



Good Morning 🍌 Breakfast and Brunch

- 6 ***Freshly Squeezed Orange Juice*** (add ginger 1)
- 7 ***Little Shoo Banana Smoothie***
banana, dates, hemp seeds and almond milk with an acai boost(vegan)
- 16 ***Breakfast Cocktails***
Bloody Mary (666 vodka) or Bloody Maria (patron)

Mimosa (fresh squeezed orange juice, prosecco, triple sec)
- 5 ***Banana Bread***
with vanilla cream cheese frosting and walnuts (vegetarian)
- 9 ***Light Breakfast***
your choice of croissants or english muffins with either black forest ham and cheese or mixed berry compote and thickened cream (vegetarian option)
- 14 ***Eggs Your Way***
two free range eggs cooked your way served on toasted turkish bread with blistered vine tomatoes (vegetarian)
- 14 ***Hot Oats with Maple, Apple and Cinnamon***
topped with seasonal fruit, berries, toasted almonds and coconut (vegan)

- 16 ***Baked French Toast***
mixed berry compote, toasted almonds, seasonal berries
and thickened jersey cream (vegetarian)
- 16 ***Baked Free Range Eggs***
two poached free range eggs in napolitana sauce with
shaved parmesan, basil and toast turkish bread (vegetarian)
- 19 ***Seeded Avocado***
avocado with toasted almonds, pepitas, hemp seeds and
black sesame with two free range poached eggs, rocket,
roasted beetroot hummus and toasted turkish bread
(vegetarian) (vegan option)
- 19 ***Deluxe Eggs Benedict***
two poached free range eggs with black forest ham,
spinach, hash brown and hollandaise sauce on an english
muffin (vegetarian option)
- 22 ***Little Shoo Breakfast***
two free range eggs cooked your way with hahndorf
gourmet bacon, chorizo, spinach, haloumi, mushrooms,
hash browns, blistered vine tomatoes and toasted turkish
bread (vegetarian and vegan options)

Extras

- 2 toasted turkish bread, gluten free bread,
3 hashbrowns, mushrooms, blistered vine tomatoes, spinach,
fetta, hollandaise sauce
4 two free range eggs, bacon, chorizo, seeded avocado, haloumi

Sorry but we do not allow ingredients to be substituted on dishes.



Lunch and Dinner Menu

Little Shoo

Light dishes designed to be shared and enjoyed with company and a glass of wine:

- 9 ***Pistachio and Turmeric Dukkah***
with passionate foodie candied balsamic, extra virgin olive oil and turkish bread (vegan) (gf option)
- 12 ***Potatas Bravas***
crispy fried potatoes with a spicy tomato sauce and aioli (vegan) (gf)
- 14 ***Baked Coriole Olives***
served in house infused extra virgin olive oil with turkish bread (vegan) (gf option)
- 14 ***Roasted Pumpkin Salad***
charred onion, pepitas, rocket and fetta (gf) (vegan option)
- 15 ***Baked Brie with Thyme Infused Honey***
with warmed turkish bread (vegetarian) (gf option)
- 15 ***Pan Fried Saganaki***
with a pomegranate, walnut and mint salsa (vegetarian) (gf)
- 15 ***Pumpkin and Fetta Arancini***
on a savoury pumpkin puree with candied walnuts and parmesan (3) (vegetarian)

- 16 ***Sweet Potato Dahl***
chickpeas, brown lentils slow cooked with dry roasted
spices topped with toasted almonds and coconut yoghurt
(vegan)
- 17 ***Salt and Szechuan Pepper Squid***
with a chilli, lime and coriander dipping sauce (gf)
- 17 ***Buttermilk Chicken Tenders***
with a creamy slaw and honey mustard dipping sauce
- 19 ***Seared Garlic Prawns***
on a crostini with a classic buttery garlic sauce with
basmati rice (gf option)

Big Shoo

A little more to share or a meal for one:

- 23 ***Clay Pot Port Lincoln Black Mussels***
in white wine with fresh herbs and ciabatta (500g)
- 26 ***Crispy Skin Pork Loin***
with ginger, garlic and soy on a bed of asian greens and
topped with crispy skin (450g) (gf)

Let Us Feed You ...

Chefs Selection of dishes to feed the table

45 per head for 5 dishes

70 per head for 7 dishes and dessert



Desserts

- 14 ***Vanilla Bean Crème Brulee***
the classic french desert (gf) (vegetarian)

paired with golden 8 pear liqueur add 17
- 14 ***Warmed Chocolate Fudge Brownie***
on a chocolate soil with vanilla ice cream (vegetarian)

paired with little shoo blend port add 7
- 14 ***Raw Vegan Tiramisu***
with meringue shards (vegan) (gf)

paired with mr black coffee liqueur add 11
- 15 ***Classic Affogato***
shots of espresso and frangelico over vanilla ice cream (gf)
- 19 ***Next Level Affogato***
shots of espresso and mr black amaro and butterscotch
schnapps over vanilla ice cream (gf)



Cheese Boards

- 13 ***1 Cheese***
with fruit paste, dried fruits, nuts and crackers (gf option)
- 30 ***3 Cheeses***
with fruit paste, dried fruits, nuts and crackers (gf option)
- 42 ***5 Cheeses***
with fruit paste, dried fruits, nuts and crackers (gf option)

Brique d'Argental (France)

Milk - Cow Rennet - Animal

Comes in the region's traditional brick shape. It has a bloomy, white mould with rather mild mushroom aromas. Its velvety interior offers a gorgeous savoury flavour with a hint of nutty sweetness.

Monforte (South Australia)

Milk - Cow Rennet - Non Animal

Monforte takes six months to mature. It has a well-balanced full flavour which the maker describes as "a herbaceous taste with roasted hazelnut undertones and an umami back flavour,"

Woodside Ashed Chevre (South Australia)

Milk - Goat Rennet - Non Animal

This cheese exhibits a soft silky interior with hints of grassiness and delicate goat milk flavour. The ash coating serves mainly as decoration, but also acts as a preservative.

Taleggio (Italy)

Milk - Cow Rennet - Animal

This classic Italian washed rind is matured in cool but humid caves in the Alps. The cheese has an ivory interior that slowly changes, as it ripens, becoming soft and buttery with a fruity saltiness and slight tang that intensifies with age.

Onkaparinga Reserve Blue (South Australia)

Milk - Cow Rennet - Non Animal

This blue cheese has had Annatto added giving it its distinctive colour. The veining is even throughout and the texture is creamy. There is a lovely sweetness in the cheese with a gentle spiciness from the blue.

Vegan

14

1 Cheese

with fruit paste, dried fruits, nuts and crackers (gf option)

30

3 Cheeses

with fruit paste, dried fruits, nuts and crackers (gf option)

Cashew Cheese

A semi-hard cheese which has a sharp cheddar overtones.

Aged Walnut Cheese

Coated in activated charcoal, it is sharp and complex to start, finishing with an earthy walnut-driven flavour.

Almond Persian Fetta

This feta has a strong cultured flavour (think Goats Cheese) and is marinated in a herb infused oil.

***All our cheeses pair perfectly with our Little Shoo Blend Port and other
dessert wines***