

STARTERS AND SNACKS (Prologue)

Cheesy Garlic Bread Turkish bread, Herbs, cheese, garlic	11.9
Beer Battered Fries (V, *VE) Rosemary salt, Dijon chive remoulade and sweet chilli	10.9
Seasoned Wedges (V, *VE) Sweet chilli and sour cream	13.9
Sweet Potato Chips (V, *VE) Sweet potato chips with Dijon chive remoulade	14.9
Olives and Pan-fried Chorizo (*V) House marinated, rosemary and orange, toasted Turkish bread	14.9
Bruschetta Tomato salsa, basil, yarra valley Persian fetta & balsamic glaze	20.9
Trio of Dips (V) House-made romesco, beetroot hommus, baba ghanoush, grilled Turkish bread, herbs	21.9
+ Extra Turkish Bread	+5.50
Loaded Wedges (*V) Bacon, Red wine jus, mozzarella cheese, sour cream and spring onion	19.9
Vegetarian Wontons (4 per serve) Mixed vegetable dumplings, steamed and pan-seared, signature sauce. Home-Made by the Bosses Mum	17.9
Honey Chipotle Chicken Wings Plum sauce	600gm 18.9 1 kg 24.9
Pumpkin and Mozzarella/Classic Bolognese Arancini (5 per serve) (*V) Chipotle aioli	20.9
Vegan Pumpkin Arancini (6 per serve) (V, *VE) With house-made vegan mayo	21.9
Cured Meat and Cheese Board 15 months San Daniele prosciutto, bresaola, Siciliano salami, international cheeses, grilled bread, seasonal fruit, fig jam, crackers	39.9
Flame with Fame Tasting Board House marinated olives, arancini (4), sweet potato chips, honey chipotle chicken wings (4), dips (3), beer battered fries, bread, grilled Spanish chorizo	41.9
Cheese Board Selection of 3 international cheeses with accompaniments	34.9

DINNER (Second Chapter)

Third Chapter Parma Herb crumbed free-range chicken schnitzel, house-made Napoli sauce, mozzarella, slaw, beer battered fries	30.9
+ Ham	3.5
Lemon Pepper Calamari Green salad, house-made tartar, beer battered fries	30.9
Trio of Tacos 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	32.9
Catch of the Day (*GF) - Market Price (Ask Staff)	
Scotch Fillet 300g Seasonal veggies, brocolini, chat potatoes, red wine jus	44.9
Lamb Rack Crispy paprika chat potatoes, broccolini, herb crust, red wine jus	44.9
Rack of Ribs Braised plum & barbeque rack of pork ribs, garden salad, seasoned wedges	44.9
BURGERS (Third Chapter) All served with fries	
Double Wagyu Cheeseburger Two Wagyu patties, american cheese, lettuce, tomato, BBQ sauce, brioche bun	27.9
+ Bacon	+2.0
+ Free-range Egg	+3.5
Soft Shell Crab Burger Slaw, house-made tartar, sweet potato chips, squid ink brioche	25.9
Vegan Burger (VE) Sweet potato, quinoa & lentil pattie with vegan mayo, matcha bun and sweet potato fries	23.9
Peri-Peri Chicken Burger Chargrilled free-range chicken, lettuce, tomato, cheese, house-made peri-peri sauce	24.9
Angus Steak Sandwich Grilled Angus Steak, mixed lettuce, tomato, cheese, caramalised onion, relish, toasted turkish bread	27.9

PASTAS AND RISOTTOS

Paella Chicken, seafood, chorizo, capsicum, green peas, cherry tomatoes, saffron coulis	37.9
Seafood Linguine Mussels, fish, calamari, tiger prawns, house-made Napoli sauce	39.9
Blue Cheese Risotto (*V) Chicken, shitake mushrooms, candied walnuts, pumpkin, spinach	30.9
House-Made Potato Gnocchi (V) Basil, mint, silver beet, burnt butter & seasonal vegetables	30.9
Osso Bucco Beef Ravioli Hand-made braised red wine osso bucco and vegetable ravioli, mushrooms, spinach, napoli sauce	32.9
Meridith Goats cheese Ravioli (V) Hand-made goats cheese and parsley ravioli, beetroot, pumpkin, spinach, candied walnuts, creamy white wine sauce	30.9
CHARGRILLED SKEWERS 11.30am till late	
Chargrilled Black Angus Rump skewer 300g (Portuguese espetada) Bay leaves, rock salt, garlic, chat potatoes, green salad, red wine jus	37.9
Chicken Tikka Skewer Curried potatoes, papadums, garden salad, mint yoghurt	30.9
Vegan Tofu Tikka Skewer (VE, V) Tofu, onions, peppers, mushroom, zucchini, rosemary potatoes, vegan mayo, garden salad	28.9
SALADS	
Moroccan Lamb Salad Quinoa, kale, cucumber, cauliflower, chickpea, mint yoghurt, beetroot hummus	31.9
Super fuel Salad (V, *VE, *GF) Smoked salmon, kale, hummus, crunchy sprout mix, spiced dukkah, pumpkin, halloumi, avocado, lemon vinaigrette, poached egg	30.9
Grilled Calamari Greek Salad Salt and pepper, house-made tartar	29.9
Salmon on Greens (*GF) Smoked salmon, fennel, goats cheese, julienne apples, cherry tomatoes, maple glazed walnuts, citrus and thyme dressing	28.9

SIDES

Crispy Paprika Chat Potatoes	10.9
Garden Salad	10.9
Greek Salad	10.9
Seasonal Vegetables	13.9
DESSERT (Final Chapter)	
Chocolate or Caramel Volcano warm gooey centre, served with cookies & cream icecream	16.9
Churros 6 Churros served with chocolate dipping sauce	16.9
House Made Chocolate Brownie served with Vanilla Icecream	16.9
Cake Display (Ask Staff)	

KIDS MENU (UNDER 12)

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

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cafe bar restaurant

03 9439 9514

26 Commercial Place, Eltham, VIC 3095

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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
9 aromatic spices, organic black tea and raw organic honey	

Matcha Latte	4.9
With panela sugar	

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

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

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 Zero / 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, raspberry, 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	10.9
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	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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