

ALL DAY BREAKFAST (Prologue)

(Till 3pm)

Stone-baked Breads (V, *VE, *GF) Stone-baked Sourdough/Multigrain/Pumpkin (Butter, house-made raspberry & strawberry jam or spread)	7.9
Gluten Free Bread	8.9
Fig and Apricot Toast (V) Butter, local honey	8.9
Dr Marty's Crumpets (V) With mascarpone, house raspberry & strawberry jam	9.0
Coconut Chia Pudding Young coconut jelly, strawberry, blueberry, buffalo yoghurt, pistachio crumble	13.9
Bircher Muesli Fig compote, strawberry, banana, blueberry, buckwheat crumble, coconut yoghurt	15.9
Buttermilk Hotcakes (V) Roast rhubarb, maple syrup, pistachio crumble, ice cream	17.9
Breakfast Burger Crispy bacon, fried free-range egg, tomato chutney, spinach, hollandaise, brioche bun	16.9
Bacon Benedict House-made hash browns, smoked bacon, poached free-range eggs, hollandaise	19.5
Vegie Chapter (V, *VE, *GF) Free-range eggs, sauteed baby spinach, avocado salsa, thyme roasted mushrooms, grilled vine ripened tomato with pesto, organic multigrain.	19.9
Avocado Crush (V, *GF) Sea salt and lime smashed avocado, heirloom tomatoes, basil, Yarra Valley Persian fetta, pumpkin sourdough + 2 Poached Free-range Eggs	16.5 5.0
The Salmon Stack Vegetable house-made fritter on a kidney bean and herb puree, smoked salmon, avocado, sauteed spinach, poached free-range egg, house-made hollandaise	18.9
The Main Chapter (*GF) Two free-range eggs on toast, double smoked bacon, thyme roasted mushrooms, house-made potato rosti, slow roasted tomato, house-made pork, chilli and fennel sausage	23.9
Eggs on Toast (V, *GF) Poached, fried or scrambled on lightly buttered multigrain sourdough	10.9
.....	
Extras Gluten free bread, hollandaise, extra free-range egg	2.5
Meredith goats fetta, spinach, slow roasted tomato	3.5
Thyme roasted mushrooms, double smoked bacon, house-made pork, chilli and fennel sausage, smashed avocado	4.5
.....	

SNACKS AND SHARING (First Chapter)

(11:30am till late)

Beer Battered Fries Rosemary salt, Dijon chive remoulade and sweet chilli	7.9
Rosemary Potato Wedges (V, *VE, *GF) Dijon remoulade	7.9
Sweet Potato Chips (V, *VE) Sweet potato chips with Dijon chive remoulade	9.9
Mt Zero Olives (V, *VE, *GF) House marinated, rosemary and orange	8.9
Taramasalata Dip (V) Grilled flatbread, herbs	11.9
Vegetarian Wontons (4 per serve) Mixed vegetable dumplings, steamed and pan-seared, signature sauce	11.9
Southern Fried Chicken Wings (4 per serve) Hot mayo sauce	13.9
Cured Meat and Cheese Board 15 month San Daniele prosciutto, bresaola, Siciliano salami, international cheeses, grilled bread	29.9
Flame with Fame Tasting Board House marinated olives, aranchini (4), polenta chips, free-range chicken wings (4), dip, beer battered fries, bread	32.9
Cheese Board Selection of 3 international cheeses with accompaniments	26.9
Pumpkin and Mozzarella/Classic Bolognese Arancini (V) (5 per serve) Basil aioli	15.9
Saganaki (V) Balsamic fig compote, lemon	14.9
BURGERS (Second Chapter) All served with beer battered chips	
Double Wagyu Cheeseburger Two Wagyu patties, cheddar cheese, lettuce, tomato, chipotle BBQ sauce, brioche bun + Bacon + Free-range Egg	19.5 +2.0 +2.5
Mushroom Melt Burger (V) Roasted thyme field mushroom, red peppers, fetta, caramelised onion, lettuce, tomato, house-made aioli	18.5
Pork Belly Burger Confit pork belly, slaw, chipotle BBQ sauce	19.5
Peri-Peri Chicken Burger Chargrilled free-range chicken, lettuce, tomato, cheese, house-made peri-peri sauce	18.5

LUNCH AND DINNER (Third Chapter)

Third Chapter Parma Herb crumbed free-range chicken schnitzel, house-made Napoli sauce, mozzarella, slaw, beer battered chips	26.9
Lemon Pepper Calamari Green salad, tarama tartare, beer battered chips	26.9
Grass Fed Porterhouse Steak 300g Seasonal vegies, rosemary potatoes, red wine jus	35.9
Chargrilled Portuguese Espetada 300g (Skewered Beef) Black Angus rump, bay leaves, rock salt, garlic, polenta chips, garden salad	36.9
Catch of the Day (GF) - Market Price (Ask Staff)	
Lamb Rack Herb crusted lamb racks, seasonal vegetables, cranberry cous cous, red wine jus	35.9
PASTAS AND RISOTTOS	
Seafood Linguine Mussels, white fish, calamari, tiger prawns, house-made Napoli sauce	29.9
Spinach and Ricotta Filled Pasta Shells (V) Oven-baked, house-made Napoli sauce, fresh Italian Parmesan, green salad	24.9
Chicken and Camembert Risotto Spinach, pumpkin, roasted pine nuts	24.9
Rigatoni Ragù Slow cooked pulled pork, veal, house-made passata, basil and thyme, grated Grana Padano cheese	24.9
SALADS	
Pork Belly Caesar Confit pork belly, white anchovy, Parmesan, crouton, cos lettuce, free-range egg, crispy bacon, classic dressing	24.9
Trio of Quinoa (V, *VE, *GF) Red, black and white quinoa, smoked paprika, spiced roast pumpkin, baby beets, marinated fetta, pine nuts, mustard balsamic dressing	21.9
Salmon on Greens (*GF) Smoked salmon, fennel, goats cheese, julienne apples, cherry tomatoes, maple glazed walnuts, citrus and thyme dressing	21.9
Side Green Salad (V, *VE, *GF) Lettuce, tomato, cucumber, Spanish onion, lemon dressing	6.9

DESSERT (Final Chapter)

House-made Creme Caramel Vanilla bean gelato	12.9
Chocolate Fondant	12.9
White Chocolate Panna Cotta Seasonal berries, house-made berry coulis	12.9
Tiramisu	12.9
Cake Display (Ask Staff)	
KIDS MENU (UNDER 12)	
Toasted Cheese Soldiers	5.5
Pancakes with Seasonal Berries and Cream	9.9
Bacon and Egg on Toast	7.5
Hamburger with Chips	11.9
Schnitzel and Chips	10.9
Pasta with Napoli Sauce	11.9
Fish and Chips with Salad	12.9
Ice Cream with Topping	6.9

* **VE Vegan option** – dairy milk replaced with almond or soy, eggs replaced with house-made tofu scramble.
* **GF Gluten free option** – gluten free bread add \$2.
* **V Vegetarian option**
* **Dietary requirements** – Please inform us if you have any specific dietary requirements as some menu items contain nuts and other allergens. We are unable to guarantee the absence of such ingredients.
* **No variations or split bills** – During busy periods, no variations to menu or split bills.

third chapter.

cafe bar restaurant

03 9439 9514

26 Commercial Place, Eltham, VIC 3095

www.thirdchapter.com.au

  thirdchaptereatery

HOT DRINKS

Coffee	4.0
Iced Latte	4.5
Iced Coffee/Iced Chocolate	7.5
Hot Chocolate – Milk/White/Matcha	4.5
Affogato	4.5

Cold Drip Coffee	4.5
60 ml over ice, one drip of cold water every 3 seconds over 6 hours	

Chai Latte	4.5
9 aromatic spices, organic black tea and raw organic honey	

Matcha Latte	4.0
With panela sugar	

Turmeric Latte	4.0
With ginger, black pepper, cinnamon and honey	

Large Size	+1.0
Bonsoy/Almond/Coconut Milk	+0.5
Vanilla/Caramel Syrup	+0.5
Decaf	+0.5

Tea	4.5
English Breakfast/Earl Grey/Peppermint Tisane/9 Spice Chai/Liquorice Peppermint and Fennel/Rooibos Iramusu/Lemongrass and Ginger/Gunpowder Green	

Specialty Reserve Teas (Ask Staff)	4.9
---	-----

COLD DRINKS

Soft Drinks	4.5
Coke/Diet Coke/Coke Zero/House Lemon Lime and Bitters	

Daylesford Soft Drinks	4.9
Organic Cola/Organic Ginger Beer/Organic Lemon Lime and Bitters/Organic Lemonade/Organic Orange/Sparkling Apple/Sparkling Blood Orange/Sparkling Lemon/Sparkling Orange and Passionfruit/Sparkling Pink Grapefruit	

Daylesford and Hepburn Sparkling Mineral Water	5.0/8.5
(500ml/750ml)	

Daylesford and Hepburn Natural Spring Water	5.0/8.5
(500ml/750ml)	

CRAZY SHAKES

Death by Chocolate	15.0
Chocolate gelato, Kit Kat, double chocolate shake, more chocolate stuff	

Donut Indulgence	15.0
Fresh strawberries, iced donut, strawberry milkshake, whipped cream	

Hello Cupcake	15.0
White Tim Tams, cupcake, hundreds and thousands, vanilla ice cream, marshmallows	

Oreo Shake	15.0
Oreos, vanilla ice cream, chocolate, Oreos, Oreos and Oreos	

Special of the Week (Ask Staff)	
--	--

SMOOTHIES

Tickled Pink	7.9
Strawberry, raspberry, banana, apple juice,	

Berry Bang Bang	7.9
Strawberries, raspberries, blueberries, banana, coconut water, coconut milk, agave	

Mango Crush	7.9
Low fat yoghurt, berry mango juice/nectar, mango, banana	

Banana Choc	7.9
Banana, cacao, honey, vanilla yoghurt	

Morning Prologue	7.9
Low fat milk, banana, muesli, vanilla yoghurt, protein powder	

Matcha and Coconut	7.9
Matcha powder, coconut oil, spinach, kale, banana, coconut milk	

JUICES

Fresh Orange Juice	7.9
---------------------------	-----

Apple Juice	7.9
--------------------	-----

Good Morning	7.9
Carrot, apple, orange, celery, ginger	

Morning Glory	7.9
Cranberry, carrot, orange, ginger	

Veggie Patch	7.9
Kale, carrot, celery, cucumber, orange	

MILKSHAKES

Strawberry/Chocolate/Caramel/Banana/Vanilla	7.9
--	-----

Kids Size	3.9
------------------	-----

HOUSE-MADE DRINKS

Cherry Lavender Lemonade	6.9
---------------------------------	-----

Pomegranate and Orange	6.9
-------------------------------	-----

HOUSE-MADE ICED TEAS

Cranberry, Pomegranate and Honey	6.9
---	-----

Orange and Cinnamon	6.9
----------------------------	-----

Strawberry and Raspberry	6.9
---------------------------------	-----

Ginger, Apple and Honey	6.9
--------------------------------	-----

BEER, CIDER AND SPIRITS

Local	
Cascade Premium Light	6.9
Crown Lager	7.9
Coopers Sparkling	7.9
James Boag Premium	7.9
Furphy Refreshing Ale	7.9
Napoleone Pale Ale	8.9
Little Creatures Pale Ale	8.9
Napoleone Helles Lager	8.9

Imported	
Corona	8.9
Asahi Super Dry	7.9
Stella Artois	8.9
Hoegaarden	8.9

Cider	
Napoleone Apple Cider	8.9
Napoleone Pear Cider	8.9

Spirits	
Full Spirits List – (Ask Staff)	

COCKTAILS

Sangria Jug	27.9
Brandy, red wine, apple, orange, lemon, orange juice, cinnamon, brown sugar	

Bubbly Love	13.9
Passionfruit, strawberry, sugar cubes, NV brut sparkling	

Third Chapter Espresso Martini	15.9
Fresh espresso with vodka and Kaluah	

Long Island Iced Tea	18.9
Vodka, gin, tequila, Bacardi rum, Cointreau, crushed lemon, floated over Coca-Cola	

Cosmopolitan	15.9
Vodka, Cointreau, lime juice, cranberry juice	

Aperol Spritz	15.9
Prosecco, splash of Aperol, ice and fresh fruits	

Margarita	15.9
Tequila, Cointreau, lime juice, lemon juice	

Mojito	15.9
Bacardi rum, mint, soda water, lime, sugar	

Toblerone	16.9
Kahlua, Frangelico, Baileys, honey, chocolate, cream	

WINE

Sparkling Wine	
NV Syn ‘Blanc’ Sparkling – Adelaide Hills SA	8.9/39.9
2012 Goaty Hill ‘Maia’ Sparkling – Tamar Valley TAS	72.0

White Wine	
2014 ‘Twelve Signs ‘Cancer’ Chardonnay, Hilltops NSW	7.9/29.9
NV Politini Prosecco – King Valley VIC	44.9
2016 Seabrooke ‘Lineage’ Pinot Grigio – Adelaide Hills SA	9.5/33.9
2014 Richard Hamilton ‘Daydreamer’ Moscato – McLaren Vale SA	8.9/33.9
2015 Criminal Minds Riesling, Riverland SA	7.9/30.9
2015 Te Mania Pinot Gris – Nelson NZ	9.5/39.9
2015 Jackson Estate ‘Shelter Bay’ Sauvignon Blanc – Marlborough NZ	7.9/33.9
2016 Yarrowood ‘White Label’ Sauvignon Blanc – Yarra Valley VIC	34.9
2015 Indented Head Chardonnay – Bellarine Peninsula VIC	39.9

Red Wine	
2016 Lock & Key Tempranillo, Sangiovese, Granache, Rose – Hilltops NSW	39.9
2015 Yarrowood ‘White Label’ Pinot Noir – Yarra Valley VIC	9.5/39.9
2014 Hemera Estate ‘The Billy’ Grenache – Barossa Valley SA	39.9
2015 Criminal Minds Shiraz – Riverland SA	7.9/31.9
2013 Eppalok Ridge Shiraz – Heathcote VIC	56.9
2016 Impressionist by Millon Estate Tempranillo – Eden Valley SA	33.9
2014 Politini Sangiovese, King Valley VIC	41.9
2013 ‘Twelve Signs ‘Taurus’ Cabernet Sauvignon, Merlot – Hilltops NSW	7.9/29.9
2014 Richard Hamilton Cabernet Sauvignon – Hilltops NSW	41.9
2016 Yarrowood ‘Tall Tales’ Rose – Yarra Valley VIC	8.9/32.9
2014 Lock & Key Merlot – Hilltops NSW	9.5/39.9

Sweet Wine	
2015 Corniola Moscato – Yarra Glen VIC	8.9/29.9
2015 Corniola Dolce Rosso – Yarra Glen VIC	8.9/29.9

Fortified Wine	
Punt Road Botrytis Semillon	8.0
Panton Hill Aromatica	8.0
Panton Hill Muscat (20 years old)	10.0

third chapter.
cafe bar restaurant

03 9439 9514
26 Commercial Place, Eltham, VIC 3095
www.thirdchapter.com.au

