

BREAKY ALL DAY

TOAST 7.5

White sourdough with your choice of spreads

(Fig & raisin fruit toast +1 | GF +3)

EGGS YOUR WAY GFO 13.5

Poached, scrambled or fried eggs on white sourdough

SIDES & ADD-ONS

Hollandaise 2 / Extra egg 3

Confit tomato/Hash brown/Avocado/Spinach 4

Haloumi/Mushrooms/Chorizo/Fries 5

Smoked salmon/Bacon/Chicken 6

Extra butter/Sauces/Jam 0.5

HASH FRITTERS 22

House-made zucchini, corn & sweet potato fritters, bacon, smashed Avo, pea purée, rocket salad, poached egg & grated parmesan

EGGS BENEDICT GFO, VO 23

Sourdough with two poached eggs, baby spinach & hollandaise and choice of smoked salmon, bacon, halloumi or ham

DRESSED AVOCADO VO, GFO, DFO 23

Fresh smashed Avo, poached eggs, feta, confit cherry tomatoes, mixed nuts & lemon on thick sourdough (contains nuts)

LITTLE GARRAN OMELETTE VO, GFO 19.5

Spanish chorizo, sundried tomato, onion & cheese

OR Mushroom, feta, spinach & onion (V)

served with toast & house relish

LITTLE GARRAN HOTCAKE V 19

Fluffy house hotcake with seasonal fruit, maple, berry coulis, caramelised banana & vanilla ice cream

Add crispy bacon +4

SUMMER BOWLS

SUPER GREEN BOWL GFO, V, DF 23

House-roasted honey pumpkin, asparagus, mixed greens, chickpeas, tomato, cucumber, onion, carrot hummus, lemon dressing and warm flatbread

MEDITERRANEAN BOWL GFO 23

Moroccan lamb or grilled chicken, mediterranean salad, labneh yoghurt, carrot hummus, warm flatbread & lemon wedge

BURGERS / ROLL

DOUBLE EGGS & BACON ROL GFO 12

Double eggs & bacon on a milk bun with your choice of sauce

BREKKY BURGER GFO 17

Egg, bacon, hash brown, cheddar, smashed Avo, tomato, lettuce & aioli on toasted milk bun

HOUSE BEEF BURGER GFO 21

Grilled beef patty, bacon, double American cheese, lettuce, tomato, caramelised onion, pickles, house burger sauce & fries

Add fried egg +3.

CRISPY CHICKEN BURGER 21

Panko-crumbed chicken schnitzel, double American cheese, crisp cos, pickles, house chilli mayo & fries

Add halloumi +5.

SANDOS & TOASTIES

STEAK SANGA GFO, DFO 22.5

Grilled minutes steak, fried egg, caramelised onion, lettuce, tomato, cheese, house beetroot relish, aioli on Turkish bread & fries

CLUB SANDO GFO, DFO 21

Bacon, grilled chicken, Avo, tomato, double American cheese, aioli on toasted Turkish bread & fries

LITTLE GARRAN CHEESY MELTS 16.5

Chef's selection of Triple-cheese melt on thick sourdough with house relish (contains mayo)

Add bacon +4 | Chicken schnitzel +6.

WRAPS

CHICKEN WRAP DF 14.9

Grilled chicken, avocado, tomato, onion, mixed leaves & aioli

FALAFEL VEGAN WRAP VG DF 14.9

Carrot hummus, falafel, tomato, cucumber & spinach

BREAKFAST BURRITO 14.9

Scrambled egg, spinach, tomato, onion, bacon, shredded cheese & house relish and BBQ

KIDS

(Strictly under 12)

Small Pancake w' maple syrup, + ice cream

Bacon & Eggs - 1 bacon, 1 egg + toast

Popcorn Chicken + chips

Toasted Ham & Cheese pocket w fries

All 12

Kids milkshake 5.5

Babycino w marshmallow 2.5



COFFEE

Espresso	4.0
Piccolo/Doppio/Macchiato	4.5
Cappuccino / Flat White /Latte Long Black	4.8
Hot Chocolate	5.5
Mocha	6.0
Affogato	6.0

Large +1

Jumbo +2

Soy/Oat /Milk lab Almond/Milk lab Lactose Free +2

Extra Shots/ Syrups + 0.6

TEA

Real Chai Tea	6.5
Add milk +2	
Loose Leaf Organic Tea	6.0
Pot English / Peppermint / Irish Breakfast / Lemongrass & Ginger / Earl Grey / Chamomile / Masala Chai	

ICED CUBE

Iced Latte	8.0
Iced Chocolate	8.0
Iced Mocha	8.0
Iced Chai	8.0

FRESH SQUEEZED JUICES

Classic Orange	8.5
Cloudy Green Apple	8.5
Winter Watermelon	8.5
Carrot, Orange, Ginger, Apple	8.5

CLASSIC SHAKES

Chocolate/Strawberry/Lime/ Banana/Vanilla/Caramel 8.0

Malt +1 / Thick +2

ICED DRINKS WITH ICE CREAM BASE

(Milk based with vanilla ice cream, whipped cream)

Iced Coffee/Iced Chocolate/Iced Mocha/Iced Chai 8.5

FRUIT SMOOTHIES

(Milk based with ice cream, vanilla & yogurt)

Mango/Banana/Mixed Berry 9.0

MATCHA

Iced Double Matcha	9.0
Coconut Matcha Cloud	8.5
Iced Strawberry Matcha	9.0
Matcha Frappe	9.0

See Inside for House Made Muffins, Banana bread, Italian donuts, Sweets Fresh Croissants, baked cakes, sweets & toasties



ENTRÉES

LAOS LARB MUSHROOM LETTUCE CUPS (1PCS) *(VG, GF, DF)* **7**
Fragrant sautéed mushrooms tossed with fresh herbs and chilli, served in crisp lettuce cups.

SPRING ROLLS (2 PCS) *(DF)* **9**
Crispy house-made spring rolls filled with chicken and mushrooms, served with fresh herbs, lettuce and sweet chilli sauce.

CURRY PUFF (4 PCS) *(DF, VG)* **14**
House-made crispy curry puffs filled with mixed vegetables.

DUCK PANCAKE (2 PCS) **14**
Roasted duck breast with cucumber and shallots wrapped in a soft pancake, served with honey hoisin sauce.

VIETNAMESE PORK SAUSAGE (2 PCS) *(GF, DF)* **14**
Grilled Vietnamese pork sausage skewers served with pickles and house sweet-sour fish sauce.

LEMONGRASS CHICKEN SKEWERS (2 PCS) *(GF, DF)* **14**
Juicy lemongrass-marinated chicken thigh skewers served with peanut satay sauce.

TOM YUM SOUP *(GF, DF, VG)* **14**
PRAWN | CHICKEN | VEGETARIAN
Mild spicy and sour Tom Yum soup with mushrooms and vegetables.

SALT & PEPPER **19 SQUID | 16 TOFU** *(DF)*
Wok-fried with garlic, chilli and red onion, finished with lime and served with lime-chilli aioli.

BAO BUNS

CRISPY PORK BELLY BAO (2 PCS) **18**
Crispy pork belly with green papaya and carrot pickle, fresh herbs, chilli mayo and sweet dark soy in soft bao buns.

SOFT-SHELL CRAB BAO (2 PCS) **20**
Crispy soft-shell crab with green papaya and carrot pickle, fresh herbs and chilli mayo in fluffy bao buns.

SALADS

THAI PAPAYA SALAD *(DF)* **24 CALAMARY | 25 SOFT-SHELL CRAB**
Fresh green papaya salad with herbs, cucumber, tomato and onion, dressed with a zesty lime-tamarind dressing and lime-chilli aioli.

ASIAN CRISPY PORK BELLY SALAD *(GF)* **23**
Crispy pork belly tossed with green papaya, cabbage, cucumber, tomato, onion and fresh herbs, finished with sweet-tangy lime fish sauce dressing.

NOODLES

PAD THAI *(GF, DF)* **24 VEGETARIAN | 24 CHICKEN | 26 PRAWNS**
Stir-fried rice noodles with tofu, egg, chives, bean sprouts and peanuts in traditional tamarind sauce.

PAD SEE EW *(DF)* **24 VEGETARIAN | 24 CHICKEN | 26 PRAWNS**
Wide rice noodles stir-fried with egg and Chinese broccoli in a rich oyster and soy sauce.

DRUNKEN NOODLES *(DF)* **24 VEGETARIAN | 24 CHICKEN | 26 PRAWNS**
Wide rice noodles stir-fried with garlic, onion and chilli, tossed in a savoury oyster-soy sauce and finished with fragrant Thai basil.

LEMONGRASS CHICKEN NOODLE SALAD *(GF, DF)* **24**
Grilled lemongrass chicken with rice vermicelli, fresh herbs, mixed greens, carrot pickle and house-made chicken spring rolls, served with Vietnamese dressing.

TOM YUM NOODLE SOUP *(GF, DF, VGO)* **24**
PRAWNS | CHICKEN | VEGETARIAN
Mild spicy and sour Tom Yum soup with mushrooms, vermicelli noodles

MAINS

DUCK RED CURRY *(GF, DF, VGO)* **32**
Roasted Duck breast in aromatic red curry with seasonal vegetables served with rice.

- **VEGETARIANS OPTION** **28**

SIGNATURE BEEF CURRY *(GF, DF)* **32**
Slow-braised beef cooked for 18 hours in a rich house coconut yellow curry, served with rice.

CRISPY BARRAMUNDI *(GF, DF)* **32**
Crispy-skin barramundi glazed with tamarind and pineapple sauce, served with tropical salad and jasmine rice.

CRISPY PORK BELLY RICE BOWL *(GF, DF)* **27**
Filipino-style crispy pork belly served with garlic vinegar dipping sauce, tropical salad and jasmine rice.

CRISPY MARYLAND CHICKEN RICE BOWL *(DF)* **24**
Crispy chicken Maryland served with tropical salad, jasmine rice and plum sauce.

STIR-FRIED

Stir-fried Asian vegetables with green beans, onion and savoury sauces, served with rice.

Choice of **CRISPY PORK BELLY** | **CHICKEN** | **VEGETARIAN**.

- **CHILLI BASIL SAUCES** (DF) 26
- **SATAY SAUCE** (GF, DF) 26
- **OYSTER SAUCE** (DF) 26

CRISPY PORK BELLY AND CHINESE BROCCOLI 26

Stir fried crispy pork with garlic, chilli and Chinese broccoli.

TOFU & MUSHROOM VEGAN STIR FRIED (VG, GF, DF) 26

Silky tofu and mushrooms cooked with vegetables in a rich vegan oyster sauce, served with rice.

DESSERTS

TIRAMISU 12

Espresso-soaked ladyfingers layered with mascarpone cream and finished with premium cocoa.

MILK TEA CRÈME BRÛLÉE (VG, GF) 12

Silky milk-tea custard topped with a caramelised sugar crust.

SIDE DISHES

STEAMED JASMINE RICE (VG, GF) 4

ROTI CANAI 5

STIR-FRIED ASIAN GREENS (VGO, GF, DF) 12

Seasonal Asian vegetables lightly wok-fried.

DF = Dairy Free GF = Gluten Free V = Vegetarian VG = Vegan O = Options available

DINKS MENU

FRESH SQUEEZED JUICES

Fresh Squeezed Orange Juice	8.0
Fresh Apple Juice	8.0
Carrot, Orange, Ginger, Apple	8.5

CLASSIC SHAKES

Chocolate/Strawberry/Lime/ Banana/Vanilla/Caramel 8.5

Malt +1 / Thick +2

FRUIT SMOOTHIES

(Milk based with ice cream, vanilla & yogurt)

Mango/Banana/Mixed Berry 9.0

MATCHA

Hot Matcha	6.0
Iced Strawberry Matcha	9.0
Iced Double Matcha	9.0
Matcha Frappe	9.0