

BREAKFAST (Prologue)

Till 3pm	
Stone-baked Breads (V, *VE,)10.9	Stone-baked Sourdough / Multigrain / Pumpkin (butter, house-made raspberry & strawberry jam or peanut butter)
Gluten Free Bread (V)11.9	
Fig and Apricot Toast (V)11.9	Butter, local honey
Posh Crumpets (V)12.9	With mascarpone, house-made raspberry & strawberry jam
Acai Bowl (V)22.9	Acai berries, seasonal fruits and granola
Matcha Panna cotta with Granola (V)21.9	Seasonal fruits, almond milk
Brioche French Toast (V)24.9	Caramelised banana, marscapone, local fruit & berries, house-made salted caramel, chocolate soil
Buttermilk Hotcakes (V)22.9	Mixed berry compote, oreo & almond crumble, hibiscus poached pear, mayple syrup, vanilla icecream, Spiced mixed nut dukkah
Breakfast Burger22.9	Crispy bacon, fried free-range egg, tomato relish, spinach, hollandaise, brioche bun, cheese
+ Wagyu Beef Patty+6.0	
Bacon Benedict25.9	House-made hash browns, smoked bacon, poached free-range eggs, hollandaise
Veggie Chapter (V, *VE, *GF)28.9	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)23.9	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)25.9	Smashed avocado, poached egg, beetroot labneh
The Main Chapter (*GF)29.9	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)15.9	Poached, fried or scrambled on lightly buttered multigrain sourdough
+ Vegan Scrambled instead of eggs+3.0	
Extras	
Hollandaise, extra free-range egg3.5 ea	
Meredith goats fetta, spinach, slow roasted tomato, house-made hash brown5.5 ea	
Thyme roasted mushrooms, double smoked bacon, house-made chilli and fennel pork sausage, smashed avocado, Vegan tofu scrambled,6.5 ea	
Smoked salmon7.9 ea	

SNACKS AND SHARING (First Chapter)

11am till late	
Beer Battered Fries (V, *VE)12.9	Rosemary salt, Dijon chive remoulade and sweet chilli
Cheesy Garlic Bread12.9	Turkish bread, Herbs, cheese, garlic
Seasoned Wedges (V, *VE)14.9	Sweet chilli and sour cream
Loaded Wedges ( *V)20.9	Bacon, Red Wine Jus, mozzarella cheese, sour cream and spring onion
Sweet Potato Chips (V, *VE)15.9	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)22.9	House-made romesco, beetroot hummus, baba ghanoush, grilled Turkish bread, herbs
+ Extra Turkish Bread+5.5	
Honey Chipotle Chicken Wings600gm18.91 kg24.9	Plum sauce
Flame with Fame Hot Tasting Board41.9	Marinated olives, aranchini (4), sweet potato chips, honey chipotle chicken wings(4) , dip(3), fries, bread, grilled Spanish chorizo
Pumpkin and Mozzarella/Classic Bolognaise 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)21.9	Tomato salsa, basil, yarra valley Persian fetta & balsamic glaze

KIDS MENU (UNDER 12)

Till 3pm	
Toasted Cheese Soldiers8.9	
Pancakes with Seasonal Berries and Ice Cream15.9	
Bacon and Egg on Toast12.9	
From 11am	
Hamburger with Chips17.9	
Schnitzel and Chips15.9	
Pasta with Napoli Sauce16.9	
Fish and Chips18.9	
Ice Cream with Topping7.9	

BURGERS (Second Chapter)

11am till late - All served with beer battered fries	
Double Wagyu Cheeseburger29.9	Two Wagyu patties, american cheese, lettuce, tomato, BBQ sauce, brioche bun
+ Bacon+2.0	
+ Free-range Egg+3.5	
Soft Shell Crab Burger27.9	Slaw, house-made tartar, sweet potato chips, squid ink brioche
Vegan Burger ( VE)25.9	Sweet potato, quinoa & lentil pattie with vegan mayo, matcha bun and sweet potato fries
Peri-Peri Chicken Burger26.9	Chargrilled free-range chicken, lettuce, tomato, cheese, house-made peri-peri sauce
Angus Steak Sandwich29.9	Grilled Angus Steak, mixed lettuce, tomato, cheese, caramalised onion, relish, toasted turkish bread

LUNCH + DINNER (Third Chapter)

11am till late	
Third Chapter Parma30.9	Herb crumbed free-range chicken schnitzel, house-made Napoli sauce, mozzarella, slaw, beer battered fries
+ Ham3.5	
Lemon Pepper Calamari30.9	Green salad, house-made tartar, beer battered fries
Chicken Tikka Skewer30.9	Curried potatoes, Papadums, garden salad, mint yoghurt
Trio of Tacos32.9	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

Catch of the Day (\*GF) - Market Price (Ask Staff)

PASTAS AND RISOTTOS

11am till late	
Paella34.9	Chicken, seafood, chorizo, capsicum, green peas, cherry tomatoes, saffron coulis
Seafood Linguine34.9	Mussels, fish, calamari, tiger prawns, white wine, olive oil and garlic
Blue Cheese Risotto (*V)30.9	Chicken, shitake mushrooms, candied walnuts, pumpkin, spinach
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 Ravioli32.9	Braised red wine osso bucco and vegetable ravioli, mushrooms, spinach, napoli sauce

SALADS

11am till late	
Moroccan Lamb Salad32.9	Quinoa, kale, cucumber, cauliflower, chickpea, mint yoghurt, beetroot hummus
Super fuel Salad (V, *VE, *GF)32.9	Smoked salmon, kale, hummus, crunchy sprout mix, spiced dukkah, pumpkin, halloumi, avocado, lemon vinaigrette, poached egg
Grilled Calamari Greek Salad31.9	Salt and pepper, house-made tartar
Salmon on Greens (*GF)29.9	Smoked salmon, fennel, goats cheese, julienne apples, cherry tomatoes, maple glazed walnuts, citrus and thyme dressing

FOCACCIA & TOASTIES

11am till late	
Chicken Schnitzel20.9	Cheese, sun-dried tomatoes, aioli, spinach, pesto (Contains nuts)
Chargilled Vegetables (V)19.9	+ Fetta+2.0
Basil pesto (Contains nuts)	
Chicken, Avocado, Cheese20.9	House-made chipotle aioli
Pulled Pork19.9	Slaw, cheese, BBQ sauce
Ham Cheese & Tomato Toastie13.9	
+ Salad or Chips+6.0	
+ Both+10.9	

DESSERT (Final Chapter)

11am till late	
Banana Bread made by the Bosses Mum7.9	Amazing real Banana Bread made by my Mum Isabel. Served warm and with cream
House Made Chocolate Brownie9.9	served with Vanilla Icecream
Gourmet Cakes9.9	Check our Display Cabinet for the wonderful selection of cakes

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 ingedients we do not recommend you consume our products. During busy periods, no variations to menu or split bills.

1.5% Surcharge on all Card Payments , 10% Service Charge on Weekends, 15% Surcharge on Public Holidays

HOT DRINKS

Coffee	4.9
Iced Latte	5.2
Iced Coffee / Iced Chocolate	9.5
Hot Chocolate	5.5
Affogato	5.5
Mocha	5.2

Cold Drip Coffee	5.5
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	5.7
Chai Spice, Victorian honey, black tea, cinnamon, cardamom, cloves, nutmeg, bayleaves, blabk pepper, anise and ginger	

Matcha Latte	5.2
With panela sugar	

Turmeric Latte	5.2
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	6.2
English Breakfast / Earl Grey /Peppermint Tisane / 9 Spice Chai / Liqueurice Peppermint and Fennel / Rooibos Iramusu / Lemongrass and Ginger / Gunpowder Green	

COLD DRINKS

Soft Drinks	6.5
Coke / Diet Coke / Coke No Sugar / Fanta / Solo / Lemonade	

House Lemon Lime and Bitters	8.9
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Bundaberg Soft Drinks	6.5
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	12.9
Strawberry, raspberry, banana, apple juice	

Berry Bang Bang	12.9
Strawberries, raspberries, blueberries, banana, coconut water, coconut milk	

Mango Crush	12.9
Mango, banana, Mango juice/nectar	

Banana Choc	12.9
Banana, cacao, soy milk	

Matcha and Coconut	12.9
Matcha powder , spinach, kale, banana, coconut milk	

JUICES

Fresh Orange Juice	12.9
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Apple Juice	12.9
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Good Morning	12.9
Carrot, apple, orange, celery, ginger	

Morning Glory	12.9
Cranberry, carrot, orange, ginger	

Veggie Patch	12.9
Kale, carrot, celery, cucumber, orange, ginger	

MILKSHAKES

Strawberry / Chocolate/ Caramel / Banana / Vanilla / Blue Heaven	8.9
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Kids Size	5.9
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BEER, CIDER AND SPIRITS

Local	
Cascade Premium Light	9.9
Crown Lager	9.9
Carlton Draught	9.9
Pure Blonde	9.9
James Boag Premium	9.9
Furphy Refreshing Ale	10.9
Little Creatures Pale Ale	11.9

Imported	
Corona	11.9
Asahi Super Dry	11.9
Peroni	11.9

Cider & Premixed Drinks	
Somersby Apple Cider	10.9
Rekordelig Strawberry & lime 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 / Baileys / Kahlua / Tequila / Gordon's Gin/ Bacardi rum/ Cointreau	

COCKTAILS

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

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 Piot Noir, Chardonnay - Lock & Key, Tumbarumba	13.9/42.9

White Wine	
Chardonnay - Twelve Signs ‘Cancer’, Hilltops NSW	12.9/31.9
Pinot Grigio - Seabrooke ‘Lineage’ – Adelaide Hills SA	13.9/37.9

Moscato - Richard Hamilton ‘Daydreamer’ – McLaren Vale SA	13.9/35.9
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Riesling - Criminal Minds , Riverland SA	12.9/33.9
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Pinot Gris - Te Mania – Nelson NZ	13.9/43.9
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Sauvignon Blanc - Jackson Estate ‘Shelter Bay’ – Marlborough NZ	12.9/35.9
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Red Wine	
Pinot Noir - Yarrowood ‘White Label’ – Yarra Valley VIC	13.9/41.9

Shiraz - Criminal Minds – Riverland SA	12.9/34.9
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Cabernet Merlot - Twelve Signs ‘Taurus’ – Hilltops NSW	12.9/31.9
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Merlot - Lock & Key – Hilltops NSW	13.9/41.9
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Rose Wine	
Rose - Criminal Minds – Riverland SA	12.9/33.9

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