

LT.COLLINS

BREAKFAST.

Available 7:00am - 11:30am

<u>Toast</u>	6.5
<i>with butter, jam, vegemite or peanut butter</i>	
Sourdough, Multigrain	
Gluten Free	+1
Sourdough Fruit Loaf	+1
<u>Shakespear Granola</u>	8.5
House made granola, Greek yoghurt, saffron and cinnamon poached pear	
<u>Winter Solider</u> (V DFA)	8.5
Spiced apple soaked oats, Greek yoghurt, berry compote, toasted almonds	
<u>The Damburger</u>	10
Fried egg, spinach, hash brown, tasty cheese and house made hot sauce in a toasted milk bun + bacon or chorizo	
+4	
<u>Omelette that Slide</u> (VA GFA DFA)	15.9
Omelette filled with roast capsicum, mushroom and spinach, served with sourdough toast	
<u>Nine-Juan-Juan</u> (GFA DFA VA)	15
Mexican scrambled eggs with chorizo, tomato, jalapeno and coriander on sourdough toast	
<u>Guac-Blocker</u> (V GFA DFA)	17.5
Smashed avocado, spice roast chickpeas, feta, cherry tomatoes and black sesame on multigrain toast with poached eggs	
<u>Eggs your way</u>	11.9
Poached, fried or scrambled eggs on your choice of sourdough or multigrain toast	
<u>Sides</u>	
bacon, chorizo, avocado	4.5 ea
roasted tomato, wilted spinach,	3.5 ea
roasted mushrooms, hash brown	

SANDWICHES.

Served with sweet potato crisps

<u>Still The O.G</u>	13.5
Chicken schnitzel, coleslaw, tasty cheese and house made basil aioli on a Turkish roll	
<u>Poultrygheist</u> (GFA DFA)	13
Poached chicken breast, pickled carrot, spring onion, kewpie mayo and iceberg lettuce in a ciabatta roll	
<u>Southside Johnnie</u> (GFA DFA)	13.5
Philly cheesesteak style pulled beef, red peppers, onion, cheddar cheese and chipotle aioli on a soft white roll	
<u>Toretto's Tuna</u> (GFA DF)	13
Tuna mix, pickled green chilli, white onion, dill, American cheddar on multigrain	
<u>Lamb, Bam, Thank you Ma'am</u> (GFA DFA)	13
Slow braised lamb, pickled red onion, rocket, fetta, cucumber ribbons and house beetroot hummus in a flatbread wrap	
<u>Aubergenius</u> (GFA DFA V)	12.5
Panko crumbed eggplant, buffalo mozzarella, spinach, tomato and basil pesto on multigrain	
<u>Crunchy Fries with house aioli</u>	Sml 4 Lge 7

FOR YOUR INFORMATION.

Although we do our best to avoid cross contamination please note we cannot 100% guarantee any traces

DFA: Dairy Free Available
GFA: Gluten Free Available
VA: Vegetarian Available

DF: Dairy Free
GF: Gluten Free
V: Vegetarian

LUNCH.

Available 11:30am until 2:00pm

<u>Can't go Pasta it</u>	MP
Always changing, speak to your waiter for todays pasta offering	
<u>Miso Hungry</u> (DF GF)	18.9
Miso roast salmon bowl, soba noodles, roast eggplant, wasabi avocado mousse, red cabbage, tea-soaked egg, black sesame and lime	
<u>The Moor the Merrier</u> (DFA GFA V)	13.5
Roast sweet potato salad, Moroccan spiced chickpeas, pearl couscous, spinach, red onion, pepita, currants & cumin yoghurt	
<i>add masterstock poached chicken</i>	+4
<i>add rosemary and garlic braised lamb</i>	+4
<u>Drop That Beet</u> (DFA GFA V)	13.5
Roast beetroot salad, farro, smoked almonds, pickled red onion, rocket, feta	
<i>add masterstock poached chicken</i>	+4
<i>add rosemary and garlic braised lamb</i>	+4
<u>Taco bout it</u> (DF VA)	16.9
Two 6" soft tacos, twice cooked crispy pork belly, Hoi sin, shaved red cabbage, pickled carrot, charred corn, peanut, coriander, lime	
<u>Ocean Avenue</u> (DF GFA)	17.9
Floured and fried calamari, grilled zucchini, kale crisps, rocket, chimichurri, lemon vinaigrette	
<u>Meat your Heart Out</u> (DFA GFA VA)	18
Grilled beef burger, bacon, American cheese, lettuce, tomato, pickles, onion and house special sauce on a milk bun, served with fries	
<u>Jerks on You</u> (GFA DFA)	18
Jamaican jerk spiced chicken, coconut & coriander slaw, jalapenos, American cheddar and house aioli on a milk bun, served with fries	



LT.COLLINS

HOT/ICED DRINKS.

JUICES/SMOOTHIES

FIZZY/BOOZY DRINKS.

Coffee by Cirrus Fine Coffee, Port Melbourne

Ask us about our rotating single origin beans +50c

Espresso/short macchiato 3.7

Latte, Macchiato, flat white, cappuccino 4.0

Chai latte, mocha, hot chocolate 4.3

Matcha latte, turmeric latte, dirty chai 4.5

Loose Leaf Tea 4.5

English Breakfast
Earl Grey
Peppermint
Gunpowder Green
Lemongrass & Ginger
Chamomile

Loose Leaf Chai (Prana) 5.5

Extras:

Over ice +30c
Mug +50c
Extra shot +50c
Decaf +50c
Alternative Milks +1
Bonsoy, Milk Lab Almond, Milk Lab
Lactose Free, Califia Oat Milk

Flavorings: +50c

Caramel, Hazelnut, Vanilla

	Ice	Ice Cream
Iced Long Black	5	-
Iced Chai	6.5	7.5
Iced Mocha	6.5	7.5
Iced Coffee	6	7
Iced Chocolate	6.5	7.5
Iced Matcha	7	8

Orange ya Glad 8
Carrot, Orange, Cantaloupe, Ginger

Green Machine 8
Apple, Pear, Mint, Spinach

Healthy Helen 8
Apple, cucumber, celery, pineapple

Plain Orange or Apple 7.5

Sydneysider 8.5
Banana, dates, yoghurt, oats, milk

Queenslander 9
Mixed berries, banana, honey, milk yoghurt

Melbournian 8.5
Pineapple, spinach, banana, orange, ice

Coke/Diet/No Sugar 330ml glass bottle 4.5

Capi flavored mineral water 250ml 4.2
Ginger Beer, Blood Orange, Lemon,
Cranberry, Lemonade, Mineral Water

Cascade Lemon, Lime & Bitters 5

Capi Sparking mineral water 750ml 8

Kombucha 5
Assorted flavours

We rotate our alcoholic beverage stocks, please ask your waiter for today's selection

House Beer 8.5

House Beer - Light 8

House Cider 8

Wines **Glass** **Bottle**

House White 8.5 28

House Red 8.5 30

House Sparking - 28

Alcoholic beverages must be accompanied with food

NEED CATERING?

We'd love to help.

Email: catering@littlecollins.com.au

for more information.



Open Monday-Friday 7am-3pm

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