

# the **OTHER** **JOINT**



BREAKFAST available all day

**saturday kitchen closes 1.30**

fresh fruit salad with natural yoghurt & honey **\$12** plus house muesli **\$15**

crispy toasted rye sourdough with ricotta, cinnamon & honey  
topped with poached pears **\$17**

baked herbed ricotta with  
grilled asparagus, roasted capsicum & poached eggs (gf) **\$16.50**

potato pea & herb cake, baby spinach & mushrooms  
served with capsicum jam (vegan) (gf) **\$17**

baby spinach & chickpea fritter  
served with mushrooms & beetroot relish (vegan) (gf) **\$17**

green scrambled eggs with fresh basil, pine nuts & rocket  
served with sourdough (v) **\$14.50**

pork & fennel sausage, scrambled egg, shaved parmesan, rocket  
& cherry tomato relish served on a roll **\$16.50**

house dukkah, avocado, danish fetta & poached eggs  
served on turkish bread with herbed oil (v) **\$16**

corn & fetta fritters with  
mushrooms & spinach, topped with a poached egg (gf) **\$17**

choice of omelettes served with sourdough  
ricotta, roast capsicum & pesto (v) **\$16**

**or**

smoked salmon, asparagus & fetta **\$17**

florentine with 2 poached eggs, baby spinach & hollandaise sauce on turkish toast (v) **\$14.50**  
**OR** benny with smoked salmon, ham or bacon **\$18.50**

BLAT with aioli served on a roll **\$14**

bacon & fried egg roll with cherry tomato relish **\$9.50**

haloumi roll with salsa verde, rocket & roasted capsicum (v) **\$14.50**

the big veggie joint - eggs how you like with rye sourdough  
plus mushrooms, cannellini beans, roast tomato & potato pea & herb cake **\$18**

**OR**

the big meatie joint - eggs how you like with rye sourdough  
plus pork & fennel sausage, bacon, potato pea & herb cake & roast tomato **\$19.50**

2 free range eggs poached, fried or scrambled with your choice of toast **\$9**

## **SIDES**

roast tomato, mushrooms, baby spinach, cannellini beans,  
potato pea & herb cake, danish fetta **\$3.50 each**

ham, salumi pork & fennel sausage, smoked salmon, haloumi, avocado, bacon **\$4.50 each**

## **BREADS**

2 slices toast with house made berry jam, honey, vegemite or peanut butter **\$6**  
dough boy organic fruit & hazelnut toast **\$6**

LUNCH till 2pm

saturday kitchen closes 1.30

special of the day – please see blackboard

bruschetta served on rye sourdough  
with goats cheese, grilled asparagus, cherry tomatoes & herbed oil (v) **\$15**

grilled haloumi salad with baby spinach, fresh basil,  
black olives, roasted capsicum & artichoke with a balsamic dressing (gf) **\$17.50 add chicken \$21**

corn & fetta fritters served with a rocket, spanish onion & kalamata olive salad  
with a cherry tomato relish (v)(gf) **\$17.50**

steak panino with a thin scotch fillet steak, caramelised onion, fresh tomato, rocket & aioli  
served on a soft bun **\$17.50**

### ALL BURGERS SERVED ON A BUN SERVED WITH A SIDE OF CHIPS

haloumi & chickpea vegie burger  
with grilled pumpkin, cucumber, beetroot relish, minted yoghurt & rocket (v) **\$17.50**

grilled chicken burger, marinated in rosemary & lemon zest  
with roast capsicum, danish fetta, spanish onion, hommus & lettuce **\$17.50**

pesto lamb burger  
with roast tomato, smoked mozzarella, olive tapanade aioli & rocket **\$17.50**

lemon myrtle calamari served with a warm salad of crispy potatoes, capers,  
shallots & baby spinach with an olive tapenade dressing & cherry tomato aioli (gf) **\$17.50**

spaghetti with baby king prawns, scallops, cherry tomatoes & basil **\$21**

spaghetti tossed with mushrooms, baby spinach, pine nuts & a touch of chilli (v) **\$16**

fish of the day served with a herbed arborio rice pattie, cannellini beans,  
baby spinach & black olives (gf) **\$21**

risotto of the day (see green board)

bowl shoestring fries (gf/v) **\$7**  
side serve **\$4.50**  
with aioli + **\$1.00**

garden salad (gf/v) **\$9.50**  
side serve **\$5.50**

antipasto misto **\$24**  
marinated vegies, grilled haloumi, hommus, salsa verde  
served with turkish toast  
plus salumi cured meats **\$30**

GF – GLUTEN FREE V- VEGETARIAN

for further choices please see our cabinet selection of tasty savoury & sweet treats  
All prices include gst