

Not so hungry

- Toast** 2 slices of toast served with butter and your choice of condiment 4.95
- Raisin toast** 2 slices of thick fruit toast 5.95 add whipped ricotta, honey and walnuts 4.50
- Bruschetta** toasted sour dough topped with basil pesto, tomato, red onion and basil mixture, rocket and caramelised balsamic 9.90 add feta 3.00
- Bowl hot chips** served with either gravy or aioli 6.95 make it loaded with bacon and cheese add 3.00
- Meatballs** Bowl of meatballs in a Napoli sauce served with crunchy bread 9.50
- Small Salad** ask about our range of salad options small 7.50 large 10.50

Plant based and vegetarian

- Smoothie bowl (Vg) ***
Smoothie bowl with acai berries, banana, mango topped with seasonal fruit, granola and a bliss ball 13.90
- Herbivore Breakfast (vg)***
Sautéed mushrooms, blistered tomatoes, avocado, pumpkin, hash brown, baked beans, spinach, chutney with sourdough 16.90 add halloumi 3.00 2 poached free range eggs 4.00
- Pumpkin rye (vg) ***
2 slices of rye topped with mashed local avocado, roasted pumpkin, wilted spinach, blistered tomatoes and dukkah 14.90 add poached eggs 4.00
- Beetroot and feta ***
Sour dough topped with mashed local avocados, beetroot relish, feta cheese, fresh tomatoes, rocket, dukkah and caramelised balsamic 14.90
- Banoffee Waffles**
2 fluffy waffles served with vanilla ice-cream, caramel sauce, fresh banana, walnuts, and whipped cream 17.50
- Scrambled eggs ***
2 free range eggs scrambled with chilli/pesto, feta, dukkah, basil, light rye and blistered tomatoes 14.50
- Smashed Avo**
2 slices of sourdough, smashed local avocados, rocket, feta, cherry tomatoes, caramelised balsamic 14.90
- Baked Eggs (Shakshuka) *-**
Middle Eastern dish made from tomatoes, onions and spices, topped with 2 free range poached eggs and baked in the oven, served with crusty bread 13.90 add sausage 4.00 Vegan? Ask to change eggs for pumpkin
- Myrtle's Rosti (lg)**
Sweet potato, zucchini and red onion rosti served with homemade tomato chutney, avocado, rocket, feta, and caramelised balsamic 15.90 add poached free range egg 3.00 add bacon 5.00 add salmon 6.00
- Quinoa salad bowl (vg)**
Quinoa, mesculin salad, roasted pumpkin, chickpeas, red onion, cucumber, tomato, hummus and herbed vinaigrette 16.90 add free range poached egg 3.00 add salmon 6.00
- Felafel vegan wrap (vg)**
Herbed chickpea patties, garden salad, hummus and chutney wrapped in a soft tortilla and lightly toasted 13.90
- Vegan Burger (vg)**
Vegan patty, tomato, lettuce, mushrooms, vegan cheese, vegan mayo and beetroot relish 14.50 add halloumi 3.50
- Pumpkin and feta pizza * -** roast pumpkin, feta, walnuts, red onion, spinach, cheddar and mozzarella cheese
8" 12.00 10" 15.00

Items cannot be swapped. Items can be removed but no discount provided.

* GF options available vg – vegan, lg – low gluten, gf – gluten free

Everything Else

- Bacon and Eggs**
2 rashers of bacon, 2 free range eggs (fried or poached) with 1 piece of sourdough or Turkish toast 11.50 (scrambled add 1.00)
- Carnivore Breakfast**
2 rashers of bacon, 2 free range eggs (fried or poached), chipolata sausages, mushrooms, tomato, hash brown, spinach and tomato relish served with sourdough toast 20.90 (scrambled add 1.00)
- Eggs Benedict ***
Turkish bread topped with your choice of ham or bacon, 2 free range poached eggs and hollandaise sauce 15.90
- Salmon and Avo breakfast ***
Sour dough topped with mashed avocado, smoked salmon, mushrooms, rocket, 2 poached eggs and herbed hollandaise 18.50
- Bacon and Egg Burger**
2 rashers of bacon, 2 fried free range eggs, cheese and BBQ sauce on a fluffy white bread roll 12.50
- Savoury Mince Waffle ***
Myrtle's own savoury mince, served on crunchy waffle, topped salsa, sour cream, and 1 fried free range egg 16.90
- Omelette (gf)**
3 free range egg omelette - ham, mushroom and tomato or spinach, tomato and feta, topped with cheese, rocket and caramelised balsamic 13.90 add toast or additional ingredients 2.00ea
- Warm thai beef salad (gf)**
Seared rib fillet, mesculin lettuce, rice noodles, cucumber, tomatoes, herbs, walnuts and thai dressing 17.90
- Enchilada**
Soft flour tortilla filled with Mexican chicken and rice, topped with salsa and cheddar cheese and baked in the oven, topped with sour cream, lettuce and tomato 16.50
- Steak Sandwich**
rib fillet steak on toasted white bread, with cheese, tomato, lettuce, caramelised onion and BBQ sauce, served with hot chips 18.00
- Chicken Schnitzel Wrap and Chips**
Free range chicken schnitzel, salad, sweet chilli mayo in a tortilla wrap served with hot chips 15.90
- Beef burger**
Myrtles beef patty with tomato, cheese, lettuce, mustard and tomato sauce 12.90
- Works Burger**
Myrtles beef patty with tomato, cheese, lettuce, bacon, egg and pineapple, BBQ Sauce 16.50
- Chicken avo and brie burger**
free range chicken schnitzel with avocado, brie cheese, tomato, caramelised onion, lettuce, and sweet chilli mayo 14.50
- Chicken Schnitzel, chips and salad**
free range chicken schnitzel served with hot chips and either garden salad or coleslaw 17.50
- Chicken Parmigiana, chips and salad**
free range chicken schnitzel topped with ham off the bone, Napoli sauce, cheese and served with hot chips and either garden salad or coleslaw 20.50
- Pizza ***
Hawaiian, Meatlovers, Supreme or BBQ chicken pizza 8" 12.00 10" 15.00

Extras create your own meal. 2.00 charge. Share plate 1.00

Jam/condiment	0.50	1 scoop of ice-cream	2	Hollandaise sauce	2	Add GF Toast	2.50
Extra piece of toast	2.50	Hash brown	2.50	Canadian Maple Syrup	2.50	Spinach	2.50
Blistered tomatoes	3.00	Mushrooms	3.00	1 egg	3.00	1 rasher of bacon	3.00
Avocado	3.00	Baked Beans	3.50	Halloumi	3.50	Hot chips	3.50
Sausages	3.50	2 eggs	4.00	2 rashers of bacon	4.50	Salmon	6.00

KIDS

Avo on toast

1 slice sourdough topped with local avocado 6.50

Banana and peanuts

Sourdough topped with peanut butter, fresh banana and honey 6.50

Bacon and egg

1 slice toast serve with 1 poached free range egg and 1 rasher bacon 7.50

Eggs benedict

Sourdough topped with ham off the bone or bacon, 1 poached free range egg and hollandaise sauce 8.50

Waffle

1 waffle topped with vanilla ice-cream and 100% Canadian maple syrup 8.50

Ham and cheese toasted sandwich

Ham off the bone and cheddar cheese toasted in your choice of bread 7.50

Fish and chips

1 piece of fish and hot chips served with your choice of sauce 8.00

Chicken and chips

4 chicken karage bites and hot chips served with tomato sauce 8.00

DRINKS MENU

Drinks also available in drinks fridge

COFFEE

Babycino 1.80

Short black, piccolo, macchiato 3.00

Long black, flat white, latte, cappuccino, hot chocolate, chai latte sml 4.00 lge 4.70 grande 5.50

Mocha, dirty chai sml 4.60 lge 5.30 grande 6.10

TEA

English breakfast, Earl grey, Jasmine China imperial, Peppermint, Camomile, Green tea, Green tea with guava and pomegranate, Chai masala, Lemongrass and ginger zing, Berry-licious

Cup 4.00 pot 4.70 pot for 2 7.00 T/A 4.00

EXTRAS

extra marshmallow: 20c extra coffee shot: 60c extra jug of milk; 1.00 cup/mug of hot water; 2.00 vanilla, caramel, hazelnut syrup 60c Soy, almond, oat or lactose free milks hot: 60c cold 1.20

BREAKFAST JUICES AND MOCKTAILS

orange juice – glass of fresh 100% orange juice \$5

green juice – apple, carrot, spinach, cucumber, lemon, ginger 8.90

tropical bliss - orange, pear, passionfruit, guava, banana and mango 8.90

berry delight – mixed berries, kiwi, fresh mint, coconut water 8.90

breakfast mojito – pineapple, lychee, mint and apple 8.90

Lemon and Ginger soda – lemon and ginger ice tea blended with soda water 7.90

Milk based smoothies Mixed berry, Mango, Banana berry, Banana and honey 7.50

Frappes (Blended Shakes) Coffee, Chai, Mocha, Strawberry, Caramel, Chocolate, Vanilla 7.50

Over Ice Coffees

Iced long black 5.00

Iced latte (coffee, ice and milk) (with caramel, vanilla, hazelnut) 5.50

Vegan Milkshake - chocolate, caramel or vanilla, coconut ice-cream, almond or oat milk, topped with whipped soy cream 9.00

Milkshakes – Chocolate, strawberry, caramel, vanilla, lime, banana Small 3.90 Large 5.90

WINE

White wine, rose and sparkling

	glass (150ml)	bottle
House Sparkling:	6	22
Sparkling: <i>Bird in Hand Pinot Noir</i> (Adelaide Hills)	8	32
Rose: (France)	9	32
House White	6	20
Sauvignon blanc: (Malborough, NZ)	9	32
Chardonnay: <i>de Bortoli Windy Peak</i> (Yarra Valley)	8	30
Riesling: <i>Jim Barry Watervale</i> (Clare, SA)	9	32

Red Wine

House Red:	6	22
Cabernet Sauvignon: <i>Trevelen farm</i> (WA)	8	28
Shiraz: <i>Colab and Bloom 2016</i> (Barossa)	8	28
Merlot: <i>Trevelen farm</i> (WA)	9	32

COCKTAILS

Myrtles Magic Elixir

Vodka, amaretto, pineapple juice, mango juice, apple juice, lemonade, blue curacao, grenadine 12.00

Moscow Mule

Vodka, white rum, ginger beer and lime juice 12.00

Mojito

White rum, mint, raw sugar syrup, lime juice and soda 12.00

Purple Passion

Gin, Malibu, pineapple juice, blue curacao, grenadine 12.00

Caloundra Breeze

White rum, triple sec, peach schnapps, pineapple juice, grenadine, lime juice 12.00

Pina Colada

White rum, pineapple juice, coconut cream 14.00

Espresso Martini

Myrtle's coffee, vodka, kahlua, raw sugar syrup 14.00

Moon Landing

Vodka, kahlua, baileys, amaretto and a dash of almond milk 14.00

Mudslide

odka, kahlua, baileys and milk 12.00

Midori Splice

Midori, Malibu, Pineapple juice, coconut cream 14.00

Sangria— Glass: 5.50 Jug: 22.00

Liqueur Coffees (available after 10am)

Asiatico condensed milk, espresso coffee, Licor 43, foam, cinnamon 9.00

Myrtle's own condensed milk, espresso coffee, Kahlua, Frangelico, foam, cinnamon 9.00

Kahlua special condensed milk, espresso coffee, Kahlua, topped with whipped cream 9.00

Beer, cider and mixes

Your Mates Brewery 6.80 Strongbow apple cider 6.50

Larry Pale Ale Vodkas Cruisers 8.00

Sally IPA Jim Beam and cola 10.00

Macca Aussie Lager Gin and Tonic 10.00

Asahi 7.00 Canadian Club and dry 10.00

Corona 7.00