



## FOOD

---

# Vanilla

We only use local and fresh produce including free range, halal and Australian meats, Australian and New Zealand seafood, and Greek olive oil and feta cheese. Our food has no added preservatives, MSG, flavours or colours.

Our products may contain nuts and traces of nuts. Please let us know if you have any allergies.

Public holidays will incur a 15% surcharge. During peak times we're unable to split bills.

@vanillaoakleigh · [vanillalounge.com.au](http://vanillalounge.com.au)

## STARTERS

<b>Homemade Dips (3)</b> 19.9 Tarama, tzatziki VG GF E, eggplant GF V E served with seasoned pita bread	<b>Grilled Loukaniko E</b> 18.9 Homemade mildly spiced traditional Greek sausage (contains pork) served with lemon
<b>Saganaki VG H E GF OPTION AVAILABLE</b> 17.9 Grilled Kefalograviera cheese served with lemon	<b>Lamb Souvlaki Skewers (200g) H E</b> 30.5 2 Victorian lamb skewers served with tzatziki, garden side salad and seasoned pita bread
<b>Halloumi Chips VG GF H TRACES OF GLUTEN</b> 18.9 Flash fried halloumi chips drizzled with honey and sesame seeds	<b>Chicken Souvlaki Skewers (200g) H E</b> 27.9 2 free range chicken skewers served with tzatziki, garden side salad and seasoned pita bread
<b>Grilled Calamari GF NF E</b> 26.9 Australian calamari served with a side green salad and lemon	<b>Oven Baked Lemon &amp; Oregano Potatoes GF V E</b> 17.5 Traditional Greek oven baked potatoes
<b>Fried Calamari Classic or Lemon Pepper E</b> 26.9 Australian calamari lightly dusted and flash fried served with garnish and tartar sauce	<b>Seasoned Pita Bread, or Toasted Turkish Bread E</b> 7 Drizzled with olive oil, oregano and salt

## MAINS

### TRADITIONAL OVEN BAKED DISHES

<b>Moussaka H</b> 28.5 Baked layered dish with Gippsland free range grass fed 100% beef mince and local produce potato, eggplant, zucchini and béchamel sauce served with a side salad
<b>Pastitsio H</b> 28.5 Baked layered pasta dish with Gippsland free range grass fed 100% beef mince and béchamel sauce served with a side salad
<b>Yemista GF V E</b> 27.5 Oven baked tomatoes and capsicums filled with rice and herbs served with roast potatoes
<b>Papoutsakia H</b> 27 Large oven baked stuffed eggplant with Gippsland free range grass fed 100% beef mince and béchamel sauce served with a side salad

### SEAFOOD DISHES

Our seafood is delivered daily. Please check the specials menu for our Fish of the Day and other seafood dishes.

<b>Fish of the day</b> POA Check the specials menu for details
<b>Warm Chargrilled Calamari GF E TRACES OF GLUTEN</b> 38.5 Australian calamari marinated with olive oil and lemon served with chips and a rocket, fennel and cherry tomato salad
<b>Fried Calamari Classic or Lemon Pepper E</b> 35.5 Australian calamari served with chips and rocket, fennel and cherry tomato salad with tartare sauce
<b>Fish &amp; Chips</b> 32.5 Beer battered, served with chips and rocket, fennel and cherry tomato salad with tartare sauce
<b>Seafood Platter for Two WHEN AVAILABLE</b> POA Seasonal AUS/NZ market produce served with chips and a rocket, fennel and cherry tomato side salad with pita bread

### SEASONED MEATS

<b>Greek Keftedes (320g) H</b> 35.5 Gippsland free range grass fed 100% beef and lamb rissoles with greek salad and pita bread
<b>Pulled Lamb Plate (320g) H E</b> 38.5 Pulled oven baked Victorian lamb served with garden side salad, fries, tzatziki and pita bread
<b>Lamb Skewers (330g) H E</b> 39.5 3 Victorian lamb skewers served with tzatziki, chips, garden side salad and seasoned pita bread
<b>Chicken Souvlaki Skewers (330g) H E</b> 36.5 3 free range chicken skewers served with tzatziki, chips, garden side salad and seasoned pita bread
<b>Chargrilled Chicken &amp; Lemon Potatoes (270g) GF H</b> 35.5 Free range grain fed chicken marinated in our chef's special recipe with oven baked Greek lemon-oregano potatoes
<b>Chicken Gyros-Style (350g) NOT SHAVED H E</b> 34.5 Grilled marinated free range grain fed chicken served with garden side salad, fries, tzatziki and pita bread
<b>Meat Platter for Two</b> 89.5 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

### A LITTLE EXTRA SAUCE

<b>Tarama · Tzatziki · Eggplant</b> 3.5
<b>Sweet Chili Mayo · Tomato Relish · Aioli</b> 2.5
<b>Sour Cream · Tartare · Mayo · Sweet Chili Sauce</b>
<b>Truffle Mayo · Creamy Mushroom Sauce</b> 4

Gluten Free bread variation +\$2

## THE CLASSICS

**The Vanilla Burger** 28  
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 28  
Free range grilled chicken, bacon, tomato, cheese, lettuce, mayo, served with fries

**Wedges** 15  
Served with sour cream and sweet chilli

**Chips** 15

**Soup of the day**  
Please check the specials menu for daily details

**Chicken Schnitzel** H 26.5  
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** H 27.5  
with cheese, basil, Napoli

**Parma Classico** 29.5  
with ham, cheese, Napoli

**Parma Hawaiian** 29.9  
with ham, pineapple, cheese, Napoli

**Parma Mexicana** 29.9  
with salami, olives, capsicum, chilli, cheese, Napoli

## PASTA & RISOTTO

**Vegetarian Penne** VG 40A  
Seasonal vegetables tossed with penne  
Please check the specials menu for daily details

**Vegetarian Risotto** VG GF 40A  
Seasonal vegetables  
Please check the specials menu for daily details

**Linguine Carbonara** 29.5  
Creamy carbonara base with bacon and mushrooms  
Add chicken +5

**Lamb Ragu Penne** 32.5  
Slow cooked Gippsland free range grass fed lamb baked in tomato salsa served with penne and kefalograviera cheese

**Chicken & Mushroom Penne** H 29.5  
Free range diced chicken breast and mushrooms tossed with spring onion, served in your choice of an olive oil base, Napoli or cream

**Chicken & Mushroom Risotto** GF H 29.5  
Free range diced chicken breast and mushrooms served in your choice of stock, Napoli or cream base

**Garlic Prawn Linguine** 38.5  
Australian prawns, spring onion, cherry tomatoes and fresh rocket in your choice of an olive oil base, Napoli or cream

**Homemade Gnocchi Sorrentina** VG 29.5  
Fresh Napoli salsa with buffalo mozzarella and fresh basil

## SALADS

**Grains** VG E NF OPTION AVAILABLE 19.5  
Roasted almonds, capsicum, celery, freekah, chick peas, quinoa, roasted pumpkin seeds, pomegranate, parsley, topped with cumin spiced yoghurt  
Add chicken, lamb or calamari +15

**Greek Salad** VG GF E 19.5  
Lettuce, tomato, cucumber, onion, capsicum, Greek feta, Greek olives and Greek olive oil

**Sweet Chilli Calamari** 27.9  
Australian calamari lightly pan fried atop lettuce, tomato, cucumber, capsicum and Spanish onion with a homemade sweet chilli mayo dressing

**Chicken Caesar** 27.5  
Grilled free range chicken tenderloins, lettuce, bacon, egg, croutons, anchovies, parmesan and Caesar dressing

**Chicken Avocado** H 27.5  
Grilled free range chicken tenderloins and avocado atop a garden salad with sweet chilli mayo dressing

**Warm Lamb Fillets** GF H E 28.5  
Grilled Victorian lamb atop a rocket, roasted capsicum and fennel salad with a beetroot reduction and citrus dressing

**Lemon Pepper Calamari** E 28  
Australian calamari tossed with rocket, fennel, cherry tomatoes and olive oil

## KIDS FOR CHILDREN UNDER 12

**Lightly Battered Fried Fish** 15.5  
Served with chips

**Lamb Skewer** H E 15.5  
Served with chips

**Chicken Skewer** H E 14.5  
Served with chips

**Chicken Nuggets** 12.5  
Served with chips

**Homemade Cheeseburger** 18.5  
Served with chips

**Penne Pasta** 18.5  
In your choice of an olive oil base, Napoli or cream

**Calamari** 19.5  
Served with chips

## BREAKFAST

<b>Toast with condiments</b> <small>VG</small>		
· Sourdough	9	
· Fruit Loaf	11.9	
· Raisin Toast	9.5	
· Gluten Free	9	
· <b>Gluten Free Fruit Toast</b>	10	
Your choice of bread with jam, marmalade, honey, vegemite or peanut butter		
<b>Eggs Benedict</b>	19.9	
2 poached eggs on muffins with homemade hollandaise sauce and ham		
<b>Eggs Florentine</b>	19.9	
2 poached eggs on muffins with homemade hollandaise sauce and sautéed spinach		
<b>Baked Eggs</b>	23.5	
Baked eggs in a fresh tomato salsa topped with feta and served with toasted bread		
<b>Salmon Royal</b>	25.5	
2 poached eggs on muffins with homemade hollandaise sauce and smoked salmon		
<b>Greek Omelette</b> <small>VG</small>	24.8	
Greek feta, capsicum, tomato, onion and oregano on toasted sourdough bread		
<b>A little extra</b>		
Homemade hollandaise sauce · Spinach · Grilled tomato	4.5	
Free range poached egg		
Beef sausage · Avocado · Mushrooms · Greek Feta	6	
Hash browns (2 in a serve) · Bacon · Smoked salmon		
<b>Eggs on sourdough toast</b> <small>VG</small>	14.5 / 17.5	
Your choice of fried or poached free range eggs / scrambled		
<b>Breakfast Bruschetta</b> <small>VG</small>	24.5	
2 poached eggs atop smashed avocado, cherry tomatoes, rocket and a basil balsamic dressing on sourdough bread add crumbled feta +3		
<b>The Vegan</b> <small>V</small>	21.5	
Sautéed mushrooms, spinach and smashed avocado with shaved vegan cheese atop sourdough bread		
<b>Homemade Classic Pancake (2 stack)</b> <small>VG</small>	15	
<b>Half serve (1 stack)</b> <small>VG</small>	12	
Served with maple syrup		
add vanilla ice cream +2		
add mixed berries +4.8		
add chocolate hazelnut spread with crushed hazelnuts +4.8		
<b>Brioche French Toast</b> <small>VG</small>	18.5	
2 slices served with maple syrup		
add mixed berries compote +4.8 · add ice cream +2		
add bacon +5.5		
<b>Fresh Fruit Salad &amp; Yoghurt</b> <small>VG</small>	14	
add granola +3		
<b>Banana &amp; Walnut Superfood Protein Loaf</b> <small>DF</small>	7.5	
Low in sugar, high in protein and fibre		
<b>Low Fat Bircher Muesli</b>	10.5	
Served with berries		
<b>Freshly Squeezed Orange Juice</b>	8.8	

## LIGHT MEALS

<b>Bougatsa</b> <small>NF H E</small>	14	
Warm custard wrapped in layers of filo pastry dusted with icing sugar and cinnamon		
Add warm apple filling +3		
<b>Croissants</b>	9.5	
Ham, cheese, tomato		
<b>PITES</b>		
<b>Spanakopita</b> <small>VG</small>	14.5	
Spinach and cheese in filo pastry		
<b>Tiropita</b> <small>VG</small>	14.5	
Cheese in filo pastry		
<b>Spinach &amp; Leek</b> <small>V DF</small>	14.5	
Spinach and leek in filo pastry		
<b>Chicken &amp; Mushroom</b> <small>H</small>	16.9	
Chicken and mushroom in filo pastry, served with relish		
<b>Halouminopita</b> <small>VG</small>	8.5	
Cypriot cheese bread scroll with mint		
<b>WRAPS</b>		
<b>Chicken Avocado</b> <small>H</small>	14	
Chicken, avocado, cheese, spinach, roasted peppers, camembert cheese, mustard seeds		
<b>Chicken Schnitzel</b> <small>H</small>	14	
Chicken schnitzel, cos lettuce, tomato, cheese, garlic aioli		
<b>PANINI &amp; BAGUETTES</b>		
<b>Chicken Avocado Panini</b>	14	
Chicken, avocado, pesto, cheese, tomato, lettuce, mayonnaise		
<b>Vegetarian Panini</b>	14	
Lettuce, eggplant, tomato, roasted peppers, olives, feta cheese, pesto		
<b>Pizza Panini</b>	14	
Salami, ham, capsicum, cheese, mushrooms, olives, tomato relish		
<b>Egg &amp; Bacon Panini</b>	14	
Egg, bacon, cheese		
<b>Gourmet Chicken Baguette</b>	15	
Chicken, cheese, lettuce, mayonnaise		

