

Mon-Sun | 7am-3pm

# BREAKFAST

<b>TOAST</b>	
With Vegemite, Betty's Berry Jam, Honey, Peanut Butter or Nutella	
Fruit toast per slice	2.5
Sourdough, Multigrain, Ciabatta, Focaccia (2)	4.5
Seeded Gluten-free	4.5
<b>FRESH FRUIT SALAD</b>	16
Seasonal fresh fruit seeds, almond flakes, chia seeds, topped with rhubarb yoghurt & honey	
<b>BIRCHER MUESLI</b>	15.5
Soaked in coconut water & topped w/ seasonal fruits & natural yoghurt	
<b>BAKED GRANOLA</b>	13.5
Topped w/ seasonal fruits, berry compote & rhubarb yoghurt	
<b>DOUBLE STACK BUTTERMILK PANCAKE</b>	16.5
Caramelised banana, ice cream & maple or mixed berry confit & ice cream	
<b>FREE RANGE EGGS YOUR WAY</b>	11
Poached, scrambled or fried on sourdough	
<b>PULLED PORK BENEDICT</b>	20
Slow cooked pulled pork, poached eggs, chive hollandaise and pomegranate on a toasted Turkish bread	
<b>EGGS BENEDICT / FLORENTINE</b>	18
<b>WILD MUSHROOM BREKKY (GFO)</b>	19
Wild mushrooms, poached eggs, cherry tomatoes, roquette & avocado on multi grain toast spread w/ onion jam	
<b>BRUSCHETTA CIABATTA (GFO)</b>	17
Tomato, basil, roast peppers, bacon & poached eggs finished w/ olive oil & balsamic glaze	
<b>VEGGIE STACK (GFO)</b>	20
Zucchini, mushroom, haloumi, grilled eggplant, capsicum, on multigrain with a light spread of avocado topped with 2 poached eggs	

# SMALLER

<b>LIGHT SNACK</b>	
Our gourmet selection of Bagels & Focaccias change on a daily basis, so see our display or ask one of our friendly staff what's available.	
<b>SOMETHING SWEET</b>	
Cheese cakes	
Gluten free cakes	
Slices	
Biscuits	
Muffins	

(VG) - Vegan (GF) - Gluten Free (GFO) - Gluten Free Option  
Please notify staff of any allergies you may have before ordering

<b>BIG BREAKFAST</b>	22
Grilled tomato, bacon, pork & fennel chipolata, Betty's hash brown, grilled mushroom, tomato relish, wilted spinach & eggs your way on toasted sourdough	
<b>BETTY STACK</b>	18
Choice of smoked salmon or bacon, hash brown, crushed avocado, poached eggs & hollandaise sauce	
<b>CRUSHED AVOCADO ON CIABATTA</b>	12
Crushed avocado w/ feta & grilled lemon	
<b>SUPER SMASHED AVO</b>	19
Smashed avocado, poached eggs, feta, roquette, super seeds & lemon mustard vinaigrette on sourdough (V)	
<b>CORN FRITTERS &amp; CRISPY BACON</b>	20.5
House made corn fritters topped with crispy bacon, grilled tomato, avocado, poached eggs & tomato relish	
<b>MEAT LOVERS OMELETTE</b>	18
Bacon, chorizo, salami & cheese w/ sourdough	
<b>VEGGIE OMELETTE</b>	17
Mixed mushrooms, sun-dried tomato, sweet potato & zucchini w/ sourdough	
<b>GREEN BREAKFAST</b>	16
Avocado, pesto, wilted spinach, dressed roquette & poached eggs w/ sourdough	
<b>EXTRAS</b>	
Grilled Field Mushroom / Wilted Spinach / Crushed Avocado / Grilled Tomato / Bacon / Pork & Fennel Chipolata / Betty's Hash Brown / Feta	4
Smoked Salmon / Chorizo / Haloumi	5.5

<b>CHILDREN'S MENU</b>	10
Betty's hash brown & bacon	
Fried egg & bacon on toast	
Pancake (1) w/ ice cream & maple syrup	
From 11am	
Fish & chips	
Cheeseburger & chips	
Chicken nuggets (5), chips & tomato sauce	
<b>DESSERT</b>	12
Double Chocolate Fudge Sundae	

Mon-Sun | 11am-3pm

# LUNCH

<b>NACHOS</b>	12
Toasted corn chips, melted cheese, guacamole, sour cream & salsa	
Add shredded lamb	+6
<b>BETTY'S POPCORN CHICKEN</b>	14
Spicy popcorn chicken served w/ Asian slaw & dipping sauce	
<b>ARANCINI'S (4)</b>	16
House made arancinis, filled with bolognese & cheese, served on a splash of Napoli sauce	
<b>LAMB SLIDERS (2)</b>	14
Slow cooked lamb shoulder w/ caramelised onions & tzatziki	
<b>FISH TACO (2)</b>	16
Lightly crumbed fish fillet served w/ Asian slaw & chipotle mayo	
<b>CHICKEN TACO (2)</b>	14
Minced chicken, pico de gallo & avocado	
<b>BLT</b>	16
Bacon, lettuce, tomato, aioli on toasted focaccia w/ chips	
Add chicken	6
Add avocado	4
<b>SLOW COOKED LAMB WRAP</b>	18
Oven baked slow cooked lamb shoulder, tomato, spinach, Spanish onion salsa & minted garlic yoghurt served w/ chips	
<b>OPEN STEAK SANGA (GFO)</b>	24
Tender sirloin steak (medium), crispy bacon, sliced tomatoes, crisp lettuce, caramelised onion, fried egg & Betty's tomato relish served w/ chips	
<b>GRILLED SALMON STEAK (GF)</b>	26
Grilled salmon served with a bean salsa, kale, quinoa & lemon chat potatoes	
<b>TRADITIONAL FISH &amp; CHIPS</b>	24
Beer battered flathead tails w/ Greek salad & tartar sauce served w/ chips	
<b>CRUMBED FISH BURGER</b>	20
Crumbed fish w/ Asian slaw, tomato, cheese, & tartare sauce served in a brioche bun & chips	
<b>BETTY'S BEEF BURGER</b>	20
100% prime ground beef patty, cheddar cheese, bacon, crisp lettuce, fried eggs & onion jam served in a brioche bun w/ chips	

<b>VEGAN BURGER (GF) (VG)</b>	20
Vegetable Pattie, Eggplant, Capsicum, Tomato, Field Mushroom, homemade tomato relish served in a G/F bun w/ polenta chips	
<b>CLASSIC CHICKEN PARMA</b>	22
House crumbed chicken breast, layered w/ shaved ham off the bone, rich Napoli sauce & mozzarella	
<b>SALT &amp; PEPPER CALAMARI</b>	22
Crispy fried seasoned calamari w/ lemon wedge, aioli & dressed mixed salad	
<b>LAMB GNOCCHI</b>	25
8-hour slow cooked lamb shoulder in a tomato ragu topped with lemon zest, parsley & parmesan house made pan fried gnocchi	
<b>RIGATONI WAYGU BOLOGNESE</b>	25
6-hour slow cooked waygu beef bolognese topped with ricotta salata	
<b>WILD MUSHROOM RISOTTO (GF)</b>	26
Arborio rice cooked with mixed mushrooms, crispy leeks, pinenuts & goats curd	
<b>PRAWN &amp; CHILLI FETTUCCINI</b>	27
Al dente cooked fettuccini with onion, parsley, prawns & chilli topped w/ parmesan cheese	
<b>TRADITIONAL CAESAR SALAD</b>	20
Crunchy croutons, baby cos, crispy bacon & shaved parmesan, tossed through our house made dressing, finished with anchovies & a poached egg	
Add chicken or salmon	+6
<b>WARM CHICKEN SALAD (GF)</b>	23
Marinated tenderloins, roasted pumpkin, roquette & mixed lettuce, cherry tomatoes, avocado, chives, toasted pumpkin seeds & macadamia nuts w/ balsamic dressing	
<b>PEAR AND BLUE CHEESE SALAD (GF)</b>	20
Sliced pear, walnuts, blue cheese, beetroot & cherry tomatoes on a bed of roquette & spinach dressed in a balsamic dressing	
Add chicken or salmon	+6
<b>BOWL OF CHIPS</b> w/ aioli or tomato sauce	7
<b>CURLY FRIES</b> w/ sweet chili sauce & sour cream	8
<b>SWEET POTATO CHIPS</b> w/ chipotle mayo	7

*Aunty Betty's*

# FRIDAY NIGHT

## STARTERS

<b>ANTIPASTO BOARD (FOR 2)</b>	22
An antipasto mix served with toasted Turkish bread	
<b>BETTY'S POPCORN CHICKEN</b>	14
Spicy popcorn chicken served w/ coleslaw & dipping sauce	
<b>ARANCINI'S (4)</b>	16
House made arancinis, filled with Bolognese & cheese, served on a splash of Napoli sauce	
<b>LAMB SLIDERS (2)</b>	14
Slow cooked lamb shoulder w/ caramelised onions & tzatziki	
<b>FISH TACO (2)</b>	16
Lightly crumbed fish fillet served w/ Asian slaw & chipotle mayo	

## MAINS

<b>OPEN STEAK SANGA (GFO)</b>	24
Tender sirloin steak (medium), crispy bacon, sliced tomatoes, crisp lettuce, caramelised onion, fried egg & Betty's tomato relish served w/ chips	
<b>GRILLED SALMON STEAK (GF)</b>	26
Grilled salmon served with a bean salsa, kale, quinoa & lemon chat potatoes	
<b>TRADITIONAL FISH &amp; CHIPS</b>	24
Beer battered Flat head tails with chips, Greek salad & tartar sauce	
<b>CRUMBED FISH BURGER</b>	20
With Asian slaw, tomato, cheese, & tartare sauce served in a brioche bun & chips	
<b>BETTY'S BEEF BURGER</b>	20
100% prime ground beef patty, cheddar cheese, bacon, crisp lettuce, fried eggs & onion jam served in a brioche bun w/ chips	
<b>VEGAN BURGER (GF) (VG)</b>	20
Vegetable Pattie, Eggplant, Capsicum, Tomato Field Mushroom, chilli jam & tomato Sauce served in a G/F bun w/sweet potato chips	
<b>CLASSIC CHICKEN PARMA</b>	22
House crumbed chicken breast, layered w/ shaved ham off the bone, rich Napoli sauce & mozzarella	
<b>SALT &amp; PEPPER CALAMARI</b>	22
Crispy fried seasoned calamari w/ lemon wedge, aioli & dressed mixed salad	

<b>CHICKEN TACO (2)</b>	14
Minced chicken, pico de gallo & avocado	
<b>NACHOS</b>	12
Toasted corn chips, melted cheese, guacamole, sour cream & salsa	
Add shredded lamb	+6
<b>BOWL OF CHIPS</b>	7
w/ aioli or tomato sauce	
<b>CURLY FRIES</b>	8
w/ sweet chili sauce & sour cream	
<b>SWEET POTATO CHIPS</b>	7
w/ chipotle mayo	

<b>LAMB GNOCCHI</b>	25
8-hour slow cooked lamb shoulder in a tomato ragu topped with lemon zest, parsley & parmesan house made pan fried gnocchi	
<b>RIGATONI WAYGU BOLOGNESE</b>	25
6-hour slow cooked Waygu beef bolognese topped with ricotta salata	
<b>WILD MUSHROOM RISOTTO (GF)</b>	26
Arborio rice cooked with mixed mushrooms, crispy leeks, pinenuts & goats curd	
<b>PRAWN &amp; CHILLI FETTUCCINI</b>	27
Al dente cooked fettuccini with onion, parsley, prawns & chilli topped w/ parmesan cheese	
<b>TRADITIONAL CAESAR SALAD</b>	20
Crunchy croutons, baby cos, crispy bacon & shaved parmesan, tossed through our house made dressing, finished with anchovies & a poached egg	
Add chicken or salmon	+6
<b>WARM CHICKEN SALAD (GF)</b>	23
Marinated tenderloins, roasted pumpkin, rocket & mixed lettuce, cherry tomatoes, avocado, chives, toasted pumpkin seeds & macadamia nuts w/ balsamic dressing	
<b>PEAR &amp; BLUE CHEESE SALAD (GF)</b>	20
Sliced pear, walnuts, blue cheese, beetroot & cherry tomatoes on a bed of rocket & spinach dressed in a balsamic dressing	
Add chicken or salmon	+6

## CHILDREN'S MENU

<b>KIDS BURGER</b>	10
<b>FISH &amp; CHIPS</b>	10
<b>CHICKEN NUGGETS (5) chips &amp; tomato sauce</b>	10

# DRINKS

<b>HOT BEVERAGE</b>	CUP	MUG
Coffee / Hot chocolate / Chai	4.2	4.5
Add flavour: Vanilla / Hazelnut / Caramel	0.8	
Other milks	0.5	
<b>CALMER SUTRA CHAI</b>	5.5	
Loose leaf tea & spices served w/ soy milk & honey		
<b>AFFOGATO</b>		
Plain	5	
Frangelico	12	
<b>TEA LOVERS - LMDT</b>	4	
English breakfast / Earl Grey / Chamomile / Peppermint / Green / Lemongrass & Ginger		
<b>HEALTHY FRESHLY SQUEEZED JUICES</b>	7	
Orange / Apple / Pineapple / Carrot / Celery / Ginger / Watermelon / Mixed		
<b>KIDS FRESH JUICES</b>	4	
<b>MILKSHAKES</b>	6.5	
Chocolate / Strawberry / Blue Heaven / Caramel / Banana / Vanilla		
<b>KIDS SHAKES</b>	4	
<b>ICED (COFFEE / CHOCOLATE / MOCHA)</b>	6	
<b>SMOOTHIES</b>	7	
Mixed berry / Banana / Mango / Betty's Protein breakfast smoothie		
A mix of fresh fruits, yoghurt 1/2 milk & protein		
<b>LEMON, LIME &amp; BITTERS</b>	5.5	
<b>SODA / TONIC / DRY GINGER</b>	3.5	
<b>SPIDERS</b>	6	
Coke / Fanta / Raspberry / Sprite / Creamy Soda		
<b>SOFT DRINKS</b>	4	
Coke / Diet Coke / Coke No Sugar / Lift / Fanta / Sprite / Ginger Beer		
<b>SANTA VITTORIA</b>		
Mineral Water 250ml	3.5	
Mineral Water 500ml	4.5	
Rossa / Chinotto / Limonata	3.5	

## DESSERTS

<b>DOUBLE CHOCOLATE FUDGE SUNDAE</b>	12
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<b>SPARKLING WINE</b>	GLS	BTL
Divici Prosecco (Italy)	9	34
Rococo Sparkling (Yarra Valley)	9	37
<b>WHITE WINE</b>		
Regional Resv. Chardonnay (Yarra Valley)	9	36
La Bossa Pinot Grigio (Riverina)	8	31
3 Tales Sauvignon Blanc (Marlborough)	9	37
Vivo Moscato	9	37
<b>RED WINE</b>		
Regional Resv. Pinot Noir (Yarra Valley)	9	36
Woodfired Shiraz (Heathcote)	11	37
La Boheme Cabernet Sauvignon (Yarra Valley)	9	36
La Boheme Act Two Rosé (Yarra Valley)	9	36
La Bossa Merlot (Riverina)	8	32
<b>ON TAP: CARLTON DRAUGHT</b>		
Pot		5
1140mls Jug		20
1700mls Giant Jug		27.5
<b>LOCAL BEERS</b>		
Boag's Premium Light		6
Crown Lager		7
Pure Blonde		7
<b>IMPORTED &amp; CRAFT BEERS</b>		
Peroni		8
Asahi		8
Corona		8
Little Creatures Pale Ale		8
<b>CIDER</b>		
Somersby Apple Cider		8
<b>SPIRITS</b>		
All basic spirits		8
<b>COCKTAILS</b>		
Please ask to see menu		15
Fridays all day		10

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