

MALTIA CAFFE

BREAKFAST

Cinnamon Fruit Toast \$6.80
with butter and jam

Toast & Conserves \$6.50
with butter and jam
sourdough or multigrain
Gluten Free +\$1.50

Eggs Anyway V GFO \$13.00
Poached, Scrambled or Fried Eggs
with sourdough or multigrain
(add sides to make your own breakfast)

Green Toast VG GFO \$18.00
House made pesto, zucchini noodle, kale,
avocado, sumac, cranberry, seeds, almond
flakes, lemon, mint multigrain bread
Add poached egg \$2

French Toast V \$19.00
Fried Brioche, pineapple & raspberry
compote, maple syrup, granola, dried
berries, vanilla ice cream
Add Bacon \$5

SIDES & EXTRAS

Bacon rash, House-made hash \$5.00 ea

Avocado, Mushrooms, \$4.00 ea

Baby Spinach, Pork sausage, Feta \$3.00 ea
Scoop of ice cream

Hollandaise, Aioli, slice toast, ex egg \$2.00 ea

Side Chips \$4.50
Add Aioli or Mayo \$2.00

WE HAVE A RANGE OF PANINIS, MUFFINS,
CROISSANTS, PATTIES, BACON EGG ROLLS,

ALL DAY

Smashed Avocado V GFO \$19.00
Smashed Avocado, 1 poached egg, house
made pesto & dukkah, cherry tomatoes, feta,
sourdough
Add poached egg \$2 Add bacon \$5

Potato Hash Benedict GF VO \$23.00
Poached eggs, bacon, house made hash
brown, baby spinach and hollandaise

Mushroom Bruschetta V GFO \$22.00
Roasted Mushrooms, feta, baby spinach,
beetroot relish, 1 poached egg, seeds,
balsamic glaze, sourdough
Add poached egg \$2

Big Maltia Breakfast GFO \$25.50
2 Eggs, bacon, pork sausage, roasted
mushrooms, homemade potato hash,
sourdough or multigrain bread

FOR THE LITTLE ONES

Egg on Toast \$7.00
Fried or Poached Egg sourdough toast

Kids French Toast \$10.00
Maple syrup, dried berries, ice cream

Toastie & Chips \$10.00
Ham and Cheese toastie with side chips

Chicken Nuggets & Chips \$10.00

V= Vegetarian GF= Gluten Free VG = Vegan

VGO= Vegan Option GFO = Gluten Free Option

VO= Vegetarian Option

MALTIA CAFFE

LUNCH MENU

**KITCHEN CLOSERS 2PM (MON-FRI)
& SATURDAYS 12PM**

Rustic Chips with garlic aioli	\$8.50
Garlic Bread (3 slices)	\$8.00
Tomato & Bocconcini Bruschetta	\$14.00
Garlic Bread, tomato salsa, bocconcini, balsamic glaze	
Chicken Parmigiana	\$24.00
Crumbed chicken breast, napolitana sauce, chips & green salad	
Crispy Calamari	\$26.00
Seasoned fried calamari, chips, aioli and green salad	
Beer Battered Whiting	\$26.00
Served with chips, homemade tartare and green salad	
Crumbed Chicken Scallopini	\$24.00
Crumbed chicken breast, creamy mushroom sauce, chips & green salad	
Fish Burger	\$22.00
Beer batter whiting, cos lettuce, tomato, onion, tartare sauce, brioche bun, chips	
Beef Angus Burger	\$24.00
Brioche bun, Angus Pattie, swiss cheese, caramelized onion, chipotle mayo, baby cos, fresh tomato, chips	
Maltia CHEESY Steak Focaccia	\$23.00
Marinated Beef strips, capsicum, onion, American cheese, mozzarella, chips	
Grilled Chicken Caesar Salad	\$19.50
Grilled chicken breast, cos lettuce, croutons, Parmesan, crispy bacon, egg, Caesar dressing	

MORE FOOD IN DISPLAY CABINET

Lasagna, Arancini, Paninis etc

DRINKS

Iced Drinks:

Iced Coffee, Chocolate, Mocha, Chai	
Served just ice	\$7.00
Served ice cream & cream	\$8.00

Milkshake \$7.50

Chocolate, Caramel, Vanilla, Strawberry, Mocha, Spearmint, Banana, Malt, Hazelnut

Fresh Squeezed Juices \$8.00

Orange, Apple, Carrot, Celery

Cold Pressed Juice \$7.00

Ginger Ninja, Jack Rose, Sunny Side Up, Summer Greens

Noahs Juice \$5.50

SMOOTHIES (DAIRY FREE) \$9.50

- Tropical Mint – pineapple, mango, coconut water, mint
- Berry Banana – mixed berries, banana, coconut water
- Banana Choc – banana, oat milk, raw cocoa, honey

Coffee Griffith Bros

Espresso	\$3.00
Short Macchiato, Piccolo latte	\$3.80
Flat White, Caffè latte, Cappuccino	\$4.80
Long Black	\$4.50
Long Macchiato	\$5.00
Hot Chocolate, Chai latte	\$5.00
Mocha, Dirty Chai, Affogato	\$5.50

Mugs of coffee: +50c extra shot: +50c

Alternate milks:

almond, soy, oats, lactose free +50c

Flavours: vanilla, caramel, hazelnut +50c

Tea Drop

Pot for 1	\$4.50
Pot for 2	\$6.50

English Breakfast, Spring Green, Peppermint, Lemongrass Ginger, Earl Grey