

Lilo

CAFE

Selection of Noisette Pastries Croissant | Pain au chocolate | Pain au raison \$5.5

Fresh baked Muffin (Sweet & Savory) \$4.5

Sourdough toast white | multigrain or fruit | butter | strawberry jam | vegemite | peninsula honey | marmalade \$7

Granola coconut "panna cotta" | apple & rhubarb (V+LG) \$14

Brioche French toast Banana caramel | blueberries | orange mascarpone | cookie crumbs \$18

B.L.T Istra bacon | cos lettuce | tomato | relish | mayonnaise | Noisette bun \$12 | add a fried egg \$3 add fries \$3

Smashed avocado Multigrain toast | feta cheese | pumpkin jam | breakfast radishes \$18 (V) add a poached egg \$3

Vego Breakfast Sweet potato | lentil & kumara hash | grilled broccolini | pepperonata | poached egg | parmesan cheese \$18 add chorizo \$5

Sweet potato & corn fritters Avocado puree | Istra bacon | baby spinach salad \$18.5 (LG) add a poached egg \$3

Lilo brekkie Two poached eggs on toasted sourdough | potato croquettes | Istra bacon | pepperonata \$20

Eggs from happy chooks

Poached | fried | boiled | toasted white or multigrain sourdough \$11 | scrambled \$13

Extras House chilli sauce | tomato relish | pumpkin jam | gluten free bread \$1 | Extra egg \$3
Sautéed spinach & kale | peperonata | grilled mushrooms | feta cheese \$4
Istra bacon | potato croquettes | avocado smash | grilled chorizo | smoked salmon \$5

A kind of Caesar Salad fried polenta | sweet potato | mint | kale | parmesan cheese | poached egg \$18 (LG) add bacon \$3

Crispy calamari salad chilli | spring onion | coriander | mint | raw slaw | char sui dressing \$20

Salad of roasted local carrots beetroot hummus | super seeds | quinoa | feta cheese | lemon dressing (LG) \$18 add grilled Chorizo or Smoked Salmon + \$5

Chicken Burger Jerk spice fried chicken | crunchy slaw | grilled pineapple | chipotle bbq sauce | lime \$18 add fries \$3

The 'Lilo Burger' Wagyu beef | caramelised onions | cheddar cheese | zucchini pickles | cos | tomato | aioli \$19 add fries \$3

Lilo Ploughman's Lunch Aged cheddar cheesy toasty | fried polenta | zucchini pickles | coleslaw | grilled chorizo | Beef kofta \$20

French fries aioli \$8 | Polenta chips \$9

V = vegetarian LG = low gluten / gluten free as possible

10% Weekend Surcharge | 15% Public Holiday Surcharge



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Coffee Supreme

South Blend (Brazil & Indonesia)	\$4
Chai latte (Spice)	\$4
Hot Chocolate	\$4
Extra Shot/strong	\$3.5
Mugs	\$5
Prana Chai (fresh)	\$5.5
Iced Coffee, Iced Chocolate	\$6

Five Star Day Blend - Seasonal coffee blend

Espresso	\$3.5
Long Black	\$4

Bon Soy, Coconut Milk, Almond Milk \$5

Pot of Tea \$4.5

English breakfast | Earl Grey | Sencha Green |
Japanese GMC Sencha | Peppermint | Chamomile |
Chai | Lemongrass & Ginger | Energy Tea

Orange Juice freshly squeezed \$6

Cold Pressed Juice (see blackboard for flavour) \$8.5

Organic Bottled Juice \$4.5

Cloudy Apple | Apple & Guava | Orange

Fairtrade Organic Soft Drinks

Karma Cola | Lemmy | Gingerella \$5

Organic Kombucha Original | Peach & Ginger |

Raspberry lemonade \$5

Milkshakes \$6.5

Chocolate | Strawberry | Banana | Vanilla | Caramel
Lime Spider

Green Smoothie \$8

Pineapple | banana | kale | mint | coconut water

Berry Smoothie \$8

Berries | watermelon | passionfruit | coconut water

Banana Smoothie \$8

Banana | yoghurt | ice cream | honey | milk

Children Meals

Seasonal Fresh Fruit & Yoghurt \$8

Pancakes with fresh strawberries | ice cream |
maple syrup \$10

Scrambled eggs on toast / **Boiled Egg** Happy Face

toast soldiers \$9

Toastie Ham & Cheese \$7.5

Crispy fried chicken burger with fries \$12

Beef Burger with fries \$12

Beer & Cider

Coopers Premium Light	\$6
Coopers Pale Ale	\$8
Peroni, Italy	\$8
Corona	\$8
Morn Pen Brewery Pale Ale	\$9
Dirty Granny Apple Cider	\$9
Virgin Mary	\$8
Bloody Mary	\$12

Sparkling Wine

Azahara Pinot Noir Chardonnay (200ml)	\$9.5
Azahara Pinot Noir Chardonnay (750ml)	\$40

White Wine

2014 Nine Degrees Sauv Blanc (NZ)	\$9 / \$40
2015 John Luke Chardonnay	\$8 / \$40
2016 Fionula Pinot Grigio	\$9 / \$40

Red wine

2013 John Luke Shiraz	\$8 / \$40
2013 John Luke Pinot Noir	\$8 / \$40

Please consider all our wines by the glass are a
150ml pour



Instagram

