

ALL DAY BREAKFAST (Prologue)

Till 3pm

Stone-baked Breads (V, *VE, *GF) 7.9
Stone-baked Sourdough / Multigrain / Pumpkin (butter, house-made raspberry & strawberry jam or peanut butter)

Gluten Free Bread (V) 8.9

Fig and Apricot Toast (V) 8.9
Butter, local honey

Dr Marty's Crumpets (V) 9.9
With mascarpone, house-made raspberry & strawberry jam

Acai Bowl (V) 18.9
Acai berries, seasonal fruits and granola

Matcha Panna cotta with Granola (V) 17.9
Seasonal fruits, almond milk

Brioche French Toast (V) 19.9
Caramelised banana, marscapone, local fruit & berries, house-made salted caramel, chocolate soil

Buttermilk Hotcakes (V) 19.9
Mixed berry compote, oreo & almond crumble, hibiscus poached pear, mayple syrup, vanilla icecream, Spiced mixed nut dukkah

Breakfast Burger 18.9
Crispy bacon, fried free-range egg, tomato chutney, spinach, hollandaise, brioche bun, cheese

Bacon Benedict 20.9
House-made hash browns, smoked bacon, poached free-range eggs, hollandaise

Veggie Chapter (V, *VE, *GF) 24.9
Free-range eggs, sautéed baby spinach, avocado salsa, thyme roasted mushrooms, grilled vine ripened tomato with pesto, organic multigrain, house-made hash brown

Avocado Crush (V, *GF) 18.9
Sea salt and lime smashed avocado, heirloom tomatoes, basil pesto, Yarra Valley Persian fetta, pumpkin sourdough
+ 2 Poached Free-range Eggs +5.0

Kale, Zucchini & Halloumi Fritters (V) 20.9
Smashed avocado, poached egg, beetroot labneh

The Main Chapter (*GF) 25.9
Two free-range eggs on toast, double smoked bacon, thyme roasted mushrooms, house-made hash brown, slow roasted tomato, house-made pork, chilli and fennel sausage, tomato relish

Eggs on Toast (*VE) 10.9
Poached, fried or scrambled on lightly buttered multigrain sourdough
+ Vegan Scrambled +2.0

Extras
Gluten free bread, hollandaise, extra free-range egg 2.5 ea

Meredith goats fetta, spinach, slow roasted tomato, house-made hash brown 3.9 ea

Thyme roasted mushrooms, double smoked bacon, house-made chilli and fennel pork sausage, smashed avocado 5.0 ea

Vegan tofu scrambled, smoked salmon 5.5 ea

SNACKS AND SHARING (First Chapter)

11am till late

Beer Battered Fries (V, *VE) 8.9
Rosemary salt, Dijon chive remoulade and sweet chilli

Seasoned Wedges (V, *VE) 9.9
Sweet chilli and sour cream

Loaded Wedges (*V) 16.9
Bacon, gravy, mozzarella cheese, sour cream and spring onion

Sweet Potato Chips (V, *VE) 10.9
Sweet potato chips with Dijon chive remoulade

Mt Zero Olives and Chorizo (*V) 12.9
House marinated, rosemary and orange, toasted Turkish bread

Trio of Dips (V) 16.9
House-made romesco, beetroot hummus, baba ghanoush, grilled Turkish bread, herbs

Vegetarian Wontons (4 per serve) (V) 13.9
Mixed vegetable dumplings, steamed and pan-seared, signature sauce

Honey Chipotle Chicken Wings 600gm 15.9
Plum sauce 1 kg 21.9

Cured Meat and Cheese Board 34.9
15 months San Daniele prosciutto, bresaola, Siciliano salami, international cheeses, grilled bread, seasonal fruit

Flame with Fame Tasting Board 37.9
House marinated olives, aranchini (4), sweet potato chips, honey chipotle chicken wings, dip, beer battered fries, bread, grilled Spanish chorizo

Cheese Board (V) 29.9
Selection of 3 international cheeses with accompaniments

Pumpkin and Mozzarella/Classic Bolognese Arancini (5 per serve) (*V) 17.9
Basil aioli

Vegan Pumpkin Arancini (6 per serve) (V, VE) 18.9
With house-made vegan aioli

Bruschetta (V) 17.9
Tomato salsa, basil, yarra valley Persian fetta & balsamic glaze

Trio of Tacos 28.9
Chicken taco with avocado, mango salsa & basil mayo
Cajun prawns taco with pineapple salsa, avocado, chipotle mayo
Moroccan lamb taco with slaw, beetroot hummus & mint yoghurt

KIDS MENU (UNDER 12)

Till 3pm

Toasted Cheese Soldiers 5.5
Pancakes with Seasonal Berries and Ice Cream 10.9
Bacon and Egg on Toast 8.9

From 11am

Hamburger with Chips 13.9
Schnitzel and Chips 11.9
Pasta with Napoli Sauce 12.9
Fish and Chips with Salad 13.9
Ice Cream with Topping 6.9

BURGERS (Second Chapter)

11am till late - All served with beer battered fries

Double Wagyu Cheeseburger 22.9
Two Wagyu patties, cheddar cheese, lettuce, tomato, chipotle BBQ sauce, brioche bun
+ Bacon +2.0
+ Free-range Egg +2.5

Soft Shell Crab Burger 22.9
Slaw, house-made tartar, sweet potato chips, squid ink brioche

Vegan Burger (*GF, VE) 19.9
Sweet potato, quinoa & lentil pattie with vegan mayo, matcha bun and sweet potato fries

Peri-Peri Chicken Burger 19.9
Chargrilled free-range chicken, lettuce, tomato, cheese, house-made peri-peri sauce

LUNCH (Third Chapter)

11am till late

Third Chapter Parma 27.9
Herb crumbed free-range chicken schnitzel, house-made Napoli sauce, mozzarella, slaw, beer battered fries
+ Ham 3.5

Lemon Pepper Calamari 27.9
Green salad, house-made tartar, beer battered fries

CHARGRILLED SKEWERS

11am till late

Chargrilled Black Angus Rump skewer 300g (Portuguese espetada) 34.9
Bay leaves, rock salt, garlic, chat potatoes, green salad

Chicken Tikka Skewer 28.9
Curried potatoes, Papadums, garden salad, mint yoghurt

Vegan Tofu Tikka Skewer (VE, V) 26.9
Tofu, onions, peppers, mushroom, zucchini, rosemary potatoes, vegan aioli, garden salad

PASTAS AND RISOTTOS

11am till late

Paella 29.9
Chicken, seafood, chorizo, capsicum, green peas, cherry tomatoes, saffron coulis

Seafood Linguine 31.9
Mussels, white fish, calamari, tiger prawns, house-made Napoli sauce

Blue Cheese Risotto (*V) 27.9
Chicken, shitake mushrooms, candied walnuts, pumpkin, spinach

House-Made Potato Gnocchi (V) 27.9
Basil, mint, silver beet, burnt butter & seasonal vegetables

Meridith Goats cheese Ravioli (V) 27.9
Hand-made goats cheese & parsley ravioli, beetroot, pumpkin, spinach, candied walnuts, creamy white wine sauce

Osso Bucco Beef Ravioli 28.9
Braised red wine osso bucco and vegetable ravioli, mushrooms, spinach, red wine sauce

SALADS

11am till late

Moroccan Lamb Salad 28.9
Quinoa, kale, cucumber, cauliflower, chickpea, mint yoghurt, beetroot hummus

Super fuel Salad (V, *VE, *GF) 27.9
Smoked salmon, kale, hummus, crunchy sprout mix, spiced dukkah, pumpkin, halloumi, avocado, lemon vinaigrette, poached egg

Grilled Calamari Greek Salad 26.9
Salt and pepper, house-made tartar

Salmon on Greens (*GF) 25.9
Smoked salmon, fennel, goats cheese, julienne apples, cherry tomatoes, maple glazed walnuts, citrus and thyme dressing

FOCACCIA & TOASTIES

11am till late

Chicken Schnitzel 16.9
Cheese, sun-dried tomatoes, aioli, spinach, pesto (Contains nuts)

Chargilled Vegetables (V, *VE) 15.9
+ Fetta +2.0
Basil pesto (Contains nuts)

Chicken, Avocado, Cheese 16.9
House-made chipotle mayo

Pulled Pork 15.9
Slaw, cheese, chipotle bbq sauce

Ham Cheese & Tomato Toastie 9.9

+ Salad or Chips +5.0
+ Both +8.9

DESSERT (Final Chapter)

11am till late Gelato 3pm till late

Chocolate or Caramel Volcano 14.9
warm gooey centre, served with cookies & cream icecream

Augustus Gelato 1/L Tub 16.0
36 flavours, ask staff for menu, 1L Tub 26.0
all flavours contain allergens

Creme Brulee 14.9
served with fig and almond gelato

Cake Display (Ask Staff)

third chapter.

cafe bar restaurant

03 9439 9514

26 Commercial Place, Eltham, VIC 3095

www.thirdchapter.com.au

  thirdchaptereltham

V - Vegetarian. *V - Vegetarian option available. *VE - Vegan option available. Dairy milk replaced with almond or soy, eggs replaced with house-made tofu scramble. *GF - Gluten free option available. Add gluten free bread, extra \$2. 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. During busy periods, no variations to menu or split bills.

15% Surcharge on Public Holidays

HOT DRINKS

Coffee	4.0
Iced Latte	4.5
Iced Coffee / Iced Chocolate	8.9
Hot Chocolate	4.5
Affogato	4.5
Mocha	4.5

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

Coffee/ Chocolate/ Mocha Frappe	9.9
fresh espresso or chocolate, icecream, ice, milk	

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

Matcha Latte	4.5
With panela sugar	

Turmeric Latte	4.5
With ginger, black pepper, cinnamon and honey	

Large Size	+1.0
Bonsoy/Almond/Coconut/ Lactose Free Milk	+0.8
Vanilla/Caramel Syrup	+0.8
Decaf	+0.5

Tea	4.9
English Breakfast / Earl Grey /Peppermint Tisane / 9 Spice Chai / Liqueurice Peppermint and Fennel / Rooibos Iramusu / Lemongrass and Ginger / Gunpowder Green	

COLD DRINKS

Soft Drinks	5.5
Coke / Diet Coke / Coke Zero / House Lemon Lime and Bitters	

House Lemon Lime and Bitters	7.9
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Bundaberg Soft Drinks	5.5
Ginger Beer / Creaming Soda / Passionfruit / Pineapple & Coconut / Traditional Lemonade / Tropical Mango	

San Pellegrino Sparkling Mineral Water	5.5/9.0
(500ml / 750ml)	

CRAZY SHAKES

Death by Chocolate	16.9
Chocolate gelato, Kit Kat, double chocolate shake, more chocolate stuff	

Oreo Shake	16.9
Oreos, vanilla ice cream, chocolate, Oreos, Oreos and Oreos	

Rainbow Unicorn	17.9
Cornetto, blue heaven shake, rainbow candy, vanilla ice cream, fairy floss	

SMOOTHIES

Tickled Pink	9.9
Strawberry, raspberry, banana, apple juice	

Berry Bang Bang	9.9
Strawberries, raspberries, blueberries, banana, coconut water, coconut milk	

Mango Crush	9.9
Low fat yoghurt, berry mango juice/nectar, mango, banana	

Banana Choc	9.9
Banana, cacao, honey	

Matcha and Coconut	9.9
Matcha powder, coconut oil, spinach, kale, banana, coconut milk	

JUICES

Fresh Orange Juice	9.9
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Apple Juice	9.9
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Good Morning	9.9
Carrot, apple, orange, celery, ginger	

Morning Glory	9.9
Cranberry, carrot, orange, ginger	

Veggie Patch	9.9
Kale, carrot, celery, cucumber, orange	

MILKSHAKES

Strawberry / Chocolate/ Caramel / Banana / Vanilla / Blue Heaven	7.9
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Kids Size	4.9
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HOUSE-MADE DRINKS AND ICED TEAS

Cherry Lavender Lemonade	7.9
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Pomegranate and Orange Soda	7.9
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Cranberry, Pomegranate and Honey Iced Teas	7.9
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Strawberry and Raspberry Iced Teas	7.9
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BEER, CIDER AND SPIRITS

Local	
Cascade Premium Light	7.9
Crown Lager	8.9
Carlton Draught	8.9
Pure Blonde	8.9
James Boag Premium	8.9
Furphy Refreshing Ale	9.9
Fat Yak Original Pale ale	9.9
Little Creatures Pale Ale	9.9
Gage Road Sleeping Giant IPA	9.9

Imported	
Corona	9.9
Asahi Super Dry	9.9
Peroni	9.9
Hoegaarden	9.9

Cider & Premixed Drinks	
Somersby Apple Cider	9.9
Rekordelig Strawberry & lime Cider	9.9
Rekordelig Passionfruit Cider	9.9
Canadian Club and Dry	9.9

Spirits Includes Mixer	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

Frozen Daiquiri Mango or Strawberry	17.9
Mango or mixed berries, lime juice, lemon juice, rum	

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

Third Chapter Espresso Martini	17.9
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	16.9
Prosecco, splash of Aperol, ice and fresh fruits	

Mojito	16.9
Bacardi rum, mint, soda water, lime, sugar	

Baileys and Choc Fudge Espresso Martini	20.9
Baileys and choc fudge Augustus Gelato, Vodka, Espresso, Baileys	

Toblerone	17.9
Kahlua, Frangelico, Baileys, honey, chocolate, cream	

WINE

Sparkling Wine	
Sparkling Pinot Noir, Chardonnay - Coppabella, Tumbarumba	10.9/39.9
Sparkling - Goaty Hill 'Maia' Tamar Valley TAS	72.0
Prosecco - Politini King Valley VIC	44.9

White Wine	
Chardonnay - Twelve Signs 'Cancer', Hilltops NSW	9.9/29.9
Pinot Grigio - Seabrooke 'Lineage' – Adelaide Hills SA	10.9/35.9
Moscato - Richard Hamilton 'Daydreamer' – McLaren Vale SA	10.9/34.9
Riesling - Criminal Minds , Riverland SA	9.9/32.9
Pinot Gris - Te Mania – Nelson NZ	10.9/39.9
Sauvignon Blanc - Jackson Estate 'Shelter Bay' – Marlborough NZ	9.9/34.9
Suavignon Blanc - Lange Estate, Frankland River TAS	37.9
Chardonnay - Indented Head – Bellarine Peninsula VIC	39.9

Red Wine	
Pinot Noir - Yarrowood 'White Label' – Yarra Valley VIC	10.9/39.9
Pinot Noir - Tallarida, Mornington Peninsula VIC	39.9
Shiraz - Criminal Minds – Riverland SA	9.9/33.9
Shiraz - Ellis Wines, Heathcote VIC	36.9
Grenache, Shiraz, Mourvedre - (GSM) Richard Hamilton, McLaren Vale SA	39.9
Tempranillo - Impressionist by Millon Estate – Eden Valley SA	33.9
Sangiovese - Politini, King Valley VIC	41.9
Cabernet Merlot - Twelve Signs 'Taurus' – Hilltops NSW	9.9/29.9
Cabernet Sauvignon - Richard Hamilton – Hilltops NSW	41.9
Merlot - Lock & Key – Hilltops NSW	10.9/39.9

Rose Wine	
Rose - Criminal Minds – Riverland SA	9.9/32.9
Rose - Lock & Key – Hilltops NSW	10.9/36.9

Sweet Wine & Fortified Wine	
Aromatica - Panton Hill	8.0
Muscat - Campbell's – Rutherglen VIC	10.0

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