

STARTERS AND SNACKS (Prologue)

Stone-baked Garlic Bread	7.9
Mt Zero Olives and Pan-fried Chorizo (*V) House marinated, rosemary and orange, toasted Turkish bread	12.9
Bruschetta Pan-seared wild mushrooms, prosciutto, goats cheese, balsamic glaze	14.9
Trio of Dips (V) House-made romesco, beetroot hommus, babaganoush, grilled Turkish bread, herbs	14.9
Vegetarian Wontons (5 per serve) Mixed vegetable dumplings, steamed and pan-seared, signature sauce	11.9
Southern Fried Chicken Wings (4 per serve) Chipotle mayo	13.9
Grilled Calamari Salt and pepper calamari, house-made tartare	16.9
Pumpkin and Mozzarella/Classic Bolognaise Arancini (5 per serve) (*V) Basil aioli	15.9
Vegan Pumpkin Arancini (6 per serve) (V, *VE) With house-made vegan aioli	16.9
Tacos (2 per serve) Cajun prawns, pineapple salsa, avocado, chipotle mayo	16.9

SHARING (First Chapter)

Cured Meat and Cheese Board 15 months San Daniele prosciutto, bresaola, Siciliano salami, international cheeses, grilled bread, seasonal fruit	29.9
Flame with Fame Tasting Board House marinated olives, aranchini (4), polenta chips, free-range chicken wings (4), dip, beer battered fries, bread, grilled Spanish chorizo	34.9
Cheese Board Selection of 3 international cheeses with accompaniments	26.9

CHARGRILLED SKEWERS

Chargrilled Black Angus Rump Skewer 300g (Portuguese Espetada) Bay leaves, rock salt, garlic, chat potatoes, green salad	36.9	Mixed Seafood Skewer Prawns, squid, red peppers, onion, house-made tartare, sweet potato chips, salad	34.9
Chicken Tikka Skewer Curried potato, popadums, garden salad, mint yoghurt	28.9	Vegan Skewer (V, *VE) Tofu, onion, peppers, mushroom, zucchini, rosemary potatoes, vegan aioli, salad	26.9

DINNER (Second Chapter)

Third Chapter Parma Herb crumbed free-range chicken schnitzel, house-made Napoli sauce, mozzarella, slaw, beer battered fries	26.9
Lemon Pepper Calamari Green salad, house-made tartare, beer battered fries	26.9
Catch of the Day (*GF) - Market Price (Ask Staff)	
Scotch Fillet Seasonal vegies, brocolini, rosemary potatoes	35.9
Lamb Rack Crispy paprika chat potatoes, broccolini, herb crust	35.9
Chicken Kiev Crispy chat potatoes, broccolini, mustard sauce	28.9

BURGERS (Third Chapter)

All served with beer battered fries	
Double Wagyu Cheeseburger Two Wagyu patties, cheddar cheese, lettuce, tomato, chipotle BBQ sauce, brioche bun	19.5
+ Bacon	+2.0
+ Free-range Egg	+2.5
Soft Shell Crab Burger Slaw, house-made tartare, sweet potato chips, squid ink brioche	21.9
Mushroom Melt Burger (*GF, *VE) Roasted thyme field mushroom, red peppers, fetta, caramelised onion, lettuce, tomato, house-made aioli, matcha brioche	18.5
Peri-Peri Chicken Burger Chargrilled free-range chicken, lettuce, tomato, cheese, house-made peri-peri sauce	18.5

PASTAS AND RISOTTOS

Paella Chicken, seafood, chorizo, capsicum, green peas, cherry tomatoes, saffron coulis	28.9
Seafood Linguine Mussels, white fish, calamari, tiger prawns, house-made Napoli sauce	29.9
Three Mushroom Risotto (V, *VE) Pan-seared wild mushrooms, kale, halloumi cheese	24.9
Spinach and Ricotta Filled Pasta Shells (V) Oven-baked, house-made Napoli sauce, fresh Italian Parmesan, green salad	24.9
Lamb Risotto Beetroot, saganaki, caramelised onion, tomato sugo	25.9
Rigatoni Ragu Slow cooked pulled pork, veal, house-made passata, basil and thyme, grated Grana Padano cheese	24.9

SALADS

Morrocian Lamb Salad Quinoa, kale, cucumber, cauliflower, chickpea, mint yoghurt, beetroot hummus	27.9
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
Grilled Calamari Greek Salad Salt and pepper, house-made tartare	24.9
Salmon on Greens (*GF) Smoked salmon, fennel, goats cheese, julienne apples, cherry tomatoes, maple glazed walnuts, citrus and thyme dressing	21.9

SIDES

Beer Battered Fries (V, *VE) Rosemary salt, Dijon chive remoulade and sweet chilli	7.9
Rosemary Potato Wedges (V, *VE) Sweet chilli and sour cream	7.9
Sweet Potato Chips (V, *VE) Sweet potato chips with Dijon chive remoulade	9.9
Rocket, Fennel and Shaved Parmesan Salad Walnuts, pear, mustard dressing	11.9
Crispy Paprika Chat Potatoes	8.9
Garden Salad	7.9
Greek Salad	7.9
Seasonal Vegetables	8.9

DESSERT (Final Chapter)

Chocolate Espresso and Chilli Mousse	12.9
White Chocolate Panna Cotta Seasonal berries, house-made berry coulis	12.9
Old Fashioned Apple and Pear Crumble	12.9
Deconstructed Cheesecake	12.9
Cake Display (Ask Staff)	

KIDS MENU (UNDER 12)

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

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cafe bar restaurant

03 9439 9514

26 Commercial Place, Eltham, VIC 3095

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HOT DRINKS

Coffee	4.0
Iced Latte	4.5
Iced Coffee / Iced Chocolate	7.5
Hot Chocolate	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	

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 Lemonade / Sparkling Blood Orange / Sparkling Lemon / Sparkling Orange and Passionfruit / Sparkling Pink Grapefruit	

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

CRAZY SHAKES

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

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

Rainbow Unicorn	15.0
Cornetto, blue heaven shake, rainbow candy, vanilla ice cream, fairy floss	

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	

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

Banana Choc	7.9
Banana, cacao, honey, vanilla yoghurt	

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

JUICES

Fresh Orange Juice	7.9
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Mango Nectar (100% Australian)	7.9
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Apple Juice	7.9
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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 / Blue Heaven	7.9
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Kids Size	3.9
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HOUSE-MADE DRINKS AND ICED TEAS

Cherry Lavender Lemonade	6.9
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Pomegranate and Orange Soda	6.9
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Cranberry, Pomegranate and Honey Iced Teas	6.9
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Strawberry and Raspberry Iced Teas	6.9
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BEER, CIDER AND SPIRITS

Local	
Cascade Premium Light	6.9
Crown Lager	7.9
Carlton Draught	7.9
Pure Blonde	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
Peroni	8.9
Hoegaarden	8.9

Cider	
Napoleone Apple Cider	8.9
Napoleone Pear Cider	8.9

Premixed Drinks	
Jack Daniels and Cola	8.9
Jim Beam and Cola	8.9
Canadian Club and Dry	8.9

Spirits	10.0
Jack Daniel's / Smirnoff Vodka / Jim Beam / Bundaberg Rum / Frangelico / Johnny Walker Red / Midori / Captain Morgan Spiced Rum / Baileys / Kahlua / Grand Mariner / Tequila / Gordon's Gin	

COCKTAILS

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

Bloody Mary	15.9
Vodka, tomato juice, Tabasco, Worcestershire sauce	

Third Chapter Espresso Martini	15.9
Fresh espresso with vodka and Kahlua	

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	

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
NV Politini Prosecco – King Valley VIC	44.9

White Wine	
2014 Twelve Signs 'Cancer' Chardonnay, Hilltops NSW	7.9/29.9
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	
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 Merlot – Hilltops NSW	7.9/29.9
2014 Richard Hamilton Cabernet Sauvignon – Hilltops NSW	41.9
2014 Lock & Key Merlot – Hilltops NSW	9.5/39.9

Rose Wine	
2016 Criminal Minds Rose – Riverland SA	7.9/32.9
2016 Lock & Key Rose – Hilltops NSW	8.9/36.9
2016 Yarrowood "Tall Tales" Rose – Yarra Valley VIC	39.9

Sweet Wine & Fortified Wine	
2015 Corniola Moscato – Yarra Glen VIC	8.9/29.9
2015 Corniola Dolce Rosso – Yarra Glen VIC	8.9/29.9
Punt Road Botrytis Semillon	8.0
Panton Hill Aromatica	8.0
Campbell's Muscat – Rutherglen VIC	10.0

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