

MENU

OLIVE LANE

KITCHEN HOURS: SUNDAY - THURSDAY 7AM - 3PM
FRIDAY - SATURDAY 7AM - 3:30PM

ALL DAY BREAKFAST

TOAST & SPREADS (VEG)

sourdough or multigrain toast
Choice of spreads: butter, house made jam,
vegemite or peanut butter
+ \$1 buckwheat & chia seed GF bread

OL BIG BREAKFAST

poached, scrambled OR fried eggs w chef's
sausage of choice, hash browns, halloumi &
roasted mushroom on sourdough or multigrain

SMASHED AVO (VEG)

smashed avocado with feta,
dukkah, rocket salad on pumpkin
bread with poached egg

STRAPADSADA GREEK EGGS (VEG)

house-made marjoram salta, roasted vine
tomato & feta cheese
+5 chorizo

EGGS BENEDICT

poached eggs, virginian leg bacon,
classic house-made hollandaise sauce
served with multigrain bread

WILD MUSHROOM SCRAMBLED

roasted mushrooms with thyme & cream served on
sourdough w basil pesto. topped w
kefalograviera cheese & parsley

CHILLI SCRAMBLED EGGS

spicy scrambled eggs w coriander, lime leaf &
mint w bacon on sourdough

MIXED BERRY HOTCAKES

greek yoghurt hotcakes topped w berry coulis,
maple syrup, ice cream & pistachios

EGGS ON TOAST

poached, scrambled OR fried on sourdough or
multigrain
+\$1 buckwheat and chia seed GF bread

ADD ONS

+3 egg	+5 hash browns
+5 spinach	+5 grilled halloumi
+5 mushrooms	+5 roasted tomatoes
+6 sausage	+5 avocado
+6 bacon	+3 pita bread
+6 smoked salmon	+11 lemon potatoes
	+5 feta

DRINKS

11	BLACK/WHITE	4.5/5/6
	HOT CHOCOLATE	
	+1 ALT milk - oat/soy/lacfree/almond	
	+1 Syrup	
	+0.5 Extra Shot	
27	CHAI	6/8
	sticky leaves/spiced powder/vanilla powder	
	TEAS	5
	english breakfast/chamomile/peppermint/green/earl grey/lemongrass & ginger	
25	TUMERIC	6/8
	MATCHA	
	TRADITIONAL GREEK COFFEES	
	Sketo/Metrio/Glyco/Poliglyco	
25	GREEK COFFEE	4.5/6
	FRAPPE	7
	FREDDO ESPRESSO / CAPPUCINNO	7
25	MILKSHAKES	5/8
	chocolate/strawberry/caramel/vanilla	
	+1 mocha	
	SMOOTHIES	10
	*house favourite - blueberry, banana & honey	
	*peanut butter - banana, peanut butter, honey & oats	
	GREEK MINERAL WATER	5/10
	LOUX	5
	greek flavoured mineral water	
	orange/lemon/cherry	
	SOFT DRINKS	5.5
	coke/coke no sugar/sprite	
	FRESH JUICE	
	orange/green apple/watermelon/celery/carrot	
	+1 ginger	
	1 INGREDIENT	9
	MIXED	10
	IMMUNE BOOSTER	10
	orange, carrot & ginger	
	GREEK KIPO	10
	carrot, celery & green apple	

LOOKING FOR DESSERT?

Check out our loaded cake display
for something sweet

MENU

OLIVE LANE

KITCHEN HOURS: SUNDAY - THURSDAY 7AM - 3PM
FRIDAY - SATURDAY 7AM - 3:30PM

MEZE

GREEK HORIATIKI SALAD (VEG) tomatoes, cucumber, capsicum, onion, kalamata olives & feta	17
CYPRIOT GRAIN SALAD (VEG/V) green lentils, bulgur wheat, coriander, metaxa infused currants, slivered almonds, fresh pomegranates & mint	19
TRIO OF DIPS hummus, tarama & tzatziki w warm pita bread	18
CRISPY CALAMARI salt & pepper calamari served with lemon wedges and aioli +7 main side with chips	23
ZUCCHINI FRITTERS (VEG) zucchini, feta, spring onion & mint. served on tzatziki & cherry tomatoes	19
SEASONED CHIPS beer battered chips +4 greek style (feta cheese)	9/12
BEEF STIFADO slow cooked beef chuck in herby tomatoes. served with crusty ciabatta	25
CYPRIOT HALLOUMI (GF/VEG) thyme & rosemary roasted grapes, topped w honey, black sesame, mint & pistachio	18
GRILLED OCTOPUS poached & grilled octopus leg, salsa verde, potato skordalia, lemon & paprika	25
KIDS	
HASH BROWNS & CHIPS	15
CHICKEN TENDERS & CHIPS	15
FROM THE DISPLAY	
PITES Spanakopita, tiropita or kotopita +8 add a greek or grain salad	10
CHICKEN ROLL	13
BACON & EGG PITA WRAP	13
BACON & EGG BREAKFAST BURGER	13
HAM & CHEESE CROISSANT +0.5 tomato	7.5
HAM & CHEESE TOASTIE +0.5 tomato	13

SALADS & MAINS

BUTTERMILK CHICKEN BURGER marinated chicken thigh, smoked scarmorza, caramelised onion, tomato, lettuce & aioli on a brioche bun. served w chips	25
CHICKEN PARMAGIANA crumbed chicken breast topped with napoli, ham & cheese. served with chips & aioli	26
TRADITIONAL MOUSSAKA oven-roasted potatoes, eggplant & zucchini with layers of beef mince, kefalogravia & bechamel, served with leafy salad & tzatziki	26
BEEF BRISKET AND SAUSAGE RAGU slow cooked brisket & sausage. served w housemade parpadelle, topped w kefalograviera	27
GRILLED HERB CHICKEN SALAD (GF/DF) grilled chicken breast on fresh leafy greens w avocado, tomatoes, cucumber, onions & olives. topped w zesty herb dressing	28
PAPER BAKED BARRAMUNDI (DF) fresh barramundi fillet w garlic, lemon, thyme & oregano marinade. served w a mixed grain salad	29
CHICKEN RISOTTO (GF/DF) slow cooked arborio rice w a blend of parmesan cheese, mushrooms, spinach & chicken breast	31
SLOW BRAISED LAMB SHOULDER (GF) 8hr slow cooked lamb shoulder w garlic, thyme & oregano. served w lemon potatoes & tzatziki	39
OPEN PLATES Your choice of protein, served w greek salad, chips, pita bread & sauce	26
• chicken skewers • slow roasted lamb • grilled sheftalia • pan fried halloumi	
SOUVLAKI WRAPS • slow roasted lamb caramelised onion, chips, tomato, parsley and tzatziki • grilled chicken chips, aioli, red onion, tomato and parsley • grilled halloumi chips, pomegranate, red onion, tomato, tzatziki and parsley • sheftalia chips, aioli, red onion, tomato and parsley	20

Please Note our Surcharges
10% Sundays
15% Public Holidays
1.5% Visa & Mastercard
2% AMEX