

BREAKFAST ALL DAY

ACAI BOWL \$18
DRAGON FRUIT, SWEET YOGHURT, SEASONAL FRUIT, PEANUT BUTTER CHIA SEEDS + GRANOLA (V, VEO, GFO)

BREAKFAST FRUIT SALAD \$17
STRAWBERRY & COCONUT YOGHURT, COCAO & NUT GRANOLA CLUSTERS, RASPBERRY + FRESH FRUIT (V, GFO)

NOURISH BOWL \$22
SAUTÉED GREEN BEANS, BROCCOLINI, POACHED EGG, PUMPKIN, WILD RICE, EDAMAME, PEPITAS, BEETROOT HUMMUS + HALLOUMI BITES (V, VEO, GFO)

BEE TROOT CURED SALMON \$23
PICKLED BABY BEETS, DILL CREME FRAICHE, FRIED CAPERS, POACHED EGG, AVOCADO + DARK RYE (GFO)

SMASHED AVOCADO \$20
EDAMAME, BABY BEETS, GOATS CHEESE, POMEGRANATE, PUMPKIN SEEDS, MULTIGRAIN + PISTACHIO DUKKAH (V, VEO, GFO)

ADD A POACHED EGG +3
BIG BREAKFAST \$24
EGGS YOUR WAY, BACON, CHORIZO, MUSHROOMS, TOMATOES, HASHBROWNS + SOURDOUGH (GFO)

TWO EGGS YOUR WAY \$12
FRIED, POACHED OR SCRAMBLED ON SOURDOUGH, RYE OR MULTIGRAIN (V)
ADD CHILLI SCRAMBLED + \$2
ADD SEEDED GLUTEN FREE BREAD + \$1.5

EXTRAS

TOMATO RELISH / EXTRA EGG FETTA / HOLLANDAISE \$3EA
MUSHROOMS / SPINACH / TOMATO \$4EA
BACON / CHORIZO HASHBROWNS / AVOCADO \$5EA
SMOKED SALMON / HALLOUMI BITES / KRANSKY \$6EA

TLP SPECIALTIES

RUBEN BENNY \$24
TWO POACHED EGGS, SPINACH, HOUSE MADE PASTRAMI, SPINACH HOLLANDAISE + DARK RYE (GFO)

BUTTER MILK & RICOTTA PANCAKES \$21
VANILLA BEAN MASCARPONE, PASSIONFRUIT, MAPLE, SEASONAL BERRIES, HONEYCOMB + SEED CRUMBLE (V)

BREAKFAST HOTDOG \$19
CHEESE KRANSKY, SRIRACHA AIOLI, RELISH, SCRAMBLED EGG, BRIOCHE ROLL, TOMATO SALSA + TWO HASH BROWNS

FRITTERS \$24
SWEET POTATO, PUMPKIN + HALLOUMI, RELISH, TWO POACHED EGGS + AVOCADO (V)

WITH YOUR CHOICE OF SMOKED SALMON, MUSHROOMS OR BACON

CHILLI SCRAMBLE \$17
CHILLI PESTO, ROASTED SWEET BABY CAPSICUM, CHERRY TOMATO, GOAT'S CHEESE, JALAPENO SOURDOUGH (V, GFO)

ADD CHORIZO + \$5
ADD BLUE SWIMMER CRAB + \$7

THE BAKERY

BANANA BREAD \$6
PLAIN CROISSANT \$5.5
ALMOND CROISSANT \$6.5
CASSORTED CRUFFIN \$6.5

HAM + CHEESE CROISSANT / TOASTIE \$9.5
CHEESE + TOMATO CROISSANT / TOASTIE \$8.5
EGG + BACON ROLL \$11
ASSORTED SANDWICHES \$12.5

DEATH BY CHOCOLATE CAKE \$10
CHEESE CAKE \$10
LEMON TART \$10
APPLE CRUMBLE \$10

LUNCH FROM 11:30AM

LIGHTLY FRIED CALAMARI SALAD \$25
CHERRY TOMATOES, BABY COS, RADICCHIO, PEAS, AIOLI + LEMON

SOBA NOODLE SALAD \$20
CARROTS, CUCUMBER RIBBONS, CHILI SPRING ONION, BEAN SHOOTS, CRISPY SHALLOTS, PEANUTS, HERB SALAD, GINGER + LIME VINAIGRETTE (V, GFO, VEO)

MOROCCAN SALAD \$19
KALE, PEARL BARLEY, CARROTS, CHICKPEAS, CRANBERRIES, PICKLED ONION, PERSIAN FETTA, ALMONDS, LEMON + HERB DRESSING (V, GFO, VEO)

SUPER GREENS SALAD \$19
KALE, BROCCOLINI, MIXED SEEDS, PUMPKIN, GOJI BERRIES, FETTA, PICKLED RED CABBAGE, WILD RICE, MAPLE DRESSING (V, VEO, GF)

ADD PROTEIN TO YOUR SALADS

LAMB SHOULDER + \$6 SMOKED SALMON + \$6
GRILLED CHICKEN + \$5 CALAMARI + \$8



SIDES

ROCKET SALAD \$9
PEAR, PARMESAN, AGED BALSAMIC

SLAW \$9
CARROT, CABBAGE, KEWPIE MAYO

SWEET POTATO CHIPS \$12
HERB AIOLI

FRENCH FRIES \$9
TOMATO SAUCE

V VEGETARIAN VEO VEGAN OPTION
GF GLUTEN FREE GFO GLUTEN FREE OPTION

LINGUINE MARINARA \$30
PRAWNS, SCALLOPS, MUSSELS, FISH, CALAMARI, GARLIC, CHILLI, WHITE WINE

PUMPKIN & PARMESAN RAVIOLI \$25
BURNT BUTTER, PUMPKIN, PINE NUTS, SAGE (V)

PAPPARDELLERAGU \$28
BEEF SHIN RAGU, PARMESAN, GREMOLATA
GLUTEN FREE PASTA AVAILABLE + \$2

FISH OF THE DAY \$MP

STEAK SANDWICH \$25
MINUTE STEAK, CARAMELISED ONIONS, COS LETTUCE, SMOKED MOZZARELLA, TOMATO, SEEDED MUSTARD AIOLI, FRIES + TURKISH BREAD (GFO)

ADD A FRIED EGG +3

BEEF BURGER \$23
WAGYU PATTIE, TOMATO, LETTUCE, MAYO, JACK CHEESE, RELISH, FRIES + BRIOCHE BUN

FRIED CHICKEN BURGER \$23
KARAAGE MARINADE, SRIRACHA, CORIANDER SLAW, PICKLED ONION, CARROT, KEWPIE MAYO, FRIES + BRIOCHE BUN

VEGGIE BURGER \$23
SWEET POTATO & HALLOUMI PATTIE, TOMATO, LETTUCE, HERB AIOLI, JACK CHEESE, RELISH, CHIPS + BRIOCHE BUN

GLUTEN FREE BUNS AVAILABLE + \$2

THE LAST PIECE
EST 2011

FUNCTIONS & CATERING



@LASTPIECECATERY



THELASTPIECECAFE