

DAYTIME MENU

BREAKFAST SERVED UNTIL 12PM

- TOAST**
[Artisan organic stoneground bread by Dench]
Sourdough, grain or raisin **6.5**
Gluten Free (by Matisse Artisan Bakers)
Plain (egg & DF) **8**
Served w/ a choice of spread or assorted gourmet jams.
- GLORIOUS GRANOLA** **12.5**
Gabs' sugar free, 17 ingredient bowl of healthy goodness. w/ seasonal fruit & Greek yoghurt.
- TROPICAL PORRIDGE DF/V** **12**
Coconut porridge topped w/ a summery fruit mix including pineapple, mango, banana, oranges & chia.
- BRAZILIAN BREKKY BOWL DF** **13**
Frozen super food bowl. Acai berries blended w/ avocado, banana & juice. Our Granola & fresh fruit complete the goodness.

FINEPRINT

We pride ourselves on the fact that 90% of our food is cooked from scratch on site. In sourcing fresh seasonal produce and also supporting good farming practices, we believe it helps us ensure that our passion and vision are on the road to being realised.
Straight from the farm to your plate where possible.

We are also supported by Green eggs for our free range eggs (as such yolk colour may vary).
Fruit & veg supplied by Sciclunas.
Organic stoneground bread by Dench.
Buckwheat Gluten free by Matisse.

We try to accomodate changes where possible but during busy periods we may say NO in the interest of efficiency.

ALL DAY BREAKFAST

- BREAKFAST SOUVLAKI** **18**
Open style pita filled w/ tomato relish, scrambled eggs, kale, thyme roasted mushrooms, bacon & Dodoni feta.
- FLO MEETS BENEDICT GFO** **19**
Sourdough toast w/ sautéed baby spinach, bacon, poached eggs, hollandaise & crisp apple batons. Switch the bacon for salmon if you prefer!
- BRUSCHETTA GFO** **18.5**
Smashed avo & Dodoni Greek feta on organic sourdough toast, topped w/ crushed peas, mint & a pickled spring salad.
- Add a poached egg.** **2.5 EA**
Add smoked salmon. **4.5**
- ZUCCHINI FRITTERS GF** **18.5**
YES...the best zucchini, potato & corn fritters are back w/ our house-made BBQ sauce, rocket, smashed avo, Dodoni feta & a poached egg.
- WAFFLING ON** **15.5**
Waffle straight off the press w/ strawberries, berry drizzle, spiced mascarpone & maple syrup.
- EGGS YOUR WAY GFO / DF** **10.5**
Scrambled, poached or fried w/ organic sourdough or grain toast.
- SIDES**
- Gluten Free bread. **1.5**
- Free range egg. **2.5 EA**
- Roasted roma tomatoes, sautéed baby spinach. **4 EA**
- Avocado, bacon, chorizo, thyme roasted mushrooms, smoked salmon, baked beans. **4.5 EA**
- Black pudding, white pudding, smashed avo w/ feta & lemon, pan fried haloumi **5.5 EA**

LUNCH FROM 12 UNTIL 3PM DAILY

- FISH 'N CHIPS** **17.5**
Golden strips of beer battered flathead & crispy chips. Served w/ a refreshing Greek salad & our own tartare sauce
- SALT 'N PEPPER SQUID** **16.5**
Peppery pieces of squid w/ an orange, fennel & rocket salad. Accompanied by our delicious house made lemon basil aioli
- ĆEVAPI (ĆEVAPČIĆI) GFO** **19.5**
Serbian style hand rolled sausages (5) w/ wild rocket or traditional diced onion. Served w/ Turkish bread, sour cream & Ajvar (relish).
- THE BEEF BURGER GFO** **18.5**
Delicious Robbins Island Wagyu pattie in a brioche bun w/ Dijon mustard, bacon, caramelised onion, asiago cheese & beetroot relish. Served w/ chips.
- Add a fried egg.** **2.5 EA**
- THE CHICKEN BLT BURGER GFO** **18.5**
Grilled organic chicken breast in a brioche bun w/ green salad, bacon, house mayo, tomato & swiss cheese.
- SOUVLAKI SALAD** **19.9**
Grilled lamb backstrap w/ tabbouli style salad(including parsley, coriander, mint, freekeh, tomato, cucumber), pita triangles & pea hummus
- STEAK SANDWICH GFO** **23.5**
200g Scotch fillet cooked to your liking served in Turkish bread w/ homemade mayo, tomato caramelised onions & lettuce. Chips & house beetroot relish on the side.

ASK ABOUT OUR DAILY SPECIALS!

SALADS & SIDES

- Display salads varied daily and available until sold out.
- Side serve. **6.5**
All salads one serve. **13.9**
Mix of 2 salads. **15.9**
Mix of 3 salads. **19.9**
- Green Salad (side only)** **4.5**
- SALAD EXTRAS**
- Add poached egg **2.5 EA**
Add pan seared poached chicken breast **4.5**
Add smoked fjord salmon **4.5**
- Chips** **4.5/8**

GOURMET ROLLS & PASTRIES MADE DAILY ARE ON DISPLAY AND AVAILABLE UNTIL SOLD OUT.

LITTLE GEESE

- EGG ON TOAST** **9.5**
One free range egg poached or fried on sourdough toast w/ bacon
- TOASTIES** **7**
Triple smoked ham & Swiss cheese
- FISH 'N CHIPS** **10.5**
Beer battered flathead strips w/ chips & sauce
- CHEESEBURGER** **10.5**
Wagyu pattie w/ lettuce, cheese & tomato

SWEETS

A RANGE OF SWEET TREATS & CAKES ARE MADE IN HOUSE & ON DISPLAY IN OUR CABINET.

TAG YOUR GREEN GOOSE VISIT
@THEGREENGOOSE_
@MALVERNGOOSE
#THEGREENGOOSE

(GFO) gluten free option available
(GF) gluten free
(DF) dairy free

**** Please inform your waiter if there are any food allergies prior to ordering.**

LOOKING FOR A FUNCTION VENUE?
TAKE OURS!

For more information on events & functions email
thegreengoose@iprimus.com.au

DRINKS MENU

HOT DRINKS

COFFEE	3.8
Orthodox blend by St. Ali	
HOT CHOCOLATE, MOCHA & CHAI LATTE	4
GOLDEN LATTE OR MATCHA LATTE	4.5
EXTRAS	
Soy milk (Bonsoy)	.5
Almond/lactose free/coconut milk	.5
Double shot /strong	.3
TEAS	4.5
By Tea Leaves in Sassafrass	
Classic Teas:	
English breakfast, Earl grey, Peppermint, Chamomile, Lemongrass & ginger	
Chai Tea:	
Assam tea lended w/ rich warm spices of cinnamon, cloves, cardamom pods & ginger.	
China Sencha:	
Plain green tea	
Japanese Quince:	
Green tea w/ freshness of quince.	
COLD DRINKS	
ORGANIC BOTTLED JUICES	4.5
Orange, Cloudy Apple, Apple/Guava, Apple/Carrot/ Ginger	
SAN PELLEGRINO	3.8
Limonata, Chinotto, Pompelmo & Aranciata Rossa.	
SPARKLING WATER	
Small (250ml)	3
Med (500ml)	5
Large (1 Ltr)	8
SPLITROCK TIRO RANGE	3.8
Italian red orange, Soda, Ginger ale & Pink grapefruit	
SOFT DRINKS	4.5
Coke, Diet Coke & Coke zero	

JUICES

VIRGIN MARY	9.5
Tomato juice w/ celery, tobasco, worcestershire, sea salt, pepper, lime & chilli	
KALE MARY	9.5
Cucumber, kale, coriander, apple, ginger,celery, lime & chilli	
SUMMER GOOSE	7.5
San bitters over ice w/ freshly squeezed orange juice....Think NON-ALCOHOLIC Campari & orange!	
GOOSE JUICE	7.5
Freshly squeezed juice w/ a choice of: Apple, orange, watermelon, grapefruit, pineapple, celery or carrot Add ginger/mint for an extra zing.	
APPLE ZINGER	7.5
Mixed apples, ginger & coconut water	
MINTY MELON	7.5
Watermelon & mint	
SPARKLING GREEN	7.5
Cucumber, apple, lemon, coconut water & raw greens.	
HEALTH TONIC	7.5
Apple, carrot, celery & ginger	
JUICY FRUIT	7.5
Pineapple, apple, mint, coconut water & raw greens	
KICK STARTER	7.5
Orange,apple, watermelon, pineapple & ginger	

SMOOTHIES & SHAKES

CLASSIC BANANA	8
w/ cinnamon & yoghurt (Soy/ Almond Milk Extra \$1)	
AÇAI SMOOTHIE DF	9
Açai berries, coconut water & banana.	
CLEAN 'N GREEN DF	9
Spinach, mixed leaves, celery, apple, avocado, ginger, mint, honey, chia, lemon & coconut water.	
VERY BERRY DF	9
w/ raspberries, blackberries, blueberries, banana, LSA & almond milk.	
TUTTI FRUTTI DF	9
Mixed seasonal fruit, ice & apricot nectar	
PIÑA PUNCH DF	9
Pineapple, banana & coconut milk	
BREAKFAST SMOOTHIE	9.5
Yoghurt, mixed berries, flaxseed, milk & granola	
MILKSHAKES	6
Vanilla, choc, berry, mocha & coffee (Soy/Almond Milk Extra \$1)	
PEANUTELLA THICKSHAKE	9
Peanut butter & nutella w/ loads of icecream	
BERRYLICIOUS	9
Chocolate, berries & banana thickshake	
COOKIES 'N CREAM	9
Triple chocolate & oreo crunchie thickshake	
ICED DRINKS	6
Chocolate, coffee, mocha or chai. (Soy/Almond Milk Extra \$1)	

Feeling cheeky?

ASK FOR OUR COCKTAIL LIST

COCKTAILS

SPARKLING

WHITE WINE

RED WINE

ROSÉ

BEERS & CIDERS

HAPPY HOUR

EVERY FRIDAY NIGHT

**5 - 6 PM
9 - 11PM**

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