juice, soda, lemon sorbet*  
Drink it in the morning, drink it in the evening, drink this beautiful bitter blessing anytime. Lemons are one of our body's greatest weapons against all ailments. Genoa, Italy was the first place in Europe to start cultivating lemons in the 1400's. And since then, Italy's reputation for delicious varieties has ensured that they are one of the leading exporters of lemons in the world.
- LEBANON** The Forbidden 16  
*Vodka/Triple Sec, pink grapefruit, mint leaves, sugar rim*  
Originally labeled 'the forbidden fruit' the grapefruit could have saved one's life in the past for those with high cholesterol when medication didn't exist. Now along with the grapefruit, citrus fruits are an important crop imported, exported and consumed in Lebanon. Citrus orchards are located along the coast for about 210km.
- LIBYA** Across the border 20  
*Espresso, vodka, Khalua, Tia Maria*  
Libyans appreciate espresso coffee and a good drop just like the Italians, but in 1969 alcohol was banned in Libya. According to some this hasn't stopped Libyans from crossing the borders in carloads to enjoy a drink in Tunisia or Egypt.
- MALTA** Malta my heart 16  
*Prosecco, atop poached Babinella pears, cinnamon and lemon*  
Located in the heart of the Mediterranean it is fitting that love is always in the air. Malta boasts the lowest divorce rate in Europe and one of the highest marriage rates. The Greeks called the island "melite" meaning honey-sweet.
- MONACO** Grapevine 12  
*Mocktail of grapes, mint, grapefruit and crushed ice*  
Lifestyles of the rich and the famous are spoken of, written about and photographed relentlessly in this tiny nation. There are only 36,000 people living in Monaco and celebrity spotting is easy. Royalty living here represent all archetypes; Regal, Hollywood and Music.
- MONTENEGRO** Black Mountain 20  
*Cherry vodka, choc liqueur, grenadine, cranberry juice, gomme*  
Literally meaning the Black Mountain, this small country has many highlands and rare undiscovered beauty. There is something very magical at sunset when the mountains fade to black and the purple sunset fills the horizon.
- MOROCCO** Tea Time Twist 20  
*Earl grey tea, vodka, Cointreau, orange curacao, crushed ice with a cinnamon and sugar rim*  
Travellers from all over the world go to Morocco to try the tea, which is masterfully prepared. Their techniques have become an art form and watching residents make it is very relaxing and inspiring. Tea is so popular that it is served all day and is a sign of friendship and hospitality.
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# Cocktails

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- SLOVENIA** Holy Lime 16  
*Hendricks gin, half a lime, sugar rim over crushed ice*  
In Slavic mythology the lime tree was considered sacred and is now the national emblem for this coastal nation. Lime Avenue is one of the longest and most famous avenues in Slovenia. 290 lime trees pave the entrance to the town of Logatec. Now called Napoleon's Avenue as a tribute to his marriage with Marie Louise, it is almost 2km long and a beautiful tourist attraction.
- SPAIN** Santa Sangria 38  
*Red wine and brandy sangria with seasonal fruit for 2-4 people*  
Frozen, soup, icy pole, savoury, champagne, spicy, sour, salad, minty, cake, sugar free, hard cider. Would you believe these adjectives have been put before and after the word sangria and enjoyed worldwide. Sangria is a pretty drink and can be made in many ways with many different fruits and wines. It originated in Spain and Portugal and now new EU labeling laws only allow these two nations to bottle their products and call it Sangria.
- SYRIA** Bolo Polo 18  
*Refreshing mint homemade lemonade for 2-4 people*  
When life gives you lemons you make Bolo Polo! This is one of the most refreshing drinks you could be served in a Syrian café. Pronounced 'Polo' is Syrian but 'Bolo' in English, our mint lemonade will take you to the streets of the bustling capital, Damascus, where over 33 civilisations have occupied the country in the last 1000 years.
- TUNISIA** Banana Smuggler 20  
*Malibu, banana liqueur, banana purée, skinny milk, blended ice, dried coconut*  
Whilst many countries in the world enjoy bananas for a relatively cheap cost, in Tunisia, they are expensive and evoke a 36% duty. Only a handful of people have the license to import them and many more smuggle them in from Algeria or Libya. Bananas are on the Top 10 list of goods smuggled into Tunisia every year.
- TURKEY** Eye of the Beholder 14  
*Frangelico, Ketel One vodka, chocolate rimmed glass*  
Housed in a familiar and simple brown shell, the humble hazelnut, which lies inside, is a super nut. They are rich in fiber, free from gluten, an excellent source of vitamin E and packed with important B-complex vitamins. Turkey is the number one hazelnut-producing nation in the world with about 75% of the production.
- POPULAR CLASSICS**
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|---------------|------|
| Cosmopolitan  | 16.5 |
| Cable car     | 18   |
| Amaretto sour | 16.5 |
| Aperol spritz | 15   |
| Cuba libre    | 14.5 |
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