

Breakfast

EXPRESS

6:00am to 11:30am

Banana Bread \$6.5

served toasted with butter

Spread on Toast \$6.5

sourdough, rye, raisin toast, croissant (+\$1)

or gluten free (\$2)

vegemite // peanut butter // honey

// nutella // jam (gfo, vgo, nfo, v)

Ham & Cheese Toastie \$9

ham & cheese on buttered sourdough (nf, vo)

Ham & Cheese Croissant \$11

ham & cheese served on a butter croissant (nf, vo)

Breakfast Wrap \$13

bacon OR halloumi (+\$1), scrambled eggs, cheese, tomato chutney & spinach. (nf, vo)

Breakfast Burger \$13

potato bun, bacon OR halloumi (+\$1), fried egg, cheese, tomato chutney & spinach. (nf, vo)

Avocado on Toast \$17

Feta, sumac pickled onions, dukkah and toasted pumpkin seeds on sourdough (v, vgo, gfo, nf)

Muesli Cup \$10

Yoghurt & Fruit Cup \$10

Please ask the Frankie team for flavours

Chorizo // Bacon // Rosti \$5

Avocado // Mushrooms \$4

Poached or Fried Egg (1 egg) \$4

Side Scrambled Eggs (df) \$7

Halloumi // Smoked Salmon \$6

Grilled Tomato // Gluten Free Bread \$3

Brunch Bubbles

From
10am

Mimosa \$12

Bloody Mary \$15

Espresso Martini \$20

Breakfast

6:00am to 11:00am

Eggs on Toast \$13

eggs your way served on sourdough

(v, df, nf, gfo)

+ scrambled eggs \$1 // poached // fried

+ tomato chutney \$1

Muesli Bowl \$18

seasonal berries, coconut yoghurt &

passionfruit coulis (v, df)

Eggs Benedict \$21

poached eggs on sourdough with hollandaise,

wilted spinach and **your choice of:**

bacon, mushrooms, ham, or salmon (+\$1)

(v, gfo, nf)

Savoury Mince \$22

wilted spinach, sriracha, hollandaise,

poached eggs served on sourdough (gfo, nf)

Rosti Stack \$22

rosti, bacon, wilted spinach, tomato chutney & poached eggs (nf, df)

Rosti Benedict \$23

poached eggs stacked on a rosti with

hollandaise, wilted spinach and

your choice of: bacon, mushrooms, ham, or salmon (+\$1)

(vo, nf)

Zucchini & Corn Fritters \$23

fritters, halloumi, wilted spinach, tomato chutney & poached eggs (v, df)

Prosciutto & Ricotta Omelette \$25

lemon ricotta, cherry tomatoes and prosciutto folded into an omelette, served with sourdough (nf, vo)

Prosciutto Bruschetta \$25

poached egg, lemon ricotta, prosciutto, cherry tomatoes, dukkah, pickled onion and balsamic glaze (nf, gfo)

The Big George \$30

eggs your way, rosti, bacon, roasted field mushrooms, tomato, spinach, grilled chorizo sausage & tomato chutney (gfo, nf)

Drinks

Coffee

Short Macchiato // Espresso \$4
Doppio // Long Macchiato \$4.50
Piccolo \$4.5
Flat White // Cappuccino // Latte \$5 / 6
Mocha \$6.5 / 7.5
your choice of milk or dark chocolate
Long Black // Batch Brew \$5 / 6

Not Coffee

Heirloom Hot Chocolate \$6 / 7
your choice of milk or dark chocolate
Chai Latte \$5 / 6
Dirty Chai \$5.5 / 6.5
Matcha Latte \$5.5 / 6.5
Tea \$5.5 / \$7
english breakfast // earl grey // green tea //
marsala chai // chamomile // peppermint
Babycino \$3.5

Iced Drinks

Iced Latte - \$5.5 / 6.5
Iced Coffee - \$7 / 8
served with cream and ice cream
Iced long black \$5 / 6
Cold Brew - \$5 / 6
Iced Mocha - \$8 / 9
served with cream and ice cream
Iced Chocolate - \$7.5 / 8.5
served with cream and ice cream
Iced Chai - \$5.5 / 6.5
Iced Dirty Chai - \$6 / 7
Iced Matcha Latte \$6 / \$7

More?

Alt Milk Options \$0.50
oat // happy soy boy // lactose free almond
Coffee Options \$0.50
extra shot // decaf // single origin
syrops \$0.50
vanilla // caramel // hazelnut
extra heirloom chocolate \$2

Superfood Smoothies

REBOOT \$10
mango, pineapple, banana &
passionfruit
BOOSTER \$10
banana, mango, spinach & lime
juice
VITALITY \$10
strawberries, mango, raspberry &
goji berries
ACAI ACTIVE \$11
acai, blueberries, banana & dates

Juice

RUBY TUESDAY \$7
watermelon, pear & more
CLOUDY APPLE \$7
100% cloudy apple juice
ORIGINAL ORANGE \$7
100% orange juice
LITTLE GREEN \$7
pear, kale, spinach, cucumber & more
BLOOD BANK \$7
beetroot & apple

Kombucha

Schisandra & Berry \$6

Soft Drinks

Coke, Coke No Sugar, Fanta, Solo \$3.90

Bundaberg Soft Drinks

Lemon Lime Bitters,
Traditional Lemonade &
Ginger Beer \$4.90

Water

Bottled Water \$4
San Pellegrino 250mL \$5
San Pellegrino 1L. \$10

Afternoon With Friends

11:30am to 2:00pm

Share Plates & Starters

Fries \$9

served with aioli (nf, df, v)

Tzatziki \$11

served with warm flatbread (gfo, nf)

Hommus \$11

served with warm flatbread (gfo, nf)

Salt & Pepper Calamari \$16

served with aioli (nf, df)

Sweet Potato Croquettes \$16

served with pesto mayoi (vg, gf, df, nf)

Prosciutto Bruschetta \$17

with lemon ricotta, cherry tomatoes, dukkah and balsamic glaze (nf, gfo)

Meatballs \$18

pork meatballs in a spicy tomato sauce, served with grilled sourdough (nf, df)

Garlic Chilli & Butter Prawns \$19

topped with feta and served with warm flatbread (gfo, nf)

Loaded Fries \$19

fries topped with shredded lamb and your choice of up to two sauces (nf, gf, vgo)

George's Greek Share Board \$60

serves 3 - 4 people

build your own yiros and share with friends!

chargrilled chicken, lamb, fries, quinoa tabbouleh, sliced tomato, feta, grilled pepper, sumac pickled onions, hommus and tzatziki served with warm flatbread

Mains

Gnocchi \$18

romesco sauce, chorizo, spinach & parmesan (nf, vgo)

Seasonal Salad \$22

ask our friendly team about our seasonal salad

Chicken Burger \$22

panko crumbed chicken, chilli mayo, mesculin, cheese and tomato. Served with a side of chips

Lasagna \$24

beef ragu lasagna served with salad (nf)

Prawn Linguine \$24

with chilli and garlic, lemon oil, cherry tomato and spinach

Steak Sandwich \$25

rib filet steak with cheese, tomato, salad, caramelised onion, chimmichurri on turkish, served with a side of chips.

Lunch Favourites

Greek Bowl

sumac pickled red onion, tzatziki, tomato, feta, quinoa tabbouleh & mixed green leaf (nf, gf, vgo)

Lamb \$17

Charred Chicken \$15

Halloumi & Pepper (vo) \$16

Mushroom & Pepper(vg) \$15

Yiros

sumac pickled red onion, tzatziki, tomato, fries & feta in a flat bread (nf, vo, vgo, gfo)

Lamb \$16

Charred Chicken \$14

Halloumi & Pepper (vo) \$15

Mushroom & Pepper(vg) \$14

Sauces

Tomato

BBQ

Hommus

Chilli

Aioli

Double Meat

Lamb +\$8

Chicken +\$6

Halloumi & Pepper +\$6

Mushroom & Pepper +\$6

Extras

Fetta \$2

Quinoa Tabbouleh \$3

Side of Chips \$5

Extra flatbread \$3

VG = Vegan V = Vegetarian DF = Dairy Free GF = Gluten Friendly NF = Nut Friendly O = Option

Wine

White

	150mL	250mL	BTL
Shady Lane Sauvignon Blanc, Mt Martha, Vic 22 clean, crisp finish - finger lime, gooseberry and a mineral finish	11	16	45
Range Life Pinot Grigio, Myrtleford, VIC 22 clean and fresh, pear, lemon, green apple, almond & honeysuckle	11	16	45
Ottelia Chardonnay, Mt Gambier, SA 23 ripe yellow stone fruits, lemon balm, citrus peel & oak	12	18	49
Koener 'Brothers' Riesling, Clare Valley SA 23 soft, floral with Loads of lime and mandarin, and vibrant acidity.	13	19	53
Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA 24 dry, passionfruit, nashi pear and fresh limey fruit	14	21	57
Basket Range Wine 'Hills' Chardonnay, Adelaide Hills, SA 23 lemon balm aromatics, preserved lemon & a saline edge	16	24	65

Rosé & Chilled Reds

Tscharke Greache Rosé, Barossa Valley, SA 23 dry, floral, green, lemon, grapefruit, mandarin & raspberry	11	16	45
Havilah Pinot Noir, Pinot Gris (chilled red), Woodlawn TAS 24 light and juicy - red fruits, aromatic lift & silky.	13	19	53

Sparkling

Alpino Prosecco, Alpine Valley, VIC NV juicy, fresh, spearmint, lemonade and sherbet flavours	10	15	41
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Red

Sylvi Shiraz, Barossa Valley, SA 21 sour cherry, raspberry with light acidity	11	16	45
Range Life Pinot Nero, Mornington Peninsula, VIC 21 vibrant, fun & juicy with lots of bright red fruit	12	18	49
Gullyview Cab Suav, Clare Valley SA 23 fresh, plum, blueberry, cherry, herbal, & spice	12	18	49
Fleet 'Lichen' Pinot Noir, Gippsland, VIC 24 Red fruits, blood plum, herbal spice, earthy palate with a savoury finish	15	22	61
Tscharke 'Distinction' Shiraz, Marananga, SA 22 oak spice, blackberry jam, toasted wood, tobacco leaf & liquorice.	16	24	65

Cocktails

Mimosa \$12
Aperol Spritz \$15
Margarita \$16
Coconut Margarita \$16
Lychee Martini \$16
Amaretto Sour \$16
Cosmo \$16
Espresso Martini \$20

Feeling Hot?
Make it a
slushy +\$2

Spirits

All Spirits \$10

Vodka	Scotch Whiskey
Gin	Rum
Whiskey	Spiced Rum
Bourbon	Tequila

Dinner

4:00pm - 7:30pm

Share Plates & Starters

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Prawn Linguine \$24

with chilli and garlic, lemon oil, cherry tomato and spinach

Chicken Parmy \$25

panko crumbed chicken breast with spiced tomato sauce, ham and cheese. Served with a side of salad and chips

Salmon \$32

served with mashed potato, seasonal greens and chimmichurri (nf, gf)

Ribeye Fillet \$39

Served with gravy and **your choice** of any two: Mashed potato, chips, salad or greens

Dessert

Vanilla Ice Cream \$8.90

Served with chocolate sauce (v)

Apple Pie \$12.90

served with vanilla ice cream (v)

Passionfruit Cheesecake \$12.90

served with cream (v)

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