Breakfast

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Toast with condiments vg	The Vegan ∨ 21
· Sourdough 8.9	Sautéed mushrooms, spinach and smashed avocado with
· Fruit Loaf 12.5	shaved vegan cheese atop sourdough bread
· Raisin Toast 8.9	
· Gluten Free 8.9	Eggs on sourdough toast vg 14 / 17
Your choice of bread with jam, marmalade, honey, vegemite or peanut butter	Your choice of fried or poached eggs / scrambled
	Homemade Classic Pancake (2 stack) vg 14.9
Eggs Benedict 19.5	Half serve (1 stack) vg 12
2 poached eggs on muffins with homemade hollandaise sauce	Served with maple syrup
and ham	add vanilla ice cream +2
	add mixed berries +4.8
Eggs Florentine 19.5	add chocolate hazelnut spread with crushed hazelnuts +4.8
2 poached eggs on muffins with homemade hollandaise sauce	· ·
and sautéed spinach	Brioche French Toast vg 17.5
'	2 slices served with maple syrup
Salmon Royal 25	add mixed berries compote +4.8 · add ice cream +2
2 poached eggs on muffins with homemade hollandaise sauce and smoked salmon	add bacon +5.5
	Greek Omelette vg 24
Breakfast Bruschetta vg 22	Greek feta, capsicum, tomato, onion and oregano on toasted
2 poached eggs atop smashed avocado, rocket, cherry	sourdough bread
tomatoes and a basil balsamic dressing on sourdough bread	
add crumbled feta +3	Fresh Fruit Salad & Yoghurt vg 13.5
	add granola +3
A little extra	
Homemade hollandaise sauce · Spinach · Grilled tomato 4	Low Fat Bircher Muesli 9.9
Free range poached egg	served with berries
Greek Sausage · Avocado · Mushrooms · Feta cheese 5.5	
Hash browns (2 in a serve) • Bacon · Smoked salmon	Freshly Squeezed Orange Juice 8.5
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Light Meals	
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Bougatsa NF H E 13.9	WRAPS
Warm custard wrapped in layers of filo pastry dusted with	Chicken Avocado 13.9
icing sugar and cinnamon	Chicken, avocado, spinach, roasted peppers,
Add warm apple filling +3	camembert cheese, cheese, mustard seeds
	Chicken Schnitzel 13.9
Croissants 8.9	Chicken schnitzel, cos lettuce, tomato, cheese, garlic aioli
Ham, cheese, tomato	
,	BANNA

Croissants
Ham, cheese, tomato

PANIN
PITES
Spanakopita vg
Spinach and cheese filo pastry
Tiropita vg
Cheese filo pastry
Spinach & Leek v
Spinach and leek in filo pastry (dairy free)
Chicken & Mushroom H
Chicken & Mushroom, filo pastry, served with relish
Halouminopita vg
Cypriot cheese bread scroll with mint

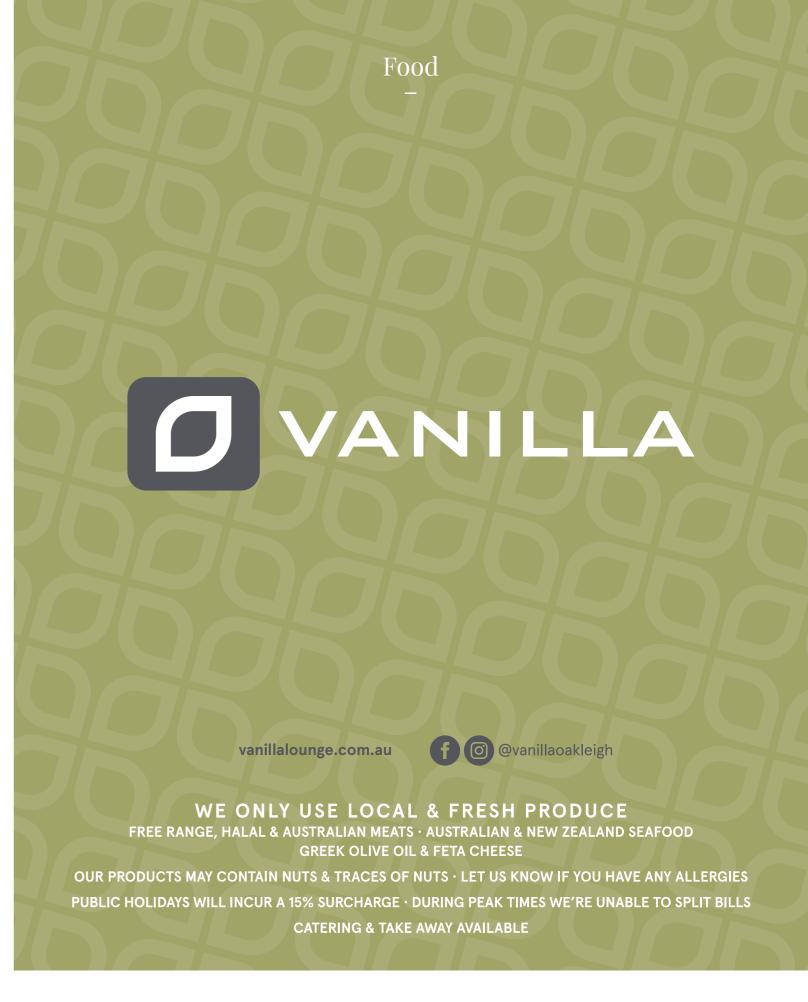
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13.9 **PANINI & BAGUETTES** 13.9 Chicken Avocado Panini Chicken, avocado, pesto, cheese, tomato, lettuce, mayonnaise Vegetarian Panini 13.9 Lettuce, eggplant, tomato, roasted peppers, olives, feta cheese, pesto Pizza Panini 13.9 Salami, ham, capsicum, cheese, mushrooms, olives, tomato relish 13.9 Egg & Bacon Panini Egg, bacon, cheese Gourmet Chicken Baguette 14.5 Chicken, cheese, lettuce, mayonnaise

@vanillaoakleigh 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

VG vegetarian · **GF** gluten free · **DF** dairy free · **V** vegan · **NF** nut free · **H** halal · **E** eggless



Planning an event?

Get in touch with our functions manager to organise your next special occasion at Vanilla!

email functions@vanillalounge.com.au

Starters

Homemade Dips (3)	19.9
Tarama, tzatziki vg gf E, eggplant gf v E served with season	ed
pita bread	

Saganaki vg H E GF option available 17.8 Grilled Kefalograviera cheese served with lemon

Halloumi Chips vg gf H TRACES OF GLUTEN Flash fried halloumi chips drizzled with honey and sesame seeds

Grilled Calamari GF NF Australian calamari served with a side green salad and lemon

Fried Calamari Classic or Lemon Pepper E Australian calamari lightly dusted and flash fried served with garnish and tartar sauce

Grilled Loukaniko 18.9 Homemade mildly spiced traditional Greek sausage (contains pork) served with lemon

Souvlaki Skewers (2) H E Chicken / or Lamb (220g) 26.5 / 29.9 Free range chicken / or Victorian lamb skewers served with tzatziki, garden side salad and seasoned pita bread

17.5 Oven Baked Lemon & Oregano Potatoes GF V E Traditional Greek oven baked potatoes

Seasoned Pita Bread, or Toasted Turkish Bread E 6.5 Drizzled with olive oil, oregano and salt

Mains

TRADITIONAL OVEN BAKED DISHES

Baked dish layered with Gippsland free range grass fed 100% beef mince and local produce eggplant, potato, zucchini and béchamel sauce served with a side salad

Layered baked pasta dish with Gippsland free range grass fed 100% beef mince and béchamel sauce served with a side salad

Large oven baked stuffed eggplant with Gippsland free range grass fed 100% beef mince and béchamel sauce served with a

26.5 Yemista GF Oven baked tomatoes and capsicums filled with rice and

SEAFOOD DISHES

herbs served with roast potatoes

POA Fish of the day Check the specials menu for details

Warm Chargrilled Calamari GF E TRACES OF GLUTEN 37.5 Australian calamari marinated with olive oil and lemon served with chips and a rocket, fennel and cherry tomato salad

Fried Calamari Classic or Lemon Pepper E 33.5 Australian calamari served with chips and rocket, fennel and cherry tomato salad with tartare sauce

Fish & Chips Beer battered, served with chips and rocket, fennel and cherry tomato salad with tartare sauce

Seafood Platter for Two when available Seasonal AUS and NZ market produce served with chips and a rocket, fennel and cherry tomato side salad with pita bread

SEASONED MEATS

Greek Keftedes H (320g) Gippsland free range grass fed 100% beef and lamb rissoles with greek salad and pita bread

Pulled Lamb Plate H E (300g) 37.5 Pulled oven baked Victorian lamb served with garden side salad, fries, tzatziki and pita bread

Lamb Skewers (3) H E (330g) 39 Free range grass fed Victorian lamb grilled and served with garden side salad, chips, tzatziki and pita bread

34.5 Chicken Souvlaki Skewers (3) H E (330g) Free range grain fed chicken grilled and served with garden side salad, chips, tzatziki and pita bread

Chargrilled Chicken & Lemon Herb Potatoes GF H (270g) 33.5 Free range grain fed chicken marinated in our chef's special recipe with oven baked Greek lemon-oregano potatoes

Chicken Gyros-Style H E (350g) not shaved 33.5 Grilled marinated free range grain fed chicken served with garden side salad, fries, tzatziki and pita bread

Meat Platter for Two All Australian free range grass fed selection of our popular marinated meats including lamb, beef, pork and chicken served with chips, garden side salad and pita bread Halal option (no pork) +\$15 variation

Gluten Free bread variation +\$2

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The Classics

The Vanilla Burger

100% Gippsland beef and lamb pattie with cheese, tomato, bacon and egg on a brioche bun, served with fries Add extra pattie +8.5	
Club Sandwich may not be available during peak times Free range grilled chicken, bacon, tomato, cheese, lettuce, mayo, served with fries	27
Wedges Served with sour cream and sweet chilli	15
Chips	15
Soup of the day Please check the specials menu for daily details	15

Chicken Schnitzel H

25.5 Free range grain fed butterflied chicken breast served with garden side salad and fries

OUR PARMAS

Free range, grain fed, butterflied chicken breast, all served with chips and garden side salad — all cheese in our parmas are a mix of mozzarella, parmesan and tasty cheese

Parma Margarita н	26.
with cheese, basil, Napoli	
Parma Classico	2
with ham, cheese, Napoli	
Parma Hawaiian	29.
with ham, pineapple, cheese, Napoli	
Parma Mexicana	29.
with salami, olives, capsicum, chilli, cheese, Napoli	

Pasta & Risotto

Vegetarian Penne vg	POA
Seasonal vegetables tossed with penne	
Please check the specials menu for daily details	

Vegetarian Risotto vg GF POA Seasonal vegetables Please check the specials menu for daily details

Garlic Prawn Linguine Pasta tossed with Australian prawns, spring onion, cherry tomatoes and fresh rocket in your choice of an olive oil base, Napoli or cream

Lamb Ragu Penne Slow cooked Gippsland free range grass fed lamb baked in a

tomato salsa served with penne and kefalograviera cheese

Chicken & Mushroom Risotto GF H

Chicken & Mushroom Penne H

or cream

Free range diced chicken breast and mushrooms served in your choice of stock, Napoli or cream base

29

26.9

26.5

27

Free range diced chicken breast and mushrooms tossed with

spring onion, served in your choice of an olive oil base, Napoli

Linguine Carbonara 29 Creamy carbonara base with bacon and mushrooms Add chicken +5

Salads

Grains vg E NF option available Roasted almonds, capsicum, celery, freekah, chick peas, quinoa, roasted pumpkin seeds, pomegranate, parsley, topped with cumin spiced yoghurt Add chicken, lamb or calamari +15

18.9 Greek Salad vg gf E Lettuce, tomato, cucumber, onion, capsicum, Greek feta, Greek olives and Greek olive oil

Sweet Chilli Calamari 26.9 Australian calamari lightly pan fried atop lettuce, tomato, cucumber, capsicum and Spanish onion with a homemade sweet chilli mayo dressing

Grilled free range chicken tenderloins, lettuce, bacon, egg, croutons, anchovies, parmesan and Caesar dressing

Chicken Avocado H

Grilled free range chicken tenderloins and avocado atop a garden salad with sweet chilli mayo dressing

Warm Lamb Fillets GF H E

Grilled Victorian lamb atop a rocket, roasted capsicum and fennel salad with a beetroot reduction and citrus dressing

Lemon Pepper Calamari E

Australian calamari tossed with rocket, fennel, cherry tomatoes and olive oil

Kids for Children under 12

Lightly Battered Fried Fish served with chips	15.5
Lamb or Chicken Skewer served with chips HE	15.5 / 14.5
Chicken Nuggets served with chips	12.5
Homemade Cheeseburger served with chips	16.5
Calamari served with chips	19.5
Penne Pasta in your choice of an olive oil base, Napo	oli 15.5
or cream	

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 AND IMPORTED GREEK OLIVE OIL & FETA CHEESE