

BREAKFAST (Prologue)

Till 3pm

Stone-baked Breads (V, *VE,) 8.9
Stone-baked Sourdough / Multigrain / Pumpkin (butter, house-made raspberry & strawberry jam or peanut butter)

Gluten Free Bread (V) 9.9

Fig and Apricot Toast (V) 9.9
Butter, local honey

Posh Crumpets (V) 10.9
With mascarpone, house-made raspberry & strawberry jam

Acai Bowl (V) 20.9
Acai berries, seasonal fruits and granola

Matcha Panna cotta with Granola (V) 19.9
Seasonal fruits, almond milk

Brioche French Toast (V) 22.9
Caramelised banana, marscapone, local fruit & berries, house-made salted caramel, chocolate soil

Buttermilk Hotcakes (V) 20.9
Mixed berry compote, oreo & almond crumble, hibiscus poached pear, mayple syrup, vanilla icecream, Spiced mixed nut dukkah

Breakfast Burger 20.9
Crispy bacon, fried free-range egg, tomato relish, spinach, hollandaise, brioche bun, cheese

Bacon Benedict 23.9
House-made hash browns, smoked bacon, poached free-range eggs, hollandaise

Veggie Chapter (V, *VE, *GF) 26.9
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) 21.9
Sea salt and lime smashed avocado, heirloom tomatoes, basil pesto, Yarra Valley Persian fetta, pumpkin sourdough
+ 2 Poached Free-range Eggs +7.0

Kale, Zucchini & Halloumi Fritters (V) 23.9
Smashed avocado, poached egg, beetroot labneh

The Main Chapter (*GF) 27.9
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) 13.9
Poached, fried or scrambled on lightly buttered multigrain sourdough
+ Vegan Scrambled instead of eggs +3.0

Extras
Hollandaise, extra free-range egg 3.5 ea

Meredith goats fetta, spinach, slow roasted tomato, house-made hash brown 5.5 ea

Thyme roasted mushrooms, double smoked bacon, house-made chilli and fennel pork sausage, smashed avocado, Vegan tofu scrambled, 6.5 ea

Smoked salmon 7.9 ea

SNACKS AND SHARING (First Chapter)

11am till late

Beer Battered Fries (V, *VE) 10.9
Rosemary salt, Dijon chive remoulade and sweet chilli

Seasoned Wedges (V, *VE) 13.9
Sweet chilli and sour cream

Loaded Wedges (*V) 19.9
Bacon, Red Wine Jus, mozzarella cheese, sour cream and spring onion

Sweet Potato Chips (V, *VE) 14.9
Sweet potato chips with Dijon chive remoulade

Olives and Chorizo (*V) 14.9
House marinated, rosemary and orange, toasted Turkish bread

Trio of Dips (V) 21.9
House-made romesco, beetroot hummus, baba ghanoush, grilled Turkish bread, herbs
+ Extra Turkish Bread +5.5

Vegetarian Wontons (4 per serve) (V) 17.9
Mixed vegetable dumplings, steamed and pan-seared, signature sauce. Home-Made by the Bosses Mum

Honey Chipotle Chicken Wings 600gm 18.9
Plum sauce 1 kg 24.9

Cured Meat and Cheese Board 39.9
15 months San Daniele prosciutto, bresaola, Siciliano salami, international cheeses, grilled bread, seasonal fruit, fig jam, crackers

Flame with Fame Hot Tasting Board 41.9
House marinated olives, aranchini (4), sweet potato chips, honey chipotle chicken wings(4), dip(3), beer battered fries, bread, grilled Spanish chorizo

Cheese Board (V) 34.9
Selection of 3 international cheeses with accompaniments

Pumpkin and Mozzarella/Classic Bolognese Arancini (5 per serve) (*V) 20.9
Chipotle aioli

Vegan Pumpkin Arancini (6 per serve) (V, VE) 21.9
With house-made vegan mayo

Bruschetta (V) 20.9
Tomato salsa, basil, yarra valley Persian fetta & balsamic glaze

Trio of Tacos 32.9
Chicken taco with avocado, mango salsa & Chipotle aioli
Cajun prawns taco with pineapple salsa, avocado, chipotle aioli
Moroccan lamb taco with slaw, beetroot hummus & mint yoghurt

KIDS MENU (UNDER 12)

Till 3pm

Toasted Cheese Soldiers 7.9
Pancakes with Seasonal Berries and Ice Cream 13.9
Bacon and Egg on Toast 10.9

From 11am

Hamburger with Chips 16.9
Schnitzel and Chips 15.9
Pasta with Napoli Sauce 16.9
Fish and Chips 16.9
Ice Cream with Topping 7.9

BURGERS (Second Chapter)

11am till late - All served with beer battered fries

Double Wagyu Cheeseburger 27.9
Two Wagyu patties, american cheese, lettuce, tomato, BBQ sauce, brioche bun
+ Bacon +2.0
+ Free-range Egg +3.5

Soft Shell Crab Burger 25.9
Slaw, house-made tartar, sweet potato chips, squid ink brioche

Vegan Burger (VE) 23.9
Sweet potato, quinoa & lentil pattie with vegan mayo, matcha bun and sweet potato fries

Peri-Peri Chicken Burger 24.9
Chargrilled free-range chicken, lettuce, tomato, cheese, house-made peri-peri sauce

Angus Steak Sandwich 27.9
Grilled Angus Steak, mixed lettuce, tomato, cheese, caramelised onion, relish, toasted turkish bread

LUNCH (Third Chapter)

11am till late

Third Chapter Parma 30.9
Herb crumbed free-range chicken schnitzel, house-made Napoli sauce, mozzarella, slaw, beer battered fries
+ Ham 3.5

Lemon Pepper Calamari 30.9
Green salad, house-made tartar, beer battered fries

CHARGRILLED SKEWERS

11am till late

Chargrilled Black Angus Rump skewer 300g (Portuguese espetada) 37.9
Bay leaves, rock salt, garlic, chat potatoes, green salad, red wine jus

Chicken Tikka Skewer 30.9
Curried potatoes, Papadums, garden salad, mint yoghurt

Vegan Tofu Tikka Skewer (VE, V) 28.9
Tofu, onions, peppers, mushroom, zucchini, rosemary potatoes, vegan mayo, garden salad

PASTAS AND RISOTTOS

11am till late

Paella 37.9
Chicken, seafood, chorizo, capsicum, green peas, cherry tomatoes, saffron coulis

Seafood Linguine 39.9
Mussels, fish, calamari, tiger prawns, house-made Napoli sauce

Blue Cheese Risotto (*V) 30.9
Chicken, shitake mushrooms, candied walnuts, pumpkin, spinach

House-Made Potato Gnocchi (V) 30.9
Basil, mint, silver beet, burnt butter & seasonal vegetables

Meridith Goats cheese Ravioli (V) 30.9
Hand-made goats cheese & parsley ravioli, beetroot, pumpkin, spinach, candied walnuts, creamy white wine sauce

Osso Bucco Beef Ravioli 32.9
Braised red wine osso bucco and vegetable ravioli, mushrooms, spinach, napoli sauce

SALADS

11am till late

Moroccan Lamb Salad 31.9
Quinoa, kale, cucumber, cauliflower, chickpea, mint yoghurt, beetroot hummus

Super fuel Salad (V, *VE, *GF) 30.9
Smoked salmon, kale, hummus, crunchy sprout mix, spiced dukkah, pumpkin, halloumi, avocado, lemon vinaigrette, poached egg

Grilled Calamari Greek Salad 29.9
Salt and pepper, house-made tartar

Salmon on Greens (*GF) 28.9
Smoked salmon, fennel, goats cheese, julienne apples, cherry tomatoes, maple glazed walnuts, citrus and thyme dressing

FOCACCIA & TOASTIES

11am till late

Chicken Schnitzel 18.9
Cheese, sun-dried tomatoes, aioli, spinach, pesto (Contains nuts)

Chargilled Vegetables (V) 17.9
+ Fetta +2.0
Basil pesto (Contains nuts)

Chicken, Avocado, Cheese 18.9
House-made chipotle aioli

Pulled Pork 17.9
Slaw, cheese, BBQ sauce

Ham Cheese & Tomato Toastie 10.9

+ Salad or Chips +6.0
+ Both +10.9

DESSERT (Final Chapter)

11am till late

Chocolate or Caramel Volcano 16.9
warm gooey centre, served with cookies & cream icecream

Churros 16.9
6 Churros served with chocolate dipping sauce

House Made Chocolate Brownie 16.9
served with Vanilla Icecream

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** - Plant Based option available. Dairy milk replaced with almond or soy, eggs replaced with house-made tofu scramble. ***GF** - Gluten free option available. Swap to 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. If you have allergies or intolerance to certain ingredients we do not recommend you consume our products. During busy periods, no variations to menu or split bills.

15% Surcharge on Public Holidays

HOT DRINKS

Coffee	4.7
Iced Latte	4.9
Iced Coffee / Iced Chocolate	9.5
Hot Chocolate	5.5
Affogato	5.5
Mocha	4.9

Cold Drip Coffee	4.9
60 ml over ice, one drip of cold water every 3 seconds over 6 hours	

Coffee/ Chocolate/ Mocha Frappe	10.9
fresh espresso or chocolate, icecream, ice, milk	

Chai Latte	5.5
Prana Chai, Made in Melbourne. Premium black tea, pure honey, cinnamon, cardamom, star anise, cloves, peppercorn, ginger	

Matcha Latte	4.9
With panela sugar	

Turmeric Latte	4.9
With ginger, black pepper, cinnamon and honey	

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

Tea	5.9
English Breakfast / Earl Grey /Peppermint Tisane / 9 Spice Chai / Liqueurice Peppermint and Fennel / Rooibos Iramusu / Lemongrass and Ginger / Gunpowder Green	

COLD DRINKS

Soft Drinks	5.9
Coke / Diet Coke / Coke No Sugar / Fanta / Solo / Lemonade	

House Lemon Lime and Bitters	8.5
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Bundaberg Soft Drinks	5.9
Ginger Beer / Creaming Soda / Passionfruit / Pineapple & Coconut / Traditional Lemonade / Tropical Mango	

San Pellegrino Sparkling Mineral Water	6.9/11.9
(500ml / 750ml)	

CRAZY SHAKES

Death by Chocolate	17.9
Chocolate gelato, Kit Kat, double chocolate shake, more chocolate stuff	

Oreo Shake	17.9
Oreos, vanilla ice cream, chocolate, Oreos, Oreos and Oreos	

Rainbow Unicorn	18.9
Cornetto, blue heaven shake, rainbow candy, vanilla ice cream, fairy floss	

SMOOTHIES

Tickled Pink	11.9
Strawberry, raspberrry, banana, apple juice	

Berry Bang Bang	11.9
Strawberries, raspberries, blueberries, banana, coconut water, coconut milk	

Mango Crush	11.9
Mango, banana, Mango juice/nectar	

Banana Choc	11.9
Banana, cacao, soy milk	

Matcha and Coconut	11.9
Matcha powder , spinach, kale, banana, coconut milk	

JUICES

Fresh Orange Juice	11.9
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Apple Juice	11.9
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Good Morning	11.9
Carrot, apple, orange, celery, ginger	

Morning Glory	11.9
Cranberry, carrot, orange, ginger	

Veggie Patch	11.9
Kale, carrot, celery, cucumber, orange, ginger	

MILKSHAKES

Strawberry / Chocolate/ Caramel / Banana / Vanilla / Blue Heaven	7.9
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Kids Size	4.9
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BEER, CIDER AND SPIRITS

Local	
Cascade Premium Light	8.9
Crown Lager	9.9
Carlton Draught	9.9
Pure Blonde	9.9
James Boag Premium	9.9
Furphy Refreshing Ale	9.9
Fat Yak Original Pale ale	10.9
Little Creatures Pale Ale	10.9
Gage Road Sleeping Giant IPA	10.9

Imported

Corona	10.9
Asahi Super Dry	10.9
Peroni	10.9

Cider & Premixed Drinks

Somersby Apple Cider	10.9
Rekordelig Strawberry & lime Cider	10.9
Rekordelig Passionfruit Cider	10.9
Canadian Club and Dry	10.9

Spirits Includes Mixer

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	10.9
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COCKTAILS

Frozen Daiquiri Mango or Strawberry	19.9
Mango or mixed berries, lime juice, lemon juice, rum	

Sangria Jug	28.9
Brandy, red wine, apple, orange, orange juice, cinnamon, brown sugar	

Third Chapter Espresso Martini	18.9
Fresh espresso with vodka and Kahlua	

Long Island Iced Tea	20.9
Vodka, gin, tequila, Bacardi rum, Cointreau, crushed lemon, floated over Coca-Cola	

Cosmopolitan	18.9
Vodka, Cointreau, lime juice, cranberry juice	

Aperol Spritz	18.9
Prosecco, splash of Aperol, ice and fresh fruits	

Mojito	18.9
Bacardi rum, mint, soda water, lime, sugar	

Toblerone	18.9
Kahlua, Frangelico, Baileys, honey, chocolate, cream	

WINE

Sparkling Wine

Sparkling Pinot Noir, Chardonnay - Lock & Key, Tumbarumba	12.9/42.9
Sparkling - Goaty Hill 'Maia' Tamar Valley TAS	72.0
Prosecco - Coppabella, Tumbarumba VIC	46.9

White Wine

Chardonnay - Twelve Signs 'Cancer', Hilltops NSW	11.9/31.9
Pinot Grigio - Seabrooke 'Lineage' – Adelaide Hills SA	12.9/37.9
Moscato - Richard Hamilton 'Daydreamer' – McLaren Vale SA	12.9/35.9
Riesling - Criminal Minds , Riverland SA	11.9/33.9
Pinot Gris - Te Mania – Nelson NZ	12.9/43.9
Sauvignon Blanc - Jackson Estate 'Shelter Bay' – Marlborough NZ	11.9/35.9
Suavignon Blanc - Lange Estate, Frankland River TAS	38.9
Chardonnay - Indented Head – Bellarine Peninsula VIC	39.9

Red Wine

Pinot Noir - Yarrowood 'White Label' – Yarra Valley VIC	12.9/41.9
Pinot Noir - Tallarida, Mornington Peninsula VIC	42.9
Shiraz - Criminal Minds – Riverland SA	11.9/34.9
Shiraz - Ellis Wines, Heathcote VIC	37.9
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	44.9
Cabernet Merlot - Twelve Signs 'Taurus' – Hilltops NSW	11.9/31.9
Cabernet Sauvignon - Richard Hamilton – Hilltops NSW	41.9
Merlot - Lock & Key – Hilltops NSW	12.9/41.9

Rose Wine

Rose - Criminal Minds – Riverland SA	11.9/33.9
Rose - Lock & Key – Hilltops NSW	12.9/37.9

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