

## STARTERS AND SNACKS (Prologue)

<b>Garlic Bread Pizza</b> Herbs, cheese, garlic	12.9
<b>Beer Battered Fries</b> (V, *VE) Rosemary salt, Dijon chive remoulade and sweet chilli	8.9
<b>Seasoned Wedges</b> (V, *VE) Sweet chilli and sour cream	9.9
<b>Sweet Potato Chips</b> (V, *VE) Sweet potato chips with Dijon chive remoulade	10.9
<b>Mt Zero Olives and Pan-fried Chorizo</b> (*V) House marinated, rosemary and orange, toasted Turkish bread	12.9
<b>Bruschetta</b> Tomato salsa, basil, yarra valley Persian fetta & balsamic glaze	17.9
<b>Trio of Dips</b> (V) House-made romesco, beetroot hommus, baba ghanoush, grilled Turkish bread, herbs	16.9
<b>Loaded Wedges</b> (*V) Bacon, gravy, mozzarella cheese, sour cream and spring onion	16.9
<b>Vegetarian Wontons (4 per serve)</b> Mixed vegetable dumplings, steamed and pan-seared, signature sauce	13.9
<b>Honey Chipotle Chicken Wings</b> <b>600gm</b> Plum sauce <b>1 kg</b>	15.9 21.9
<b>Pumpkin and Mozzarella/Classic Bolognese Arancini (5 per serve)</b> (*V) Basil aioli	17.9
<b>Vegan Pumpkin Arancini (6 per serve)</b> (V, *VE) With house-made vegan aioli	18.9

## SHARING (First Chapter)

<b>Cured Meat and Cheese Board</b> 15 months San Daniele prosciutto, bresaola, Siciliano salami, international cheeses, grilled bread, seasonal fruit	34.9
<b>Flame with Fame Tasting Board</b> House marinated olives, arancini (4), sweet potato chips, honey chipotle chicken wings (4), dip, beer battered fries, bread, grilled Spanish chorizo	37.9
<b>Cheese Board</b> Selection of 3 international cheeses with accompaniments	29.9

## DINNER (Second Chapter)

<b>Third Chapter Parma</b> Herb crumbed free-range chicken schnitzel, house-made Napoli sauce, mozzarella, slaw, beer battered fries <b>+ Ham</b>	27.9 3.5
<b>Lemon Pepper Calamari</b> Green salad, house-made tartar, beer battered fries	27.9
<b>Trio of Tacos</b> 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	28.9
<b>Catch of the Day</b> (*GF) - <b>Market Price (Ask Staff)</b>	
<b>Scotch Fillet</b> Seasonal veggies, brocolini, chat potatoes	39.9
<b>Lamb Rack</b> Crispy paprika chat potatoes, brocolini, herb crust	39.9
<b>Rack of Ribs</b> Braised plum & barbeque rack of pork ribs, garden salad, seasoned wedges	39.9
<b>BURGERS (Third Chapter)</b> All served with beer battered fries	
<b>Double Wagyu Cheeseburger</b> Two Wagyu patties, cheddar cheese, lettuce, tomato, chipotle BBQ sauce, brioche bun <b>+ Bacon</b> <b>+ Free-range Egg</b>	22.9 +2.0 +2.5
<b>Soft Shell Crab Burger</b> Slaw, house-made tartar, sweet potato chips, squid ink brioche	22.9
<b>Vegan Burger</b> (*GF, VE) Sweet potato, quinoa & lentil pattie with vegan mayo, matcha bun and sweet potato fries	19.9
<b>Peri-Peri Chicken Burger</b> Chargrilled free-range chicken, lettuce, tomato, cheese, house-made peri-peri sauce	19.9

## PASTAS AND RISOTTOS

<b>Paella</b> Chicken, seafood, chorizo, capsicum, green peas, cherry tomatoes, saffron coulis	29.9
<b>Seafood Linguine</b> Mussels, white fish, calamari, tiger prawns, house-made Napoli sauce	31.9
<b>Blue Cheese Risotto</b> (*V) Chicken, shitake mushrooms, candied walnuts, pumpkin, spinach	27.9
<b>House-Made Potato Gnocchi</b> (V) Basil, mint, silver beet, burnt butter & seasonal vegetables	27.9
<b>Osso Bucco Beef Ravioli</b> Hand-made braised red wine osso bucco and vegetable ravioli, mushrooms, spinach, red wine sauce	28.9
<b>Meridith Goats cheese Ravioli</b> (V) Hand-made goats cheese and parsley ravioli, beetroot, pumpkin, spinach, candied walnuts, creamy white wine sauce	27.9

## CHARGRILLED SKEWERS

11.30am till late

<b>Chargrilled Black Angus Rump skewer 300g (Portuguese espetada)</b> Bay leaves, rock salt, garlic, chat potatoes, green salad	34.9
<b>Chicken Tikka Skewer</b> Curried potatoes, papadums, garden salad, mint yoghurt	28.9
<b>Vegan Tofu Tikka Skewer</b> (VE, V) Tofu, onions, peppers, mushroom, zucchini, rosemary potatoes, vegan aioli, garden salad	26.9

## SALADS

<b>Moroccan Lamb Salad</b> Quinoa, kale, cucumber, cauliflower, chickpea, mint yoghurt, beetroot hummus	28.9
<b>Super fuel Salad</b> (V, *VE, *GF) Smoked salmon, kale, hummus, crunchy sprout mix, spiced dukkah, pumpkin, halloumi, avocado, lemon vinaigrette, poached egg	27.9
<b>Grilled Calamari Greek Salad</b> Salt and pepper, house-made tartar	26.9
<b>Salmon on Greens</b> (*GF) Smoked salmon, fennel, goats cheese, julienne apples, cherry tomatoes, maple glazed walnuts, citrus and thyme dressing	25.9

## SIDES

<b>Rocket, Fennel and Shaved Parmesan Salad</b> Walnuts, pear, mustard dressing	12.9
<b>Crispy Paprika Chat Potatoes</b>	8.9
<b>Garden Salad</b>	8.9
<b>Greek Salad</b>	8.9
<b>Seasonal Vegetables</b>	9.9

## DESSERT (Final Chapter)

<b>Chocolate or Caramel Volcano</b> warm goeey centre, served with cookies & cream icecream	14.9	
<b>Augustus Gelato</b> 36 flavours, ask staff for menu, all flavours contain allergens	<b>1/L Tub</b> <b>1L Tub</b>	16.0 26.0
<b>Creme Brulee</b> served with fig and almond gelato		14.9

Cake Display (Ask Staff)

## KIDS MENU (UNDER 12)

<b>Hamburger with Chips</b>	13.9
<b>Schnitzel and Chips</b>	12.9
<b>Pasta with Napoli Sauce</b>	12.9
<b>Fish and Chips with Salad</b>	13.9
<b>Ice Cream with Topping</b>	6.9

# third chapter.

cafe bar restaurant

03 9439 9514

26 Commercial Place, Eltham, VIC 3095

[www.thirdchapter.com.au](http://www.thirdchapter.com.au)

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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

<b>Coffee</b>	4.0
<b>Iced Latte</b>	4.5
<b>Iced Coffee / Iced Chocolate</b>	8.9
<b>Hot Chocolate</b>	4.5
<b>Affogato</b>	4.5
<b>Mocha</b>	4.5

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

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

<b>Chai Latte</b>	4.5
9 aromatic spices, organic black tea and raw organic honey	

<b>Matcha Latte</b>	4.5
With panela sugar	

<b>Turmeric Latte</b>	4.5
With ginger, black pepper, cinnamon and honey	

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

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

## COLD DRINKS

<b>Soft Drinks</b>	5.5
Coke / Diet Coke / Coke No Sugar / House Lemon Lime and Bitters	

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

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

## CRAZY SHAKES

<b>Death by Chocolate</b>	16.9
Chocolate gelato, Kit Kat, double chocolate shake, more chocolate stuff	

<b>Oreo Shake</b>	16.9
Oreos, vanilla ice cream, chocolate, Oreos, Oreos and Oreos	

<b>Rainbow Unicorn</b>	17.9
Cornetto, blue heaven shake, rainbow candy, vanilla ice cream, fairy floss	

## SMOOTHIES

<b>Tickled Pink</b>	9.9
Strawberry, raspberry, banana, apple juice	

<b>Berry Bang Bang</b>	9.9
Strawberries, raspberries, blueberries, banana, coconut water, coconut milk	

<b>Mango Crush</b>	9.9
Berry mango juice/nectar, mango, banana	

<b>Banana Choc</b>	9.9
Banana, cacao, honey, soy milk	

<b>Matcha and Coconut</b>	9.9
Matcha powder, spinach, kale, banana, coconut milk	

## JUICES

<b>Fresh Orange Juice</b>	9.9
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<b>Apple Juice</b>	9.9
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<b>Good Morning</b>	9.9
Carrot, apple, orange, celery, ginger	

<b>Morning Glory</b>	9.9
Cranberry, carrot, orange, ginger	

<b>Veggie Patch</b>	9.9
Kale, carrot, celery, cucumber, orange	

## MILKSHAKES

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

<b>Cherry Lavender Lemonade</b>	7.9
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<b>Pomegranate and Orange Soda</b>	7.9
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<b>Cranberry, Pomegranate and Honey Iced Teas</b>	7.9
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<b>Strawberry and Raspberry Iced Teas</b>	7.9
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## BEER, CIDER AND SPIRITS

<b>Local</b>	
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

<b>Imported</b>	
Corona	9.9
Asahi Super Dry	9.9
Peroni	9.9
Hoegaarden	9.9

<b>Cider &amp; Premixed Drinks</b>	
Somersby Apple Cider	9.9
Rekordelig Strawberry & lime Cider	9.9
Rekordelig Passionfruit Cider	9.9
Canadian Club and Dry	9.9

<b>Spirits</b> 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

<b>Frozen Daiquiri</b> Mango or Strawberry Mango or mixed berries, lime juice, lemon juice, rum	17.9
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<b>Sangria Jug</b> Brandy, red wine, apple, orange, orange juice, Lemonade, brown sugar	27.9
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<b>Third Chapter Espresso Martini</b> Fresh espresso with vodka and Kahlua	17.9
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<b>Long Island Iced Tea</b> Vodka, gin, tequila, Bacardi rum, Cointreau, crushed lemon, floated over Coca-Cola	18.9
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<b>Cosmopolitan</b> Vodka, Cointreau, lime juice, cranberry juice	15.9
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<b>Aperol Spritz</b> Prosecco, splash of Aperol, ice and fresh fruits	16.9
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<b>Mojito</b> Bacardi rum, mint, soda water, lime, sugar	16.9
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<b>Baileys and Choc Fudge Espresso Martini</b> Baileys and choc fudge Augustus Gelato, Vodka, Espresso, Baileys	20.9
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<b>Toblerone</b> Kahlua, Frangelico, Baileys, honey, chocolate, cream	17.9
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## WINE

<b>Sparkling Wine</b>	
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

<b>White Wine</b>	
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

<b>Red Wine</b>	
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

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

<b>Sweet Wine &amp; Fortified Wine</b>	
Aromatica - Panton Hill	8.0
Muscat - Campbell's – Rutherglen VIC	10.0

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