

# ALL DAY BREAKFAST MENU

Mushroom diablé: \$15.50
Devilled mushrooms, grilled bread with spinach and asparagus $\left(GF\right)\left(V\right)$
Big Brekkie: \$18.00 Free range eggs, bacon, mushrooms, tomato, homemade baked beans, beef sausage on Turkish bread (GF)
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Croissant: \$8.50 With your choice of 3 fillings, served with a green salad
Gourmet focaccia:
Raisin Toast:\$ 3.00
Egg, cheese & bacon turkish roll: \$ 8.50
Toasties: \$ 6.50 With your choice of 3 fillings
Muesli:
All extras per item \$2.00 Gluten free or rye bread bread available - \$2.00 extra



# **DESSERTS**

(Breakfast and Lunch)

Crépes:	"All served with ice cream"
Lemon and sugar:	\$ 9.5°
Strawberry coulis:	<b>\$12.</b> 50
	.:\$11.50
Honey & cream:	\$ 9.5°
Homemade cakes: Brownie berry cheese cake Orange, almonds & poppy so	\$ 9.50
Sticky date & pistachio	eds (GF)
Flourless chocolate (GF) Apple cherry crumble	
G3 (green lime, green apple,	reen ginger)
Carrot cake	
Clafoutis:  Peach Cherry Prune	\$ <b>4.</b> 00
Mini tarts:	\$ 3.00



# LUNCH MENU

**Soups** Served with grilled Turkish Bread

Yemen: \$12.00 Chicken, rice, tomato and dill topped with garlic yoghurt (GF)
$\begin{tabular}{lllllllllllllllllllllllllllllllllll$
Soup of the Day:\$12.00
Gluten free or rye bread: - extra \$2.00
Mains
Antipasto platter for 2:
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Sheoak lamb burger: \$18.00 With grilled eggplant, tomato, roasted capsicum, spanish onion, rocket, fetta & tsatziki on Turkish pide
Blue cheese & caramalised onion tart:



$\begin{tabular}{ll} Classic salade Niçoise: & Sheoak dressing $(GF)(V)$ & Sheoak dre$
Open Turkey:\$15.00 With cranberry, bacon & cheese served with baby green salad & pistachio
Sri Lankan chicken curry:
Smoked salmon, brie & dill tart:
Turkish wagyu meatballs & rice pilaf:
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Moroccan Chermoulah chicken: \$19.00 Marinated in fresh parsley, coriander, preserved lemon, spices, red onion, & virgin olive oil. With a pistachio spiced couscous & baby salad of roasted peppers, olives, spinach & red onion (GF optional with rice)
Sheoak summer salad specials:



# **EVENING MENU**

## **STARTERS**

Cheese platter:			
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Soup of the day:\$12.00 Served with turkish bread			
Antipasto plate for 2:			
Sheoak Pizza:			
Vegetarian Sheoak Pizza:			
MAINS			
Sheoak summer salad special:			
Pasta:			
Turkish wagyu meatballs & rice pilaf:			
Sri Lankan chicken curry:			



## MAINS CONT.

Grilled salmon: \$24.00
Served with skordalia, haloumi, zucchini fritters, grilled tomatoes & salsa verde
Risotto ball:\$20.00
Filled with spinach, pine nut, lemon & mozzarella with a ratatouille & salad of fresh tomato,
onion & basil aioli (GF) (V)
Moreogen charmoule chicken.
Moroccan chermoula chicken: \$24.00
Marinated in fresh parsley, coriander, preserved lemon, spices, red onion & virgin olive oil.
With a pistachio spiced couscous & baby salad of roasted peppers, olives, spinach & red onion
Persian lamb & cashew nut koresh: \$25.00
Perfumed with Baharat spices and rosewater with Za'atar grilled vegies, fresh herb salad &
DESSERTS
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Créme Brulée:
With almond & pistachio biscotti
Poire Belle Héléne: \$11.50
Poached pear in vanilla syrup with chocolate sauce, ice cream & roasted almonds
Clafoutis:
Peach, Cherry or Prunes
Tarts: \$ 9.00
Chocolate & banana
Pear & almond
Crépes: "All served with ice cream"
Lemon and sugar:       \$9.50         Strawberry coulis:       \$12.50
Hazelnut chocolate & banana: \$11.50
Honey & cream:



#### DESSERTS CONT.

#### Coffee and Tea

Coffee - Our coffee is fair trade and organic	
Flat white, Latté, Cappuccino, Mocha, Long black, Short black:	0
Chai latté, hot chocolate:	0
Extra shot or Mug:	0
Extra for soy, rice milk:	Э
Ice coffee or iced chocolate - served with cream and ice cream:	0
Babycinno:	Э
Tea - Please ask our staff for flavours available	
Mug:	)
Small pot:	0
Large pot:	S