### **BREAKFAST**

WHITE SOURDOUGH OR MULTIGRAIN TOAST (2PCS) with your choice of strawberry jam, vegemite, peanut butter or orange marmalade (V)  GF	<b>\$9</b> - +\$2
VINE FRUIT TOAST  a dense fruit toast filled with currants, sultanas and raisins (V)	\$11
LAIKON'S BREAKFAST BUN  cheesy scrambled eggs, chargrilled mortadella, house-made tomato & onion chutney in a potato bun	\$15
BOUGATSA FROM SERRES warmed vanilla bean custard pie encased in layers of filo, lashings of icing sugar & cinnamon (V)	\$15
BAKLAVA GRANOLA oven-baked oats with Australian walnuts, local honey, cinnamon, pistachios & nutmeg, served with creamy Greek yoghurt & seasonal berries (V)	\$18
WARMED GOAT'S FETA OPEN OMELETTE green pea, warmed Greek goat's feta & wilted wild leafy greens open Add house-sn omelette on sourdough toast (V) salmor	
AVOCADO ON TOAST with pecorino cheese, mint leaves, pepitas & lemon (V) (GFO)  Add poached poached	<b>\$25</b> d egg 8.5ea
GIGANTES	
Greek giant butter beans stewed in tomatoes, onions & herbs, topped with feta, Kalamata olives, fresh dill & a poached egg, served with toast (V) (GFO)	\$25
onions & herbs, topped with feta, Kalamata onives, fresh dill & a poached egg, served	\$27
onions & herbs, topped with feta, Kalamata olives, fresh dill & a poached egg, served with toast (V) (GFO)  CHILLI SCRAMBLED EGGS eggs scrambled with warmed ricotta, chilli & parsley, shaved Calabrese salami, drizzled with	\$27 \$28 enne1
onions & herbs, topped with feta, Kalamata olives, fresh dill & a poached egg, served with toast (V) (GFO)  CHILLI SCRAMBLED EGGS eggs scrambled with warmed ricotta, chilli & parsley, shaved Calabrese salami, drizzled with extra virgin Greek olive oil, served on toast (GFO)  CLAYPOT EGGS eggs baked in tomato sugo with Add pork & feoregano, thyme & Greek feta, served sausage mince with toast (GFO)  FREE-RANGE EGGS ON TOAST (2) poached, scrambled or fried (GFO)	\$27 \$28 enne1
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# **SMALL PLATES**

MIXED DIPS taramasalata, tzatziki & eggplant dips served with warm pita bread (V)	\$15 I
GRILLED GREEK SAGANAKI CHEESE thyme-infused honey & lemon (V)	\$15
BOWL OF FRIES	\$10
with Greek oregano (V) (GF) (VG)	<b>Add</b> feta +3
WARM PITA BREAD (V)	\$5

### **SALADS**

\$19
\$21
\$19
.5EA \$10 \$10



# **FOCACCIA**

\$17

#### MORTADELLA

finely shaved mortadella, whipped ricotta, pistachios,  $\mbox{chilli-infused honey}$ 

#### SALAMI

Calabrese salami, roasted red peppers, provolone dolce, olive tapenade  $\&\ rocket$ 

#### PROSCIUTTO

finely shaved prosciutto, fior di latte, roasted red peppers, balsamic glaze & rocket

#### PORCHETTA

roasted porchetta, fresh cabbage & fennel slaw,

#### VEGETARIAN

marinated eggplant, roasted red peppers, sun-dried tomatoes, rocket, basil pesto & feta ( $\mathbf{V}$ )

### LUNCH

HOUSE-MADE SPANAKOPITA OR TYROPITA served with our beetroot salad and tzatziki (V)	\$25
CHICKEN GYROS SOUVLAKI filled with fresh tomato, red onion, tzatziki & a side of fries	\$23
YEMISTA oven-baked tomatoes stuffed with aromatic rice, mint, parsley served with Greek-style potatoes (V) (GF) (VG)	\$25
LAMB YIOUVETSI lamb shoulder slowly braised with risoni pasta flavoured with cloves, oregano, cinnamon, nutmeg & topped with Greek feta	\$28

### **KIDDIES**

KIDS EGGS  poached, scrambled or fried (1 egg) with soldiers (V)	\$12
CHICKEN LOLLIPOPS	\$15
grilled lemon & oregano chicken skewers (2), fries & tomato sauce <b>(GF)</b>	
HAM, CHEESE & TOMATO CROISSANT	\$10

# **SWEETS**

MELOPITA a Greek honey cheesecake with ricotta & lemon zest	\$10 \$9
RIZOGALO a light & creamy rice pudding gently flavoured with milk, cinnamon, vanilla beans & orange zest (V)	фа



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10% SURCHARGE ON WEEKENDS, 15% SURCHARGE ON PUBLIC HOLIDAYS.



# **HOT DRINKS**

COFFEE BY ALLPRESS	
Small	\$5
Large	\$7
Iced coffee	\$6.5
Iced chocolate	\$6.5
Fredo Espresso	\$7
Hot chocolate	SMALL \$5 / LARGE \$7
Chai Latte	SMALL \$5 / LARGE \$7
Alternative milk, chai or decaf +1	
TEA BY CHAMELIA	\$6
English breakfast, Earl Grey, Peppe	ermint,
Lemongrass & ginger	

# **COLD DRINKS**

SAN PELLEGRINO SPARKLING WATER	
500ml	\$5
750m;	\$9
LOUX GREEK FLAVOURED DRINKS Gazoza, Lemon, Orange, Sour cherry	\$6.5
COKE / COKE ZERO	\$4.5

# **SIMPLE JUICE**

#### AUSTRALIAN ORANGE

whole pressed orange juice

#### CLOUDY PRESSED APPLE

whole pressed apple juice

#### MANGO SMOOTHIE

mango, peach, banana, pear & lime

### GREEN SMOOTHIE

kiwi fruit, pear, lime, mango, peach & banana

#### DARK HEART

apple, beetroot, purple carrot, ginger, lemon

#### GLOW BRIGHT

apple, carrot, ginger, lemon & turmeric

# **COCKTAILS**

BELLINI	\$15
APEROL SPRITZ	\$17
LIMONCELLO SPRITZ	\$17

# **BEER**

PERONI NASTRO AZZURO	\$9
MELBOURNE BITTER CANS	\$9

### WINE

\$8

LA MASCHERA PROSECCO   ANGASTON, SA	
GLASS	\$15
BOTTLE	\$60
CONDE VALDEMAR ROSE   RIOJA, SPAIN	
GLASS	\$13
BOTTLE	\$55
CANTINA TOLLO PINOT GRIGIO   ABRUZZO, ITALY	
GLASS	\$13
BOTTLE	\$55
CANTINA TOLLO SANGIOVESE   ABRUZZO, ITALY	
GLASS	440
	\$13
BOTTLE	\$55

### **CATERING & FUNCTIONS**

Fresh, handcrafted catering or a beautiful venue for your next event.

Let us take care of the food while you enjoy the occasion.







INFO@LAIKONDELI.COM.AU