

# MENU



Our Passion. Your Taste.

Dishes marked \* are gluten free. Dishes marked + can be made gluten free – please let us know when ordering. Due to the higher cost of most gluten free products we unfortunately have to pass on a \$1 surcharge for gluten free. Please advise us if you have any other dietary requirements – we're more than happy to accommodate you!

PLEASE ORDER AND COLLECT CUTLERY  
FROM THE FRONT COUNTER

## BREAKFAST – until 3pm everyday

Featuring Balhannah bacon, ham and sausages, Local free range eggs and Lobethal Bakery breads.

<u>Classic Brekky</u> – 2 eggs sunnyside up, bacon and toast	\$12
<u>Big Brekky</u> – eggs, bacon, sausage, roast tomato, mushrooms, spinach and toast	\$18
<u>Alaskan</u> – creamy scrambled eggs with smoked salmon and chives, served on toast	\$14
<u>Vego</u> – Toasted sourdough rye topped with avocado, grilled mushrooms, roast tomatoes and spinach	\$12
<u>Pancakes</u> – 2 stack traditional or gluten free, served with lemon and sugar or Pure maple syrup	\$9
<u>Fruit Toast</u> – 2 slices of thick cut fruit bread, toasted and served with butter on the side	\$5
<u>Toast and spreads</u>	\$5
<u>Brekky parfait</u> – layers of homemade granola, yoghurt and fruit	\$9

### Croissants

- Warm with butter and jam \$5
- Ham and cheese \$7
- Smoked Salmon and cream cheese \$9

### Extras all \$2

Bacon, Egg, Pancake, Toast, Tomato, Spinach, Mushrooms, Hash brown, Sausage, Smoked salmon, Hollandaise, Spreads and syrups

### Weekends and public holidays only:-

<u>Eggs Benedict</u> – two soft poached eggs served on a toasted English muffin with grilled ham and hollandaise sauce	\$16
<u>Eggs Florentine</u> – two soft poached eggs on toasted English muffin with spinach and hollandaise sauce	\$16
<u>Eggs Salmondine</u> – two soft poached eggs served on toasted English muffin with smoked salmon and hollandaise sauce	\$18

## LUNCH

- +**Soup of the day** – see special's board. \$9
- +**Garlic Bread or Cheese and Mustard Bread** – 4 pieces \$4
- +**Baguettes and Toasted Wraps** All \$11
- Classic – with poached chicken breast, avocado and mayonnaise
  - Vegie – with rocket, roast vegies and pesto mayonnaise
  - BLT – grilled bacon, lettuce, tomato and cheese
  - Turkey, cranberry, cheese and baby spinach
  - Grilled lamb, homemade tzatziki, red onion and capsicum
  - Tandoori Chicken, roast sweet potato, tomato, lettuce and minted yoghurt
- +**Caesar Salad** – our classic version featuring Balhannah bacon, cos lettuce, anchovies, croutons, shaved parmesan cheese, a soft poached egg and our own house-made dressing \$13
- Add grilled chicken \$18
- +**Hills Tasting Platter** – Lobethal Bakery breads, Woodside Cheesewright's cheeses, Local smallgoods, house marinated olives and other seasonal goodies! \$15 for 1 / \$25 to share
- +**Beef or Vegie burger** – with spiced beetroot relish, cheese, lettuce and tomato. Served on a toasted bun with chips on the side \$16
- Pot Pie** – Braised beef with red wine and vegetables, baked in a ceramic pot with a pastry top. Served with your choice of chips or salad \$18
- \***Thai Fish Cakes** – spiced with Thai curry paste, coriander and kaffir lime leaves, served with a chilli-lime sauce and salad \$15
- +**Fish and chips** – Two tender fillets of fish fried in Cooper's beer batter, served with chips, lemon and house-made tartare sauce \$15
- +**Club sandwich** – triple-decker toasted sandwich with egg, bacon, lettuce, tomato and mayonnaise, served with chips and our house-made tomato relish \$13
- +**Chips** - \$5    +**Hand Cut Wedges** - w/ sour cream and sweet chilli sauce - \$10
- \***Side Salad** - \$6    \***Rocket, pear and parmesan salad** - \$8

SEE THE BOARD FOR DAILY SPECIALS

With over 20 years in the hospitality industry, and extensive experience in some of Melbourne's top restaurants, owner and head chef Nicole McIntosh brings her passion for local, fresh food to The Olive Branch.

Nicole is passionate about local, quality food, which is why we source the majority of our fresh produce from within the Hills. With the exception of bread, we house-make all of our own products, ensuring the highest quality and freshness.

We also produce a range of packaged biscuits, relishes, chutneys, sauces and dressings, so if you enjoyed it on the menu you can buy it to take home!

Don't forget we offer a full range of services including in-house and off-site functions and catering, children's supervised craft and cooking classes and an ever expanding retail section stocking house made and regional foods, gift hampers and a range of giftware.

Sign up to receive our newsletter and receive regular updates on upcoming events, receive special offers and vouchers, and have the opportunity to be included in our

'Your Taste' Tasting Team.

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