# BREAKFAST

#### MONDAY TO FRIDAY - 7.00 AM TO 12 PM

## TOAST 11

multigrain/noisette sourdough/rye or GF toast, two condiments: peanut butter/Bonne Maman jam / vegemite / Nutella / Pepe Saya butter

#### FRUIT TOAST 10.5

fig, apricot, raisin toast with Pepe Saya butter

## EGG AND BACON ROLL 13

free range fried egg, crispy bacon and tomato relish + cheese 1

## B.L.A.T. 16

Crispy bacon, baby gem cos lettuce, sliced avocado and fresh tomato on Brioche

## HAM AND CHEESE CROISSANT 11

shaved leg ham and tasty cheese melted on a croissant

# FREE RANGE EGGS YOUR WAY 14.5 ON SOURDOUGH (GFO)

# EXTRAS

CROWLEY'S BACON 6.5 AVOCADO 5.5 SMOKED SALMON 6.5 MEREDITH FETA 5 TOMATO 4.5 CHORIZO 5.5 POACHED CHICKEN 6.5 HERB MUSHROOMS 5 FRIED HALLOUMI 5 PAN SEARED SALMON 12 SPINACH 5 HASH BROWN 4

## ALL DAY TOASTIES (Sourdough / Focaccia)

**EGG AND BACON (GFO, VGO)** 18.5 two free range fried eggs, crispy bacon and tomato relish

## WILD MUSHROOMS (GFO, VO) 17

Foraged mushrooms, Meredith goats feta, spinach leaves, basil pesto with truffle oil

**ROAST VEGETABLE (VO, VGO, GFO)** 16 roasted vegetables, goat cheese, seasonal salad greens

HAM, CHEESE AND MUSTARD (GFO, VO, DFO) 15.5 off the bone leg ham, mixed cheese, Dijon mustard

## CHICKEN BREAST (GFO, DFO) 17

free range chicken breast with mixed cheese, salad greens, nutfree basil pesto + smashed avocado 2.0

THREE CHEESE AND CHILLI (GFO) 13 sour dough with chili jam, blue cheese, parmesan and tasty cheese

# SMOKEY BEEF (GFO, DFO) 17.5

6 hour slow cooked beef, chili jam, carrot, celery, smoky paprika, green leaves and cheese

# OPEN OMELETTE 24

with Smoked Salmon, Goats Cheese, Crispy Capers, Watermelon Radish, Pickles & Rocket with toasted sourdough

## LITTLE SISTER EGGS BENNY (GFO) 26

all Benny's served with choice of 1 option, poached eggs, sourdough toast and hollandaise sauce.

- smoked ham or bacon or smoked salmon
- spinach and mushrooms
- spinach and halloumi
- spinach and chorizo

## CHILLI SCRAMBLED EGGS (GFO) 24

on rye or sourdough with goat cheese, beetroot hummus, pomegranate, rocket, toasted seeds + avo 5.5

#### BRUSCHETTA EGGS (GFO, VO) 24

bruschetta mix, poached eggs, fresh basil, baby herbs, parmesan cheese, balsamic glaze on sourdough toast

## CLASSIC AVO SMASH (V, GFO, VGO) 24

on multigrain or sourdough with Meredith Feta, beetroot hummus, poached egg, toasted seeds with lemon wedge

## TRUFFLE MUSHROOMS (VO, GFO) 24

wild mushrooms, Meredith goat cheese, pesto, thyme on sourdough toast + egg 3.5

# GRANOLA (VO, VGO) 21

with pear and blackberry compote, rhubarb, buckwheat, fresh fruits and berries, almonds, cranberries, goji berries, natural yoghurt + coconut yoghurt 2.5

## PORRIDGE 21

Soaked oats and quinoa with pear and blackberry compote, rhubarb, almonds and 100% Canadian maple syrup.

BTL

# RED WINE

Riddoch Coonawarra Cab Shiraz Merlot	40
Hereford Heathcote Shiraz	37
Wynns Coonawarra Estate 2017 Shiraz	35
Mornington Estate Pinot Noir	55

#### BEER STUBBIES

9.5
9.5
9.5

# BRIGHTON WAFFLES 23

with mixed berry compote, raspberry white chocolate ganache, vanilla ice-cream, almond and pistachio crumb and 100% Canadian maple syrup

#### AMERICAN WAFFLES 21.9

with Crowley bacon and 100% Canadian maple syrup

#### SPANISH BEANS (GFO) 25.5

beans, chorizo, spinach, feta, chives and fried egg, served with sourdough toast

\* House pour Cabernet Merlot 11

#### OPEN SMOKED SALMON SANDWICH 23.5

Atlantic smoked salmon, dill and baby capers potato salad, pickled cucumber served on light rye sourdough with lemon wedge + egg 3.5

## SUPER GREEN ENERGISER (V, GFO) 25.9

sautéed kale, spinach, broccolini, peas, quinoa, mint, basil, lemon, almonds halloumi and a poached egg + avo 5.5

# SALMON BOWL (GF, DF) 32

pan seared salmon with fresh avocado, wild black rice, pickles, poached egg, seaweed salad, sesame seeds, miso dressing

# ABUNDANCE BOWL (GF, VGO) 24

with sweet potato, cauliflower, haloumi, salad greens, quinoa, green herb yoghurt, fried egg and toasted seeds

- + avo 5.5
- + chicken 6.5
- + smoked salmon 6.5
- + pan seared salmon fillet 11

\* House pour Villa Jolanda Prosecco 11

## OLD SCHOOL MEATBALLS (GFO) 24.9

organic beef, tomato ragout, rosemary oil, parmesan cheese and parsley with sourdough

\* House pour Shiraz 11

## HAMBURGER 22

Australian Angus beef, crispy bacon, American cheese, fried free range egg, tomato, caramelised onion & truffle mayonnaise on brioche bun with rocket salad

# A L C O H O L (18+)

BTL

37

#### WHITE WINE

Marlborough Sounds Sauvignon Blanc	34
Innocent Bystander Pinot Gris	39
Madfish Gold Turtle Chardonnay	46

## SPECIAL

Cupio Pinot Rose

# SPECIAL

# SOUP OF THE DAY (WITH SOURDOUGH)

20

# KID'S MENU (12 YEARS AND UNDER)

SMASHED AVO ON TOASTED SOURDOUGH 10.9

# EGGS YOUR WAY ON TOAST 12.9

free range egg your way with streaky bacon on toast

# HOUSEMADE WAFFLES 14.9

vanilla ice-cream, Nutella and/or 100% Canadian maple syrup

# SMOOTHIES 7.9

banana OR mixed berries smoothie

# MILKSHAKES 7.5

vanilla bean / strawberry / chocolate / triple choc / banana choc / cookies and cream / salted caramel

DFO (dairy friendly/low option), DF (dairy friendly/low option), GFO (gluten friendly/low option, GF (gluten friendly/low option), V (vegan), VO (vegan option), VG (vegetarian), VGO (vegetarian option) however we cannot guarantee any allergy free dish as our kitchen staff do handle nuts, dairy, gluten etc.

15% Public Holidays surcharge. We will do our best to accommodate any alterations however, this may not always be possible. Please inform your wait staff of any allergies or intolerances as not all ingredients are listed.

HOUSE POURS / RED AND WHITE	GLASS
Premium Pinot Noir	11.5
Sauvignon Blanc	11
Shiraz	11
Chardonnay	11
Cabernet Merlot	11
SPARKLING	
Villa Jolanda Prosecco	11

Long Row Spark Chd Pinot

11.5



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# ΗΟΤ

COFFEE 5.0 / 5.8 single origin / daily blend / decaf Latte Cappuccino Flat white

HOT CHOCOLATE 5.0 / 6.0 classic / dark / hazelnut / white / raspberry / caramel / mint

LOOSE LEAF CHAI LATTE 5.5 / 6.3

LOOSE LEAF TEA 5.0 Earl grey / English breakfast / green / chamomile / lemon and ginger / peppermint

MATCHA LATTE 5.0

TUMERIC LATTE 5.0

MILK soy + ..80 / almond + ..80 Lactose free + .80 / coconut + .80

# **SMOOTHIES**

NUTTY MONKEY 9.9 banana, peanut butter, almond milk, chia, natural yogurt

BANANA SMOOTHIE 9.9 Banana, vanilla bean ice-cream, organic honey & full cream milk

PASH-MANGO 9.9 organic mango, passionfruit, almond milk, natural yoghurt and mint

AVOCANO 9.9 avocado, pineapple, raw coconut water, raw kale and spinach

**ORGANIC MIXED BERRIES** 9.9 organic mixed berries, almond milk, honey, chia seeds, mint, lemon



# FRESH JUICES

## **ORANGE JUICE 8**

GO GREEN JUICE 8.9 spinach, orange, carrot, ginger, celery, mint

BEETROOT BUZZ 8.9 beetroot, carrot, celery, ginger, mint

IMMUNE BOOST 8.9 carrot, celery, ginger

# COLD

ICED CHOCOLATE 7.9

ICED MOCCA 7.9

ICED COFFEE 7.9

# MILK SHAKES

MILK SHAKES 8.5 vanilla bean strawberry chocolate triple choc

banana choc cookies and cream salted caramel

# BOTTLED

## SAN PELLEGRINO MINERAL WATER 5.5

CAPI DRINKS 250 ML 5 lemon, lemonade, ginger beer, cranberry, grapefruit, blood orange, yuzu citrus

# CLASSIC COCA-COLA 5

## **REMEDY KOMBUCHA 5.5** lemon, lime & mint / orange / raspberry lemonade