

## ATHOS CAFE DELI



### DINE IN MENU - till 2.30pm

Eggs your way- poached, fried or scrambled with focaccia 14.50

Egg & bacon roll- (with homemade relish) 14.50

Crab omelette - fresh crab with caramelised onions with focaccia 24.50

Roast Pumpkin omelette - with spinach, feta & caramelised onions 24.50

Chilli scrambled eggs- with green harissa, tomato and goats cheese on a focaccia roll 22.50

Spring Thessaloniki eggs- with labne, koulouri, chilli oil, 2 poached eggs and your choice of sucuk or salmon 24.50

Smashed Avocado- with beetroot jam, tahini yoghurt, dukkah and 2 poached eggs 26.50

Eggs benedict- served on a rosemary potato rosti with pickle, fennel and apple cider hollandaise with choice of bacon or house cured salmon 25.50

Harissa baked eggs- served with whipped feta cheese, house dukkah and grilled bread 22.50 extra add sucuk 26.50

The Greek style- double cooked potatoes with tomato relish, garlic aioli, dukkah, sucuk, fried egg and kefalograviera cheese 24.50

Home made granola- served with yoghurt pannacotta, and seasonal fruits 21.50

Meredith Sheeps Yoghurt with Cretan thyme honey and walnuts 14.50

Athos deli breakfast- mix of 2x cheeses, 1x meat and cured salmon, soft boiled egg, pickles and focaccia 24.50

House cured salmon- served with whipped feta and ricotta, preserved lemon, pickles, soft boiled egg, chilli, oil and grilled bread 24.50

Slow cooked lamb- boneless shoulder with labne, pistachio + dairy served 29.50

Steak Sandwich- with cheese, lettuce, and home made tomato relish served with potatoes 22.50

"Please advise if there are any allergies"

Add: Sucuk +6.5 Salmon +7.0 Haloumi +7.0 Bacon +7 Salad +8.50 Avocado +7

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**SEE BACK FOR MORE OPTIONS**

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Plain toast sourdough - with butter and jam or vegemite \$7.5

Backhaus fruit bread sourdough- with butter and jam \$8.5

Ham & cheese toastie- 10.5

Cretan apaki sandwich- smoked Cretan pork with capsicum relish, metzovone & provolone cheeses and rocket \$16.50

Rueben sandwich- beef pastrami, pickles, jalapeno, mayo, tasty cheese and mustard \$16.50

Yemista (stuffed capsicum and tomato) - with leafy side salad 18.50 (vegan)

Susies spanakopita- Traditional spinach and cheese pie 14.50 (vegetarian)

Bougatsa- homemade filo pastry, semolina custard served with icing sugar and cinnamon 13.50

Trio of dips- served with focaccia 13.50

Salad of the day- small \$14 large \$17.50

Saganaki metzovone- panfried cheese with date and pistachio compote and grilled bread \$21.50

Vine Leaf Dolmades 4 pieces \$15.0

Marinated warm olives with pita \$12.50

Sucuk with labne \$14.50

Double cooked fried potatoes \$9.50

"Please advise if there are any allergies"

WE USE FREE RANGE "CRACKING EGGS"  
\*BACKHAUS SOURDOUGH SLICED BREAD AVAILABLE

SEE DELI DISPLAY & SPECIALS  
BOARD FOR MORE OPTIONS

CATERING AVAILABLE  
Speak to Susie for details.