

# Four Saints

★★ ESPRESSO AND KITCHEN ★★

## Breakfast | All Day

<b>Avo Smash</b> .....	<b>16.00</b>
With Dukkah on charred sourdough (Vegan)	
Poached Egg .....	+2.00
<b>Bacon &amp; Egg Brioche</b> .....	<b>13.00</b>
Bacon & egg on thick & fluffy sliced brioche w rocket & Four Saints' signature smoky Baharat chutney	
<b>Billionaire's Breakfast</b> .....	<b>15.00</b>
Organic Steel cut oats, w currants and cinnamon poached pear (Vegan)	
<b>Sunshine Bowl</b> .....	<b>18.00</b>
2 poached eggs dusted with Zaatar, spinach, roasted sweet potato, avo wedge, broccolini, hommous, tomatoes (GF, V)	
<b>Build-a-Breakfast</b>	
Poached/fried/scrambled eggs w toast .....	<b>10.00</b>
Avocado wedge/grilled tomato .....	+4.00
Bacon .....	+5.00
Smoked salmon .....	+6.00
Basturma (Armenian spiced cured beef) .....	+6.00
<b>Breads by Sonoma Toasted</b> .....	<b>6.00</b>
Fruit spelt, wholemeal-malt, Turkish white sourdough w butter and choice of 1 spread	
Gluten free toast .....	+1.00
Spreads include - peanut butter, house jam & marmalade, Nutella, Vegemite	

## Kiddies | from 11<sup>00</sup>

<b>Chicken Little</b> .....	<b>13.00</b>
Parmesan tenderloin schnitzel and chips	
<b>Burger Monster &amp; chips</b> .....	<b>13.00</b>
<b>Ham &amp; Cheese sourdough toastie</b> .....	<b>8.00</b>

## Sandwiches & Sweets | AS DISPLAYED

## House Specialities | all day

<b>Persian Bruscetta</b> .....	<b>16.00</b>
Cashew, feta & basil pesto on charred sourdough w heirloom tomato medley & pomegranate reduction (V)	
<b>Mujadarra</b> .....	<b>18.00</b>
Bacon & onion jam, brown & black organic rice, lentils, fried eggs, sumac yoghurt & zhoug (GF)	
<b>Shakshuka</b> .....	<b>20.00</b>
Oven baked eggs in rich tomato sauce, ricotta & pinenut dukkah brittle, zhoug & fluffy Yemeni spring onion roti (V)	
Basturma .....	+6.00

## Lunch | from 11<sup>00</sup>

<b>Feast In The Middle East Falafel Bowl</b> .....	<b>18.00</b>
House made falafel, hommous, grilled and raw vegetables with Zhoug (Vegan)	
<b>Steak Sandwich</b> .....	<b>17.00</b>
Chargrilled, grass fed Black Angus Sirloin with roquette, aioli, sourdough and chips	
<b>King of the Castle Beef Burger</b> .....	<b>17.00</b>
Beef patty, cheddar, caramelized onion, juicy dill & chili Israeli pickle, Baharat chutney, crisp Iceberg lettuce, aioli on brioche bun w chips	
<b>Chargrilled Chermoula Chicken</b> .....	<b>20.00</b>
With a salad of quinoa, broccolini, sweet potato, eggplant, zucchini, beetroot & minted feta dressing (GF)	
<b>Sour Cherry Lamb Meatballs</b> .....	<b>20.00</b>
Baked in cinnamon, cumin & honey tomato sauce w black rice and onion Mujadarra, Palestinian petite salad of cucumber, radish, tomato, onion w minty poppyseed yoghurt (GF)	
<b>Crunchy Chips</b> .....	<b>8.00</b>
With Four Saints' signature smokey Baharat chutney	
<b>Black Beluga Lentil Mega Salad</b> .....	<b>18.00</b>
Steamed kale, broccolini, black lentils w purple cabbage & carrots, beetroot, avocado, herbs, seeds & Manuka honey/apple cider (w Mother) lemon dressing (Vegan, DF, GF, V)	
Poached egg +2.00 Spiced chicken +4.00 S-Salmon	+6.00