



available 7am – 11.30am

**BREAKY BURGER** 19

Borgo chorizo **OR** halloumi, fried egg, caramelized onion, spinach, romesco, truffle aioli, charcoal brioche bun (PGF)

**RASPBERRY & ALMOND PANNACOTTA** 18

Maple roasted cashew granola, coconut yoghurt, halva, strawberries (GF, VG)

**DATE & WALNUT FRUIT TOAST** 12

Whipped cinnamon butter, raw honey (V)

**EGGS YOUR WAY** 13

Toasted sourdough, onion jam (V, PGF, NF, DF)

***Build your own***

**CHECK OUT OUR DELICIOUS HOUSE MADE PASTRIES  
AND SOURDOUGH BREAD**

available all day 7am - 2pm

COCONUT BRIOCHE FRENCH TOAST 23

Mango & lime sauce, coconut ice cream, fresh mango,  
coconut crumble (V, NF)

ONE OF OUR FAMOUS SAVOURY PASTRIES 23

Greek salad, sweet potato fries, tomato relish (PVG)

***Available until sold out***

WHIPPED AVOCADO 22

Beetroot puree, chick pea & barberry salsa, plant based feta,  
roast hazelnut dukka, sweet potato sourdough (VG,PGF)

SIDES

Potato & Danish feta hash | Olympus halloumi 5

Borgo chorizo | Gotzinger maple bacon | Kimchi | Confit mushrooms 6

Pork belly | Coconut chicken | Plant based feta | Whipped avo

*all sides GF*



available all day 7am - 2pm

JAPANESE STYLE SAVOURY PANCAKE	23
Roast pork belly <b>OR</b> crispy cauliflower, kimchi, sticky soy, crispy onions, chilli mayo (GF,NF, DF)	
ROAST CAPSICUM SHAKSHOUKA	22
Poached egg, Little White Goat Persian fetta, sourdough, green sauce (PGF,V,NF)	
<i>Add chorizo</i>	6
<b><i>Vegan option available</i></b>	
GOTZINGER GYPSY HAM STEAK BENEDICT	26
Green hollandaise, potato feta hash, poached eggs, seasonal greens, apple balsamic (GF, NF)	
<b><i>Vegetarian option with halloumi</i></b>	
KID'S MENU – UNDER 12 YEARS OLD	
Granola, coconut yoghurt & seasonal fruit (VG, DF, GF)	10
One slice fruit toast (V)	5
One egg on turkish (PGF, V)	9
Chicken & cheese turkish toastie	10
Margherita pizza	12
Ham & cheese pizza	14

available 11.30am - 2pm

<b>MASTER STOCK BRAISED BRISKET BURGER</b>	26
Herb salad, chilli jam, crispy onions, aioli, charcoal brioche bun, shoe string fries (PGF)	
<b>MISO BAKED SWEET POTATO</b>	23
Cashew & ginger cream, quinoa & edamami salad, sesame dressing (VG, GF)	
<b>SMALL SHARED PLATES</b>	
Bowl of sweet potato fries, garlic aioli (GF, DF, NF)	11
Edamame, burnt butter, sesame (V, GF, NF)	12
Beetroot arancini, truffle aioli (V)	21
Mushroom, sundried tomato tapenade, gorgonzola (GF,V)	21
Mexican beef tostada, smoked creamed corn, whipped avo, sour cream, pickles (GF)	2 19 3 28
Crispy fish tostada, whipped avo, quinoa & edamame, aioli, pickles (GF)	2 24 3 35
<b>SHARED BOARDS</b>	
Baked Camembert	36
Pear paste, roasted almonds, barberries, sourdough (V)	
Mezze	36
Muhammara, white bean hommus, plant based feta, marinated olives, roast veg, pickles, turkish (VG)	
<i>add selection of free range cured meats</i>	12



from 2pm – fri | sat | sun

**BAKED CAMEMBERT 36**

Pear paste, roasted almonds, barberries, sourdough (V)

**MEZZE 36**

Muhammara, white bean hommus, plant based feta, marinated olives, roast veg, pickles, turkish (VG)

add selection of free range cured meats 12

**PASTRY PIZZA 28**

Hot salami, Sicilian olives, Fiore di latte, sundried tomato  
Napoli, fresh rocket, prosciutto

Mushroom, red onion, white base, fresh rocket, Little White Goat Persian  
fetta, truffle oil (V)

**BAR BITES**

Spiced nuts (GF) 9

Warm olives (V, GF) 11

Sweet potato fries, aioli 11

Edamame, burnt butter, sesame (V, GF, NF) 12

Roast potatoes, rosemary salt, herb sour cream 12

from 3pm – fri | sat | sun

## SMALL STUFF

Little Tree sourdough, smoked butter, red wine salt	12
+ grilled chorizo	7
Beetroot arancini, truffle aioli (V)	21
Crispy cauliflower, beetroot tahini yoghurt, dukkah, (GF,VG)	22
Mexican beef tostada, smoked creamed corn, whipped avo, sour cream, pickles (GF)	19
Mushroom, sundried tomato tapenade, gorgonzola (GF,V,PVG)	21
Korean chicken bites, kimchi, aioli (GF,NF)	24
Crispy wonton, pork belly pad prik, pickled carrot (DF)	25
Sweet potato gnudi, burnt lemon butter, hazelnuts & Persian goat fetta (V)	26

## KID'S – under 12 *from 2pm*

Chicken bites, sweet potato chips, aioli (NF)	16
Cauliflower bites, sweet potato chips, aioli (V, GF, PVG, NF)	16
Margherita pizza (V, NF)	12
Ham & cheese pizza (NF)	14

## BIGGER STUFF



Tamarind baked pumpkin, coconut lentils, pomegranate, coriander (VG,GF,NF)	36
Grilled wild caught Qld seasonal fish, burnt butter, nori, lemon , crispy capers (GF, NF)	43
Roast pork belly, ginger & cashew cream, wilted wombok, sweet chilli sauce (GF, DF, PVG)	42
Crispy skin chicken, miso butterscotch, herb salad (GF)	38
Massaman spiced rump cap, turnips, roast cashew, crispy noodles (GF, DF)	44

## SIDES

Chargrilled broccolini, romesco (GF,VG)	13
Grilled corn, lime butter, chilli, manchego (V, GF, NF)	12
Roast potatoes, rosemary salt, herb sour cream (V)	12
Grilled asparagus, persillade crumb, parmesan oil (NF, V)	13

## SEE OUR FRIENDLY STAFF FOR OUR DESSERT MENU

Group gazing options from 3pm Fri|Sat|Sun

For groups of 4 +

## A Little Tree Morsel 36 pp

Mezze – Muhammara, white bean hommus, plant based fetta, marinated olives, roast veg, pickles, Turkish, free range cured meats (PVG)

Beetroot arancini, truffle aioli (V)

Edamame, burnt butter, sesame (V, GF, NF)

Korean chicken bites, kimchi, aioli (GF, NF)

Roast potatoes, rosemary salt, herb sour cream (V)

## A Little Tree Munch 47 pp

Pastry pizza (**choice 1**)

Hot salami, Sicilian olives, Fiore di latte, sundried tomato, Napoli, fresh rocket, prosciutto **OR**

Mushroom, red onion, white base, fresh rocket, Little White Goat Persian Fetta, truffle oil (V)

Beetroot arancini, truffle aioli (V)

Mushroom, sundried tomato tapenade, gorgonzola (GF, V)

Crispy wonton, pork belly pad prik, pickled carrot (DF)

Mexican beef tostada, smoked creamed corn, whipped avo, sour cream, pickles (GF)

Korean chicken bites, kimchi, aioli (GF, NF)

Grilled corn, lime butter, chilli, Manchego (V,GF,NF)

## A Little Tree Spread 58 pp

Baked camembert, pear paste, roasted almonds, barberries, sourdough (V)





Beetroot arancini, truffle aioli (V)

Crispy cauliflower, beetroot tahini yoghurt, dukkah, (GF,VG)

Sweet potato gnudi, burnt lemon butter, hazelnuts & Persian goat fetta (V)

Crispy skin chicken, miso butterscotch, herb salad (GF) **OR**

Grilled wild caught Qld seasonal fish burnt butter, nori, lemon, crispy capers (GF,NF)

Chargrilled broccolini. Romesco (GF,VG)

Roast potatoes, rosemary salt, herb sour cream (V)

## A Little Tree Treat 69 pp

Little tree sourdough, smoked butter, red wine salt + grilled chorizo

Edamame, burnt butter, sesame (V,GF,NF)

Mexican beef tostada, smoked creamed corn, whipped avo, sour cream, pickles(GF)

Korean chicken bites, kimchi, aioli (GF, NF)

Crispy wonton, pork belly pad prik, pickled carrot (DF)

Tamarind baked pumpkin, coconut lentils, pomegranate, coriander (VG,GF,NF)

Massaman spiced rump cap, turnips, roast cashew, crispy noodles (GF, DF) **OR**

Roast pork belly, ginger & cashew cream, wilted wombok, sweet chilli sauce (GF, DF, PVG)

Grilled corn, lime butter, chilli, Manchego (V,GF,NF)

## Group gazing options from 3pm Fri|Sat|Sun

For groups of 4 +

## A Little Tree Feast 79 pp

Edamame, burnt butter, sesame (V, GF, NF)

Beetroot arancini, truffle aioli (V)

Korean chicken bites, kimchi, aioli (GF, NF)

Mexican beef tostada, smoked creamed corn, whipped avo, sour cream, pickles (GF)

Sweet potato gnudi, burnt lemon butter, hazelnuts & Persian goat fetta (V)

Massaman spiced rump cap, turnips, roast cashew, crispy noodles (GF,DF) **OR**

Roast pork belly, ginger & cashew cream, wilted wombok, sweet chilli sauce (GF, DF, PVG)

Grilled wild caught Qld seasonal fish, burnt butter, nori, lemon, crispy capers (GF,NF) **OR**

Tamarind baked pumpkin, coconut lentils, pomegranate, coriander (VG,GF,NF)

Roast potatoes, rosemary salt, herb sour cream (V)

Grilled asparagus, persillade crumb, parmesan oil (NF, V)



Our group grazing options are a great way of taking the stress out of ordering. We strongly recommended choosing one of these for groups over six and we can cater for gluten free & vegetarians with-in the group, just ask our friendly staff for guidance.

We have a rotating dessert menu available after 3pm, just ask one of our friendly staff