

# CITRON

## QUICK & EASY

SEE OUR CABINET INSIDE FOR DAILY PASTRIES  
By Darvella Patisserie

-  HOUSE-MADE SCONES 9.5  
House-made scones, with house-made whipped cream locally sourced strawberry jam
- HAM & CHEESE CROISSANT 9.5  
add tomato - \$2
- HOUSE-MADE TOASTED BANANA BREAD 8.5  
With house-made native wattleseed butter
-  CITRON TEA CAKE 7  
Ask our staff for daily flavour

## ALL DAY BREAKFAST Until 2:30pm

- EGGS YOUR WAY (GFO) 14  
Two eggs on toasted sourdough, tomato & capsicum relish
- BREAKFAST BURGER 18.5  
Fried egg, bacon, spinach, tomato, swiss cheese & relish on house-made brioche bun (add Hash brown - \$3.5)
- WHIPPED GREEK YOGHURT PANNA COTTA (GFO) 18.5  
House made granola, seasonal fruit
- LOADED OMELETTE \* 18  
Tomato, feta, parsley, spinach kalamata olives, marinated artichokes (add Sourdough slice - \$3)
- CAPRESE AVOCADO TOAST (GFO) 18  
Toasted sourdough, sliced avocado, bocconcini, vine ripe tomatoes & lemon
- MUSHROOMS STROGANOFF (GFO/VO) 22.5  
Poached eggs, parmesan crumbs, naan bread
- AVOCADO ON HASH (GFO/V) 20  
Smashed avocado, cherry tomatoes, smoked feta, pickled red onion, poached eggs on housemade potato hash
- BUTTERMILK PANCAKES 23  
Canadian maple syrup, fresh & dehydrated local strawberries, mascarpone, puffed grains
-  EGGS BENEDICT (GFO) 22.5  
Choice of bacon, smoked salmon or halloumi Sourdough, spinach, poached eggs, hollandaise
- PESTO EGGS (GFO) 20  
Toasted sourdough, basil pesto, fried eggs, roasted cherry truss tomatoes & piccolo salad
- BAKED BEANS & SPANISH CHORIZO (GFO/ VO) 23.5  
Grilled spanish chorizo, baked beans, frizzled onions, fired egg, house made focaccia, smoked feta

## BREAKFAST EXTRAS

Sourdough Slice \$3 | Roast Cherry Tomatoes \$4  
Avocado \$5 | Halloumi \$6 | Smoked Salmon \$6  
Bacon \$5 | One Egg (Poached or Fried) \$3 | Hash Brown \$3.5  
| Scrambled eggs \$4.5 | Spinach \$4.5 | Mushrooms \$4.5


## LUNCH From 11am - 2:30pm

- CHARRED VEGETABLE SALAD \* (VGO) 19  
Charred pumpkin, zucchini & dutch carrots, cumin yoghurt, cherry tomatoes, crispy chickpeas, fresh watercress, parsley oil
- HARISSA CAULIFLOWER (V) 22.5  
Harissa, crumbed cauliflower, crispy chickpeas, mint & pomegranate salad, tahini yoghurt
-  FOCACCIA SANDWICH 21  
House-made semi-sourdough focaccia, basil pesto, vine ripe tomatoes, bocconcini, prosciutto, Served with French fries
- CHICKEN SKEWERS (GFO) (3PCS) 28  
Zesty buttermilk marinated chicken, garlic & dill labneh, Israeli couscous, salsa verde, guindillas
- CONFIT LAMB SHOULDER 34  
Grilled naan bread, baba ganoush, piccolo salad, pickled cucumber, mint, pomegranate, smoked feta & chilli oil
- FETTUCCINE DEL MARE 30  
Mussels, clams, chilli and garlic, fresh cherry tomatoes, lemon infused olive oil
- ANTIPASTO (GFO) 22  
Marinated feta, grilled pickled onion & artichokes, olives, prosciutto, bocconcini, baba ganoush, house made focaccia, sesame lavosh
-  ZA'ATAR SQUID \* 16  
Salsa verde mayonaise
- MARINATED OLIVES \* (VG) 9.5  
Fennel, orange peel, chilli
- FRIES \* (VGO) 9  
House seasoning, confit garlic aioli

## KIDS Under 12

- BUTTERMILK PANCAKE 12  
Strawberries, maple syrup
- EGG ON TOAST (GFO) 11  
One egg on white bread  
Add egg - \$3
- HAM & CHEESE TOASTIE 9.5  
Leg ham & swiss cheese on white bread
- CHICKEN NUGGETS 14  
Served with fries & tomato sauce

## KEY

\* = Gluten Friendly      GFO = Gluten Friendly Option  
VG = Vegan      VGO = Vegan Option  
 = Chef recommends V = Vegetarian

Please note: 10% Sunday surcharge | 20% surcharge on public holidays  
Please advise of any allergies or intolerances when placing your order

# CITRON

## COFFEE

Myanmar, PNG & Indonesian blend by Lost Race Coffee

MILK Small 4.5 | Large 5.5

BLACK Small 4.5 | Large 5.5

MATCHA or TURMERIC LATTE Small 4.5 | Large 5.5

### CHILLED

Iced Mocha | Iced Coffee 7

Iced Chai | Iced Chocolate | Iced Latte |

Iced Matcha 6.5

### EXTRAS

Decaf | Syrups | Alternative Milks 0.5

Extra Shot 0.8 | Single Origin 0.7

## TEA *By 'Origin Tea'*

LEMONGRASS & GINGER | EARL GREY | CHAI |  
ENGLISH BREAKFAST | GREEN | PEPPERMINT 6

## COLD DRINKS

SPARKLING WATER 8

STILL WATER 4.5

COKE | COKE ZERO | LEMONADE |  
LEMON LIME BITTERS 4.5

LONG RAYS TONIC WATER | SODA WATER 5

HRVST COLD PRESSED JUICE - APPLE | ORANGE |  
WATERMELON & PEAR 6.5

## SPRITZY SATURDAYS

From 10am every Saturday, enjoy sipping on Aperol  
or Limoncello Spritz for just \$12

## COCKTAILS *From 10am*

MIMOSA 12  
*Prosecco, orange juice*

APEROL 16  
*Aperol, Prosecco, soda, orange*

AMALFI 16  
*Amaro Montenegro, lemon, soda water*

CAPRI 16  
*Ink gin, St. Germain, lavender, soda, lime*

LIMONCELLO 16  
*Limoncello, prosecco, soda, lemon*

SANTORINI 16  
*Pink gin, Aperol, lemonade, fresh strawberries,  
soda, mint*

## DIY MIMOSA'S

1 x bottle of Prosecco and 1 x bottle of orange juice  
\$62

## BEER

BIRRA MORETTI - Italy 9.5

ESTRELLA - Spain 9.5

KRONENBOURG - France 9.5

PERONI MID STRENGTH - Italy 9

BURLEIGH TROPICAL PALE ALE - Australia 9.5

4 PINES ULTRA LOW - Australia 9

GREAT NORTHERN SUPER CRISP - Australia 9.5

BROOKVALE ALCOHOLIC GINGER BEER - Australia 11

## SPIRIT

ABSOLUT VODKA | CANADIAN CLUB WHISKEY |  
1800 TEQUILA | MAKERS MARK BOURBON |  
BUNDABERG RUM | MONKEY SHOULDER WHISKY |  
MANLY SPIRITS CO LIMONCELLO | NOOSA GIN 10

HENDRICKS GIN | GREY GOOSE VODKA |  
INK SLOE GIN | GLENFIDDICH WHISKY 12

## WINE *Please ask our staff for the full bottle list*

	GLS	BTL
SPARKLING		
NV Mrs Q Prosecco King Valley, VIC	13	55

WHITE		
2022 Babich Black Label Sauvignon Blanc Marlborough, NZ	13	55

RED		
2021 Golden Grove Estate Shiraz Granite Belt, QLD	13	55

ROSÉ		
2021 Indigo Vineyards Merlot Rose Beechworth, VIC	13	55

## LUNCH BANQUETS

### GRAZING BANQUET

WARM HOUSEMADE FOCACCIA (VG)  
MARINATED OLIVES \* (VG)  
ZA'ATAR SQUID \*  
CHICKEN SKEWERS (GFO)  
CHARRED VEGETABLE SALAD \* (VGO)  
FRENCH FRIES \* (VGO)

\$39 per person

### MEDITERRANEAN BANQUET

TRIO OF DIPS  
MARINATED OLIVES \* (VG)  
ZA'ATAR SQUID \*  
GRILLED PRAWNS \* (5PCS)  
CONFIT LAMB SHOULDER  
BURRATA SALAD \* (V)  
FRENCH FRIES \* (VGO)

\$55 per person

Lunch banquets available from 11am - 2:30pm  
Minimum 4 people

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