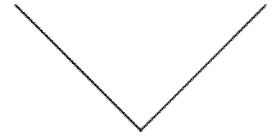




Breakfast

available all day



Same old... \$13 (GF option)

Too poached, scrambled or fried eggs on sourdough with tomato relish

- + Atlantic Salmon \$7
- + House made hash brown / Smoked ham / Bacon \$4 each
- + Chipolatas / haloumi / feta \$4
- + Avocado / Mushrooms / Spinach / Tomato \$4 each
- + Egg / Hollandaise \$3 each
- + Relish \$2

Veg Pledge \$18 (GF option)

Roasted cherry tomato, mushrooms and wilted spinach on sourdough with salsa verde, grilled Haloumi and Dukkha

Chapter Benedict \$18 (GF option)

Traditional Eggs Benedict with smoked ham and hollandaise on a bed of spinach and toasted Turkish bread

What the Fig? \$17

Housemade apple and fig loaf topped with mixed berry compote, Canadian maple and orange mascarpone

The Brute \$18 (GF option)

Too eggs poached on corned beef with sourdough toast and hollandaise sauce, topped with pickles

I am Maximus \$24

Too eggs, any way you like, lean beef sausage, bacon, mushrooms, too pieces of sourdough, hash brown and spiced tomato compote

Smashed Avo \$18 (GF option)

Smashed avocado on sourdough with sautéed mushrooms, Persian fetta and a poached egg

Feel the love, share the wealth \$40

A sharing board of eggs any way you like, smashed avo, Persian fetta, chipolatas, granola with yoghurt & fresh berries, grilled haloumi & lemon, too hash browns, bacon, toasted sourdough, grilled tomato and toasted fruit bread with honey labna (vegetarian option - mushrooms)

Omega fix \$19 (GF option)

Toasted rye bread topped with Huon smoked salmon, fetta infused avocado, pickled cucumber and a soft poached egg

The regulator \$14

Chef's Bircher muesli consisting of soaked oats, cinnamon, apple, currants, cranberries, pepitas, flaked almonds, vanilla bean yoghurt and honey

The B.E.L.T.er \$18 (GF option)

Bacon, egg (fried only), lettuce and tomato on a toasted brioche bun with tomato relish and herb aioli
+ Swiss cheese \$1

Too Fritters \$22

House made corn fritters, smokey bacon, smashed avo with Kasundi, labna and roquette
[Veg option available – add tomato]

Feeling fruity \$8

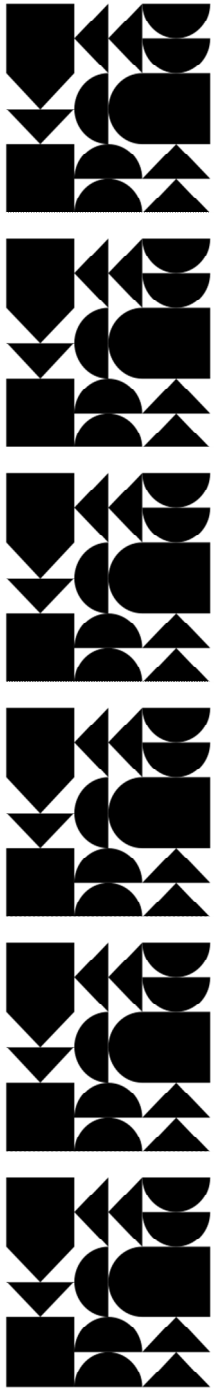
Sourdough fruit loaf with chef's rhubarb jam, butter or labna

Gluten free toast 50c

Gluten free focaccia \$1.50

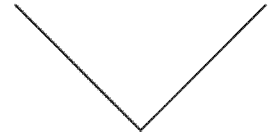
*** Please note no variations**

**** No split bills**



Lunch

available from midday



Killer Diller \$23 *(GF option)*

Steak sandwich of prime scotch fillet (medium), beer battered onion fritter, lettuce, vine tomato and chipotle mayonnaise on toasted ciabatta with herb chips

The Reuben \$22 *(GF option)*

The classic New York sandwich comprised of corned beef, sauerkraut, Swiss cheese and Russian dressing in toasted Vienna loaf. Served with herb chips

Mr. Soul \$22 *(GF option)*

Classic chicken burger of grilled seasoned chicken breast, bacon, avocado, melted double brie cheese and seeded mustard aioli on a toasted brioche bun with herb chips

The Middle Eastern \$22 / Too Share \$39

A plate of house made falafal patties, hummus, Labna, Chef's beetroot relish, warmed flat bread and tabouleh with vine tomato and olives
Add haloumi \$4

Veg Too \$20

Chef's recipe vegetable pattie encrusted in sesame, layered with crunchy bean shoots and wombok served with sweet chilli sauce and sour cream

Fries with that? \$12

American style french fries served with ketchup and mayonnaise

The Burger \$21 *(GF option)*

Chapter Too's signature grilled beef burger, bacon and melted swiss cheese with aioli, relish and pickle on a toasted Turkish round served with herb salted chips

Batter up! \$26

Beer battered Flat head tails, smoked paprika chips, mushy peas and tartare

A few squid more \$20

Lightly fried calamari with roquette, cherry tomato, parmesan and aioli

From the belly \$22

Twice cooked pork belly with asian herbs, wombok, toasted peanuts and a soy and sesame dressing

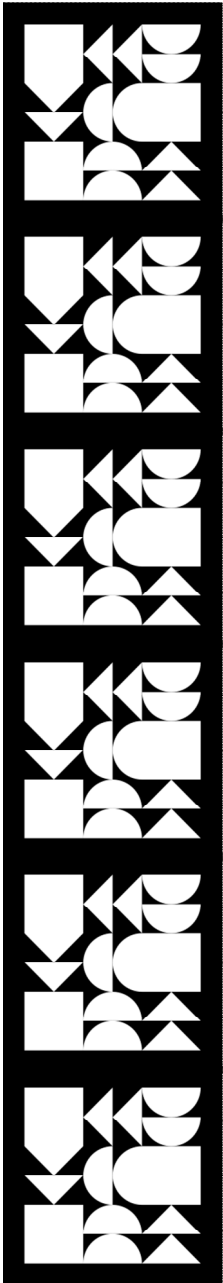
The good son \$21 *(GF option)*

Baby spinach and lettuce leaves, roasted pumpkin , cashew nut, crouton, crispy pancetta, cucumber, cherry tomato, spanish onion, and ricotta topped with avocado and pomegranate vinaigrette
+ Grilled chicken \$4
+ Poached egg \$3

Gluten free focaccia \$1.50

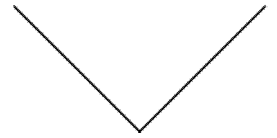
** Please note no variations*

*** No split bills*



Chapter Kids

(under 12 years old)



Breakfast - all day

Poached, scrambled or fried egg on
Turkish bread \$6.5 (*GF option*)

Fresh fruit with honey and yoghurt \$6 (*GF
option*)

Pikelets with maple syrup and
ice cream \$9

Kids Turkish bread and spreads
(Vegemite / Jam / Peanut butter) \$5
(*GF option*)

Drinks

Babychino with marshmallows \$2

Juice box \$2

Milkshake \$4.5

(Chocolate/Strawberry/Vanilla/Caramel)

Lunch - from midday

Crumbed chicken strips with chips and
salad \$9

Fish n chips and salad \$9

Kids box of chips \$4

Ham and cheese pizza \$9

Penne Napolitano \$9

Drinks

Latte / Cappuccino / Flat White / Long Black \$4

Mocha \$4.2

Short Black / Double Espresso \$3.8

Macchiato / Piccolo \$3.8

+ Soy / Lactose Free / Almond Milk \$0.5

+ Extra shot (strong) \$0.5

+ Mug \$1

Iced latte \$5

Matcha or Tumeric latte \$4.5

Magic \$4.3

Cold drip coffee \$6

Hot filter coffee \$6

Cold brew coffee \$6

Hot Chocolate \$4.2

White Hot Chocolate \$4.5

White Hot Chocolate Bounty \$5

Chai Latte \$4

Dirty Chai \$4.3

Babychino \$2

Pot of "Ceylon Tea Bush" loose leaf tea \$4

Earl Grey / English Breakfast / Chamomile & lemon /

Super Mint / Smooth Chai / Green / Lemongrass and rosehip

+ Fresh ginger \$0.50

Chapter Too's herbal organic house made tea

(ask your waitperson)

Pot of wet chai (fresh tea) \$6

Milkshake \$5.5

Chocolate / Strawberry / Vanilla / Caramel

Thick shake \$7.5

Chocolate / Strawberry / Vanilla / Caramel

Iced Beverages \$6.5 Iced Coffee / Chocolate

House made ice tea \$5.5 (Ask your waitperson)

Iced Mocha \$6.7

San Pellegrino Sparkling Water \$3.5 sml / \$6.5 lg

Soda water \$3.5

San Pellegrino \$4.5

Limonata (lemon) / Aranciota Ross (blood orange)

Soft Drinks \$4

Coke / Diet Coke / Lemonade

Hepburn Mineral Springs \$4.5

Organic Cola / Ginger Beer

Lemon Lime Bitters \$4.5

Smoothies \$7.5

Wildberry / Banana / Strawberry / Choc Banana / Mango

Freshly squeezed orange juice \$6

Freshly squeezed juice \$6.5

OJ, carrot, ginger OR Apple, carrot, ginger

Apple / Pineapple Juice \$4



Drinks



White

Villa Maria Sauvignon Blanc (Marlborough NZ 2016) \$6.5 / \$26

Anthony Joseph Vidal of Hawkes Bay Pinot Gris (Hawkes Bay 2016) \$8 / \$34

Villa Maria Chardonnay (East Coast NZ 2014) \$7.5 / \$30

Sparkling - Coldstone Pinot Noir Chardonnay (King Valley VIC) \$7 / \$30

Red

Gapsted's Hidden Story Shiraz (VIC/SA 2013) \$7.5 / \$30

Beer

Carlton Draught \$6.5

Cascade Light \$6.5

Corona \$7

Little Creatures Pale \$7.5

Knappstein Reserve Lager \$8.5

Cider

Montheith Apple \$8

Montheith Pear \$8

Rekorderlig Strawberry & Lime \$12