

DRINKS

Five Senses Coffee

Small \$4.5 Med \$5.0 Large \$5.5

Hot Drinks

Hot chocolate, powder chai (vanilla or spice),
matcha latte, turmeric latte

Tea Pot \$6.0

English Breakfast, Earl Grey, Camomile,
Lemongrass & Ginger, Peppermint,
Prana Chai Leaves

Iced Drinks \$7.7

Iced Chocolate, Coffee, Mocha, Matcha –
built over ice with vanilla ice cream
Traditional Greek Coffee – frappe,
freddo espresso, freddo cappuccino

Milkshakes \$7.7

Chocolate, Vanilla, Caramel, Strawberry

Freshly squeezed juice \$7.7

Classic OJ – orange

Classic AJ – apple

Aqua Man – orange, carrot, ginger and
lemon

Make Me Green – apple, mint, celery,
spinach and lime

Bloody Maria – apple, beetroot, lemon
and celery

Lucy in the Sky – watermelon, orange
and ginger

Smoothies \$8.8

Classic Banana – banana, milk and
honey

Mango Banana – banana, mango, milk
and honey

Coco Berries – mixed berries, banana,
coconut, milk and honey

Mango Passion – mango, passionfruit,
orange juice and mint

Soft Drinks \$5.0

Glass bottles varieties only

VOSS Sparkling Water \$6.0

San Pellegrino \$6.0

ALCOHOL BEVERAGES

Cocktails

Espresso Martini \$15.0

Negroni \$15.0

Aperol Spritz \$12.0

Bloody Mary \$10.0

Mimosa \$9.0

Wine

RED

Shiraz \$9.5 \$35

Cabernet Sauvignon \$9.5 \$35

WHITE

Sauvignon Blanc \$9.5 \$35

Prosecco \$9.5 \$35

Beers by the bottle \$9.0

Corona

Asahi

James Squire Pale Ale

Peroni

Heineken

Selection of Spirits available

Menu subject to change without
notice.

BREAKFAST

Artisan Toast \$9.9 Sourdough, Multigrain, Fruit Toast or Gluten free bread w/ butter, homemade raspberry jam, Vegemite, Nutella or Peanut Butter (VG, GF)

Eggs on toast \$10.9 Free range eggs, cooked your way, on sourdough bread (VG, GF)

Mediterranean Omelette \$20.9 Olives, cherry tomato, capsicum, spring onion and Persian feta (VG, GF)

Caramel Pancakes \$21.9 Bananas, strawberry, berries, vanilla ice cream and pistachio praline (VG)

Smashed Avo \$21.9 Two poached eggs, heirloom tomato, whipped Persian feta, beetroot hummus, fresh basil and mix seeds on sourdough bread (VG, GF)

Big Breaky \$21.9 Bacon, eggs your way, roasted tomato, thyme mushroom, hash brown, chorizo, on sourdough toast (GF)

Veggie Breaky \$20.9 Eggs cooked your way, grilled haloumi, thyme mushroom, roasted tomato, spinach, hash brown, avocado on sourdough toast (VG, GF)

Chilli Scramble \$20.9 Bacon, fresh chilly, spring onion, fresh coriander, parmesan floss on sourdough bread (GF, VGopt)

Eggs Benny \$21.9 Bacon, two poach eggs on house made rosti topped with hollandaise and julienne apple (GF, VGopt)

Breaky Burger \$13.9 Bacon, eggs, hash brown, tasty cheese and haloumi cheese with tomato relish on brioche bun.

EXTRAS

Roasted tomato, eggs, haloumi \$3.5
Spanish chorizo, mushroom, bacon, avocado \$4.0
Hash brown \$2.2
Smoked Salmon \$6.6
Tomato sauce or aioli \$0.50 each
Gluten free bread

KIDS MENU

(12 years & under)

Pancakes, banana, strawberry, syrup, vanilla ice-cream \$9.9
Cheese/tomato toastie & hash brown \$9.9
Mini egg/cheese toastie & hash brown \$9.9
Kids Juice – orange or apple only \$4.4

LUNCH

Calamari Salad \$21.9

Fried calamari, rocket, with slaw, sesame seeds and pickled carrots

Lamb Salad \$23.9

Lamb back strap, rocket, slaw, quinoa, cherry tomato, radish, lemon mustard dressing topped with hummus and Persian feta

Moroccan Chicken Salad \$21.9

Grilled chicken breast, moghrabieh, cherry tomatoes, baby spinach, sliced red radish, lemon zest and aioli dressing

Superfood Salad \$21.9

Wild rocket, quinoa, edamame beans, cherry tomato, cucumber, avocado, goat cheese, goji berries and a honey balsamic vinaigrette (VG, VEopt)

+ salmon \$6.6

+ poached egg \$2.5

Mushroom Melt Burger \$18.9

Dukkha crumbed portobello mushroom, marinated capsicum, swiss cheese, avocado, rocket, tomato and honey mustard & chips (VG, GFopt, VEopt)

Chicken Burger \$18.9

Southern fried chicken, slaw, swiss cheese, chipotle mayonnaise & chips (GFopt)

Pauly's Burger \$18.9

Wagyu beef patty, cheddar cheese, pickles, tomato relish, lettuce & chips (GFopt)

Steak Sandwich \$25.9

200-gram Scotch fillet, fried egg, caramelized onion, rocket, cheese, honey mustard aioli on Turkish bread & chips

Chicken Parma \$20.9

Chicken schnitzel topped with Napoli sauce and cheese with chips and garden salad

Open chicken or lamb souvlaki \$22.9

Choice of grilled chicken or lamb with Greek salad and tzatziki served with warm pita bread & chips. **Lamb extra + \$4.0**

SIDES

Lamb skewer \$8.8
Chicken skewer \$6.6
Bowl of chips with sauce & aioli \$9.9
Tomato sauce or aioli \$0.50 each
Gluten Free Bread

KIDS MENU

(12 years & under)

Mini beef burger, chips & sauce \$9.9
Chicken tenderloins, chips & sauce \$9.9
Chicken nuggets, chips & sauce \$9.9
Kids Juice – orange or apple only \$4.4

Kitchen closes 3pm every day

BOOK YOUR NEXT FUNCTION AT PAUL & SONS!

email: paul@paulandsonseatery.com.au
or call: 9848 1220

Options available: Vegetarian (VG) Vegan (VE) Gluten free (GF)
Dairy free (DF)

Public holiday 15% surcharge All card payments 1% surcharge

PUBLIC POLICY & DISCLAIMER: If you have any allergies, intolerances, or specific dietary requirements, please notify our staff and we will try to cater for you as best as possible. Our kitchen and cafe cannot guarantee against any cross-contamination with **peanuts, tree nuts, milk, lupin, eggs, sesame, fish, shellfish, soy, wheat**, or any other food.