



MENU

FIRST THING IN THE MORNING (7:30AM - 11AM)

Baked Croissant	15
Shaved ham, Gruyere, seeded mustard, wild rocket and free-range fried egg	
Vegan Breakfast Pannacotta (v,vgn)	16
Spiced maple pannacotta, house made super seed and toasted coconut granola, raspberry compote	
Tiramisu Crepes (v)	19
Coffee crème patisserie, amaretti crumb, chocolate flakes and vanilla bean gelato	
Ultimate Breakfast Roll (nf)	22
Free-range fried egg, double smoked bacon, smashed avocado, grilled halloumi, garlic aioli and garden greens served with polenta bites	
Farmer's Market Breakfast (v, gfa)	27
Free-range poached eggs, polenta bites, herb roasted mushrooms, smashed avocado, blistered cherry tomatoes, tomato relish served with sourdough -add a rasher of double smoked bacon \$3	
Sunnyside (gfa, nf)	18
Free-range fried eggs on toasted sourdough with double smoked bacon	
Tartufo Scramble (v, gfa, nf)	19
Free-range scrambled eggs on toasted sourdough with truffle mushrooms	

ADD-ONS

Condiments: butter/ jam / aioli / tomato relish / vegemite	1
Breads: sourdough / gluten-free / organic dark rye	3
Sides:	
free-range egg (1) fried or poached	3
smashed avocado / blistered cherry tomatoes / spinach	5
roast mushrooms / halloumi / scrambled eggs	6
chorizo / free-range bacon / polenta bites	6

ALL DAY BREAKFAST

- Avocado Bliss (v, gfa)** **21**
Smashed avocado, whipped lemon feta, pistachio and pine nut salsa, crispy kale on thick cut organic dark rye
- Putia's Signature Breakfast Gnocchi (gf)** **24**
House made potato and herb gnocchi, pork and fennel meatballs, spinach, salsa verde butter free-range poached egg and pangrattato
- Shakshuka (v, nf)** **24**
Baked free-range poached eggs, sweet potato, harissa, organic feta and pickled red onion served with toasted flatbread
- Spanish Omelette (gfa, nf)** **25**
Three egg omelette with grilled chorizo, charred sweet corn and hand shaved Manchego served with toasted sourdough
- Spring Bounty Bowl (v, vgn, gf)** **22**
Za'atar roasted cauliflower, firey red pepper hommus, turmeric quinoa, crispy kale, smashed avocado, pickled red cabbage and pistachio crunch

Our kitchen is **NOT 100% gluten, nut, seafood or dairy free.**

Please mention to your server if you have any serious allergies that we need to know about. We do our utmost to ensure our meals as denoted are made to the specifications.

Our menu is cooked to order, therefore at busy times, there may be a wait.
We appreciate your patience.

We kindly do not offer substitutions to our dishes however, you are more than welcome to ask for the item to be served on the side. We will do our best to accommodate.

For groups over 12 guests, we kindly request that you order from our Set Menu.

Thank you,

Sheena McRuvie
Head Chef

LATER IN THE DAY (11AM-2PM)

Entrées / Sides

House Arancini (gf) Served with aioli (3 pieces per serve – see blackboard for today's flavour)	13
Sauteed Super Greens (v, vgn, gf) Charred broccolini, fire roasted peppers, salsa verde	13
Halloumi Fries (gf, nf) Thick cut halloumi fries served with garlic labneh	13
Waffle Fries (gf, nf) Served with garlic aioli	12

Mains

Spinach and Ricotta Ravioli (v) Charred zucchini, Parmigiano Reggiano cream sauce, toasted pine nuts	29
Moroccan Tagine (v,vgn) Ras El Hanout cauliflower and chickpeas, pearl couscous, coconut yoghurt and pickled chilies with toasted pita bread	27
Pomegranate Brisket Slow braised beef brisket with spiced carrot purée, charred broccolini and gremolata	33
Dukkah Chicken (gf,nf) Free-range chicken thigh, turmeric quinoa tabbouleh, sesame labneh, pickled radish	31
Fish of the Day (gf, nf) See blackboard for fish of the day served with wild rocket and parsley velouté, roasted fennel, crispy capers, charred lemon	Market Price

Burgers & Salads

Grecian Halloumi Burger (v) Crumbed halloumi, hummus, baby spinach, pickled red cabbage and garlic labneh with fries and garden salad	23
Italian Deli Panino Pressed salami, prosciutto, marinated zucchini, Parmigiano, wild rocket and pesto rosso on sourdough with fries and garden salad	25
Bocadillo De Pollo (nf) Grilled chicken thigh, chorizo, smoked paprika aioli, Spanish onion, fire-roasted peppers served with fries and garden salad	24
Mezze Plate Spiced falafel, red hommus, marinated feta, pickled radish and cucumber served with toasted flatbread	24
Putia House Salad Ancient grains with seasonal roast vegetables, toasted seeds and fresh herbs See our cabinet for today's selection	16

KIDS MENU (FOR CHILDREN UNDER 12)

Kids Crepe (v) With vanilla bean gelato and maple syrup	13
Kids Popcorn Chicken (nf) With fries and tomato ketchup	13
Kids Pork Meatballs (nf) With pasta and tomato sugo	13

Kids Drinks

Orange Juice	5.0
Milkshakes: Chocolate / Vanilla / Berry	5.0
Hot Chocolate	3.0
Babycino	1.5

BEVERAGES

Coffee

4.5 cup

5.5 mug

Putia proudly pours coffee from specialty local roasters

Our blends:

Passport "Departure Blend" – Medium body with notes of tropical fruit and nougat. We serve this blend with our white coffees.

Wolff "Big Dog Blend" - Opulent body with malty dark chocolate notes. We serve this blend with our black coffees. Low acidity makes this blend perfect with alternative mylks

Extras

Alternative mylks (coconut, almond, macadamia, oat, Bonsoy)

0.5

Extra shot

0.8

Caffeine Free Latte (gf)

5.5

Decaffeinated Latte – Wolff Coffee Roasters Decaf

Spiced Chai Latte - Putia's own blend of exotic spices with Bonsoy

White Hot Chocolate – White chocolate, vanilla bean, macadamia mylk

Turmeric Latte - Turmeric, cinnamon, ginger, cardamom, coconut mylk & maple syrup

**Can choose a different milk than the one recommended

Steeped Tea

5.5

Organic English Breakfast / French Earl Grey /Organic Chai

Green Tea- Sencha / Peppermint

Putia's Iced Tea – Fruits of the Forest

6.5

Freshly Squeezed Juices

Single Fruit - Orange | Apple

7.5

Golden Squeeze - Orange, apple, carrot, passionfruit

8.5

Green Detox – Granny Smith apple, cucumber, kale and ginger

8.5

Beet It – Beetroot, apple, lemon

8.5

Super Shakes

Berry Bliss – Blueberries, organic yoghurt, lemon, oat mylk

9.5

Glowing Green – Fresh bananas, spinach, kale, chia, organic maple, almond mylk

9.5

Pure Sunshine- Mango, pineapple, passionfruit, toasted coconut, coconut mylk

9.5

Nutino- Espresso coffee, hazelnut, Putia's chocolate sauce, vanilla bean gelato, macadamia mylk

9.5

Sodas & Kombucha

House-made Soda – Berry and Vanilla | Lemon Lime and Thyme **6.5**

Probiotic Kombucha – Lemon Myrtle | Ginger Turmeric | Berry Schisandra **8.0**

BRUNCH COCKTAILS (from 10am)

Aperol Frose **18**

Aperol, sparkling vino Bianco, lemon sorbet, orange and rosemary

Espresso Martini **18**

Mr Black coffee liqueur, Finesse vodka, cold brew coffee

Limoncello Spritz **18**

Limoncello, Serenissimo Prosecco, soda and fresh mint

Orchard Crush **18**

Eighth Day Granny Smith cider, St Germain, apple juice and fresh mint

BEER & CIDER

All In Sapre Session Ale, local 3.5% **9**

All In Lager, Local 4.8% **10**

Fick Blonde Summer Ale, local 4.7% **11**

Fick Red IPA, local 8.0% **13**

Aether Peanut Butter Stout, local 6.7% **13**

Aether Ginger Beard, local 4.3% **12**

Eighth Day Granny Smith Apple Cider, QLD 5.9% **12**

Eighth Day Rose Cider, QLD 5.0% **13**

WINE LIST

Sparkling Wine

	gls	btl
De Perriere, Blanc de Blancs Brut <i>Burgundy, France</i>	13	58
Prosecco Serenissimo Brut <i>Montepelluna, Italy (Vegan, Organic)</i>	14	62

Whites

Mocandunda Reisling <i>2019, Clare Valley, SA</i>	11	47
Witches Falls Sauvignon Blanc <i>2021, South Australia</i>	12	52
Canal Grando Pinot Grigio <i>2019, Veneto, Italy (Organic, Biodynamic)</i>	12	52
Mt Trio Unwooded Chardonnay <i>2019, Porungurup, WA</i>	11	46

Reds

Days and Daze Shiraz <i>2021, SA (Organic)</i>	11	48
Ingram Road Pinot Noir <i>2019 Yarra Valley, VIC</i>	13	55
La Boca Malbec <i>2020 Mendoza, Argentina</i>	12	52

Rose

Reserve des Vignerons Rose <i>2018 Loire Valley, France</i>	12	49
Rose Moscato <i>2021 Granite Belt, QLD</i>	12	49

GROUP SET MENU

(FOR GROUPS OVER 12PAX)

Breakfast

Breakfast and Coffee - \$28

Choice of Breakfast

Served with a regular coffee or hot beverage

PUTIA'S SIGNATURE BREAKFAST GNOCCHI

AVOCADO BLISS (WITH POACHED EGG)

SPANISH OMELETTE

SHAKSHUKA

SPRING BOUNTY BOWL

**** Groups over 12 guests must order the Set Menu****

Available any day before 11am

Lunch

2-Course Set Menu - \$38

Entrée to Share

ARANCINI

PUTIA HOUSE SALAD

HALLOUMI FRIES

Choice of Main

SPINACH AND RICOTTA RAVIOLI

MOROCCAN TAGINE

POMEGRANATE BRISKET

DUKKAH CHICKEN

**** Groups over 12 guests must order the Set Menu****

Available any day from 11am