

# Dzert

## Menu

10% surcharge applies on Saturday & Sunday.  
15% surcharge applies on Public Holidays.

# From the KITCHEN

## HOUSE MADE SAVOURIES

### **Superfood Cocoa Granola Bowl (GF, VF)**

**24.0**

House Made Cocoa Nib, Almond, Coconut Granola, Coyo Yoghurt, Hemp Seeds, Gogi Berries  
Seasonal Fruit. **Contains Nuts.**

### **Berry Brioche**

**25.0**

Thick Brioche Toast, Whipped Citrus Ricotta, Maserated Strawberries, Burnt Butter Crumb,  
Charred Brulee Peaches, Strawberry Coulis, Mint.

### **Dzert Special Scones**

**18.0**

"Think melting moments, but as scones...the best I've ever had" – Michelle Milton, *High Tea Society*.  
Two Fluffy House Made Scones, Chantilly Cream, Our Signature House Made Berry Jam.

### **Dzert Special Donuts**

**23.0**

Five Fluffy Pancake Donut Balls, Cinnamon Sugar, Honey, Chantilly Cream, Strawberries.  
Ice cream +3.0

### **Eggs Your Way**

**16.0**

Two Eggs: scrambled, poached or fried, Two Slices of Buttered Sourdough.  
*Gluten Friendly Bread Available +2.0*

### **Greek Style Poached Eggs**

**24.0**

Two Poached Eggs in House Made Tomato Salsa, Melted Kaseri Cheese, Toasted Sourdough, Herbs.  
*Gluten Friendly Bread Available +2.0*

### **Eggs Royale**

**26.0**

Two Poached Eggs, Smoked Salmon, Two English Muffins, Hollandaise, Rocket, Red Onion,  
Caperberry, Herbs, Citrus Dressing.

### **Chilli Scrambled Eggs**

**26.0**

Chilli Eggs, Feta Cheese, Coriander, Confit Tomato, Chilli Jam, Sriracha, Toasted Sourdough.  
*Gluten Friendly Bread Available +2.0*

### **Avocado Toast**

**22.0**

Smashed Avocado, Confit Tomato, Feta, Pickled Radish, Herbs, Balsamic Glaze, Sourdough Toast.  
*Gluten Friendly Bread Available +2.0*

### **Ham, Cheese & Tomato Croissant**

**16.0**

Virginian Ham, Tasty Cheese and Tomato in a Buttery Croissant.

### **Toasted Sourdough Cheese Sandwich**

**13.0**

Sourdough, Tasty Cheese.  
Tomato · Ham · Pineapple + 1.0  
*Gluten Friendly Bread Available +2.0*

# From the KITCHEN

## HOUSE MADE SAVOURIES

### **Chicken Gyros Burger ("CGB")**

**26.0**

24-hour House Marinated Tender Chicken Gyros, Tomato, Lettuce, Tzatziki sauce on a Seeded Brioche Bun. Served with a side of House Made Pickled Onion & Hot Chips.

*Gluten Friendly Bread Available +3.0*

### **Beef Brisket Burger ("BBB")**

**28.0**

24-hour House Marinated Beef Brisket in our Secret Spices, slow cooked in our House Made Barbecue Sauce, Creamy Slaw, Tasty Cheese, Pickle, Fried Onion Ring on a Seeded Brioche Bun. Served with Hot Chips.

*Gluten Friendly Bread Available +3.0*

### **Korean Fried Chicken & Waffle**

**27.0**

Toasted Waffle, Extra Crispy Korean Fried Chicken Thigh, Bacon, Fried Egg, Sticky House Made Chilli Sauce, Maple Syrup.

### **Margherita Pizza**

**22.0**

Our Signature Mediterranean Sauce, Garlic, Onion, Three Cheeses, Fresh Basil.

### **Mediterranean Pizza**

**24.0**

Gourmet House Made Pizza with our Signature Mediterranean Sauce, topped with Mozzarella, Artichokes, Mushrooms, Capsicum, Kalamata Olives, Onion, Garlic, Crumbled Feta Cheese.

### **Calamari**

**27.0**

Deep Fried Calamari, Chips, Rocket Salad, Citrus Balsamic Dressing, Garlic Aioli

### **Mediterranean Quinoa Salad (GF)**

**25.0**

Our Power Salad of Tricoloured Quinoa, Pumpkin Seeds, Pine Nuts, Almonds, Juicy Currants, Capers, Lentils, Spanish Onion garnished with Pomegranate Seeds, Fresh Herbs, drizzled with our Special Honey Yogurt Dressing. **Contains Nuts.** (Served Chilled)

*Poached chicken + 7.0*

### **Greek Caesar Salad (GF available)**

**29.0**

Cos Lettuce, 24-hour House Marinated Tender Chicken Gyros, Sliced Greek Chorizo, Soft Boiled Egg, Shaved Kaseri Cheese, Pita Crisps, Caesar Dressing.

### **Lasagna**

**28.0**

Rich Beef Bolognese, Béchamel Sauce, Three Cheeses, Served with Garden Salad.

### **Cottage Pie (GF)**

**26.0**

Dzert's Crustless Beef Pie, Corn, Peas, Carrot, Three Cheeses, Crusted Potato Mash. Served with Garden Salad.

# From the KITCHEN

## HOUSE MADE SAVOURIES

<b>Spanakopita</b>	<b>23.0</b>
Spinach, Feta, Herbs in Hand Made Filo Pastry. Served with Garden Salad.	
<b>Beef Pita Pie</b>	<b>23.0</b>
Beef mince, Spices, in Hand Made Filo Pastry. Served with Tomato Chutney and Garden Salad.	
<b>Soup of the Day (Seasonal)</b>	<b>19.5</b>
Please ask our staff.	

## EXTRAS

Extra Egg	<b>4.0</b>
Bacon · Greek Chorizo · Salmon · Avocado · Potato Rosti	<b>7.0 EA</b>
Feta Cheese · Sautéed Spinach	<b>5.0 EA</b>
Side of Chips	<b>7.0</b>
Bowl of Chips with Tomato Sauce	<b>11.0</b>

## DZERTLETTES (12 YEARS & UNDER)

<b>Egg on Toast</b>	<b>11.0</b>
Fried Egg on Toast.	
<b>Toasted Cheese Sandwich</b>	<b>9.0</b>
Tomato · Ham · Pineapple + 1.0 EA	
<b>Margherita Pizza</b>	<b>13.0</b>
Our Signature Mediterranean Sauce, Garlic, Onion, Three Cheeses, Fresh Basil.	
<b>Nuggets &amp; Chips</b>	<b>13.0</b>

## HOUSE MADE DESSERTS BY DZERT

Please browse our display cabinets for our extensive selection of House Made cakes, pastries and desserts. Nut friendly, gluten friendly and vegan options are available.

(GF) Gluten friendly | (VF) Vegan friendly

*Allergy Note: While we take care to cater for all our patrons with allergies, cross contamination may occur as all food is prepared and produced in the same kitchen. For further queries please ask one of our staff.*

# *From the* TEA BAR

All teas 7.5

A selection of award-winning loose-leaf teas from High Tea with Harriet. All teas are served in an elegant glass tea pot alongside a fine bone China tea cup. Milk is available upon request. Honey is available for an additional 0.5.

## **Charming Chai**

A black tea with cinnamon pieces, orange peel, ginger, green & black pepper, cloves, whole cardamom and rose petals.

## **Duchess of Bedford**

A unique & smooth Ceylon tea blend, with rose petals & buds, lavender blossoms & vanilla pieces with delicate notes of lemon.

## **English Breakfast**

The classic.

## **Earl Grey**

A delicate & smooth blend of Ceylon & China leaf teas with the exquisite flavour of Bergamot.

## **Fields of Gold**

An uplifting herbal & fruit blend with a unique selection of Chamomile, strawberry & cherry pieces, berry leaves, lemon peel, peppermint, lemongrass & vanilla.

## **Melbourne Moments**

A delicious & decadent chocolate & caramel black tea blend, with real cacao pieces.

## **Monsoon Moon**

Warming lemongrass & ginger blend with liquorice root, lemon peel & mixed pepper.

## **Moroccan Mint**

Made from Morocco's Nana mint plant, a delicate cross between peppermint & spearmint.

## **Peach Blush**

A playful fruit bouquet that will take you back to summers gone by, this exotic tisane embodies natural peach, apple pieces, rosehip shells & hibiscus.

## **Rising Sun**

The very popular Chinese Sencha green tea with a delicious hint of fruit, pineapple pieces, Roman Chamomile, rose petals & marigold blossoms.

# From the COFFEE BAR

Our coffee bar offers a unique selection of hot and cold beverages. Indulge in our signature coffee blend, carefully selected and created by Dziert. Embark on a journey to the white sandy beaches of the Mediterranean with our special Greek hot and cold beverages.

## HOT

Cappuccino · Latte · Flat white · 5.0  
Magic · Long Macchiato · Short Macchiato ·  
Long black · Piccolo · Espresso · Ristretto

Greek coffee 5.5

Double Greek coffee 6.0

Decaf +0.5

Extra coffee shot +0.5

Matcha latte · Chai latte 6.5

**Hot Chocolate** 6.0  
Dark · White

Mocha 6.0

Baby chino 3.0

Almond milk · Soy milk +1.0  
Lactose free · Oat milk

Honey +0.5

## COLD

Iced coffee 8.0  
*Served with ice cream*

Iced latte 7.0

Iced long black 7.0

Iced mocha 8.0  
*Served with ice cream*

Iced chai latte 9.0  
*Served with ice cream*

Iced chocolate 8.0  
*Served with ice cream*

Frappé (traditional Greek) 7.0

Freddo espresso 7.0

Freddo cappuccino 8.0

Affogato 10.0  
*Espresso with ice cream*  
*Kahlua +8.0*

**Milkshakes** 9.0

Chocolate · Strawberry ·  
Vanilla · Caramel · Blue Heaven

# From the BAR

## CHAMPAGNE

NV Piper Heidsieck Brut Summer

**Bottle**

110

## SPARKLING

**Prosecco** · NV Aurealia

**Piccolo**

15.0

**Moscato Pink** · NV Fiore

15.0

## WHITE

**150mL**

**250mL**

**Bottle**

**Riesling, Pinot Blanc  
& Gewurztraminer**

14.0

16.0

41.0

2022 Apostrophe Stones Throw

**Chardonnay**

14.0

18.0

47.0

2023 Robert Oatley Signature  
Margaret River WA

**Pinot Grigio**

14.0

17.0

44.0

2023 Annais Organic  
Mudgee WA

**Sauvignon Blanc**

14.0

17.0

44.0

Herringbone Hills  
Marlborough NZ

**Verdehlo**

14.0

17.0

44.0

2021 Bremerton Mollie & Merle  
Vegan  
Langhorne Creek SA

## RED

	150mL	250mL	Bottle
<b>Pinot Noir</b> 2022 Robert Oatley Signature VIC	14.0	16.0	41.0
<b>Shiraz</b> 2022 Hancock & Hancock McLaren Vale SA	14.0	18.0	47.0
<b>Grenache</b> Elvarado Tempranillo TAS	14.0	17.0	44.0

## ROSÉ

	150mL	250mL	Bottle
<b>Rosé</b> 2022 Mirabeau Classice <i>French Province</i>	17.0	21.0	59.0

## BEER

Heineken	11.0
Mythos	11.0
Corona	11.0

## COCKTAILS

<b>Espresso Martini</b> Vodka, Dzer espresso coffee, vanilla	19.0
<b>Pink Gin Spritz</b> Pink Gin, Prosecco, lemonade, mint, berries	19.0
<b>Aperol Spritz</b> Prosecco, Aperol, soda	16.0
<b>Gin &amp; Tonic</b> Gin, tonic water, lime	16.0
<b>Mimosa</b> Prosecco, orange juice	16.0



## ZERO ALCOHOL

Heineken Zero	10.0
Henkell Sparkling Piccolo	13.0
Monday Gin & Tonic	10.0

## DRINKS

<b>Soft drinks</b>	6.0
Coke · Coke Zero · Sprite	
<b>Epsa (Greek carbonated drinks)</b>	6.0
Blood orange · Cola · Gazzoza · Orange	
<b>Alive Symbiotic</b>	5.5
Raspberry Lemonade · Pink Grapefruit	
<b>Almighty Organic Juice</b>	6.0
Orange · Apple · Guava, Lime & Apple	
Zagori sparkling water 330mL	4.5
Zagori sparkling water 750mL	9.0
Zagori bottled water 500mL	4.5
Zagori bottled water 1L	8.0