

BREKKIE

(All Day Breakfast)

EGGPLANT & HALLOUMI STACK

Crumbed fried eggplant, grilled haloumi, w/ a poached egg, mixed leaves, romesco & spicy hollandaise on a lightly toasted garlic & herb loaf
19 (V) *Add Bacon 2.5*

ACAI W/ COCONUT CHIA SEED PUDDING

Full acai available ask your waiter

Acai berry topped w/ coconut chai seed pudding, orange segment, strawberries, frozen blueberries, pomegranate, toasted coconut, dehydrated orange & petit herbs **16 (VG)(DF)(GF)**

Add Granola 1.0

15 - 20 MIN WAIT TIME

BREAKFAST TACOS

2 soft shell tacos w/ Scrambled eggs, crispy bacon, chipotle aioli, lettuces & a pico de galo of avocado, tomato & red onions **16.8**

Add Hashbrowns 4.0

COLLINS EGGS BENNY

2 poached eggs, crispy bacon, mixed leaves, crispy kale chips w/ hollandaise, pomegranate, sumac spice on a lightly toasted charcoal milk bun **19**

RICOTTA SWEETCORN FRITTERS

Our chefs mix of seasonal vegetable fritters served w/ a poached egg, avocado, pomegranate, mixed herbs & harissa **18.8 (V) (GF)**

Add Mushrooms 3.0

BREAKFAST BURGER W/ HASH BROWN

Fried egg, crispy bacon, caramelised onions, avocado, tomato, ice berg lettuce & hoisin mayo in a soft toasted milk bun & a crispy hash brown **19**

Add Cheese 1.0

BARNHOUSE AVO

Heirloom tomatoes, avocado, beetroot hummus, kale & feta w/ a poached egg, pomegranate, roasted almonds, mixed herbs & zaatar spice on a toasted activated charcoal sourdough **19.8 (V)**

XO BABA GANOUSH W/ HARRISA EGGPLANT

Homemade baba ganoush w/ Lebanese xo, harrisa tossed eggplant, crispy chickpeas, pickled chilli, grilled cauliflower, Lebanese bread crisp's, zaatar spice pita, mint & parsley, pomegranate, baby radish **18 (VG)(V)(DF)**

Add Egg / Falafel 3.0

DECONSTRUCTED BANOFFEE FRENCH TOAST

Cinnamon sugar & vanilla coated fried brioche loaf w/ banana mascarpone cream, vanilla ice cream, caramelised banana, crumbed vanilla soil, fresh seasonal berries, sorrels leaves, chocolate drizzle, maple & dehydrated fruit **19 (V)**

MEDITERRANEAN BREAKFAST

Your choice of (Lebanese lamb sausages or falafel) scrambled eggs, zaatar spiced pita, fried cauliflower, heirloom tomatoes, flat bread crisp's w/ crispy kale, pickled chilli, crispy chickpeas, Harrisa labneh, herbs & zaatar spice **19.5**

BREKKY PLATE

Chilli scrambled eggs, crispy bacon, hash brown, roasted tomato, pickled red onions, house smoked tomato relish, mixed herbs & pomegranate on a toasted sourdough w/ butter **19.7**

Add Halloumi 2.5

ADD ONS

Free Range Egg, Roasted Tomato or Fresh Tomato **3.0**
Hashbrowns or Avocado **4.0**

Sauteed Mushrooms, Falafel or Halloumi **5.0**
Crispy Bacon **5.5** Lebanese Sausages or Smoked Chicken **6.0**
Lamb Kafta or Garden Salad **7.0**

Add ons can only be selected with a main meal

French Fries w/ Aioli **8.0**
Sweet Potato Fries w/ Spicy Aioli **9.8**

LUNCH

(All Day Lunch)

WAGYU BEEF BURGER

160g Wagyu beef pattie, sweet onion chutney, tomato, ice berg lettuce, American cheese, pickled gherkins, spicy aioli in a milk bun w/ fries **19.8**

Add Bacon 2.5 / Double Up 4.0

Replace Fries w/ Sweet Potato Fries 1.0

KENTUCKY FRIED CHICKEN BURGER

Southern fried buttermilk chicken, American cheese, ice berg lettuces, pickled red onions, & chilli aioli in a milk bun w/ fries **19.5**

Add Bacon 2.5 Replace Fries w/ Sweet Potato Fries 1.0

SWEET POTATO & GOATS CHEESE CROQUETTES

Sweet potato & goats cheese croquettes w/ homemade pesto, mesclun mix, kale, charred corn, mint, pecorino, herb loaf, pomegranate, herbs & a Arrabbiata red sauce **18.5 (V)**

CHICKEN PESTO TAGLIATELLE PASTA

House made Tagliatelle Pasta, pesto cream sauce, chicken breast, sundried tomatoes, pecorino, toasted Panko crumbs & basil chips **20.5**

NUTELLA CHOC CHIP WAFFLE

House baked Nutella chocolate chip waffle w/ peanut butter cream, toasted almonds, seasonal fresh berries, orange segments, vanilla ice cream, whipped nutella, raspberry powder & Canadian maple syrup **19**

GRILLED HALLOUMI & SPICED PUMPKIN SALAD

Grilled haloumi, roasted pumpkin, black rice, broccolini, pear, mixed leaves, toasted almonds, labneh, crispy kale, flat bread crisp's, pomegranate w/ a sweet vinaigrette **19 (V)**

Add Falafel 3.0

PERI-PERI SMOKED CHICKEN & ZUCCHINI SALAD

Portuguese spiced chicken, Medley of green & yellow saved zucchini, fresh chickpeas, kale, mixed leaves, pesto tossed cauliflower, pear, toasted almonds, mint, garlic labneh, pomegranate w/ a honey mustard vinaigrette **18.8 (GF)**

FISH TACOS

2 soft shell tacos w/ Beer battered barramundi, a guacamole of avocado, tomato & red onions, grilled pineapple, pickled chilli, red cabbage slaw & jalapeño aioli **17**

MIDDLE EASTERN VEGAN BOWL

House made falafels, eggplant baba ganoush, charred broccolini, roasted sweet potato, heirloom tomatoes, trio quinoa, red cabbage, kale, baby radish w/ crispy chickpeas, mint, parsley & pomegranate **18 (V)(VG)(GF)**

Add Halloumi 2.5 / Chicken 6.0

PHOENICIAN KAFTA BOWL

Grilled herb lamb kafta, zaatar spiced pita & sumac/dill yogurt served w/ a traditional fattoush salad of tomatoes, lettuces, radish, cucumber, pomegranate, mint, flat bread crisp's & lemon sumac dressing **20**

FISH 'N' CHIPS

Lightly fried battered Barramundi fish accompanied w/ lemon, tartar sauce & fries **18.5**

Replace Fries w/ Sweet Potato Fries or Garden Salad 2.5

FOR THE BUBS

(Must be below 8yo)

BANANA BREAD 5 CHEESE TOASTIE 7

FRIED CHICKEN W/ CHIPS 10

KIDS EGG ON TOAST 9

FRUIT RAISIN TOAST / BUTTER ON TOAST 6

2 slices of bread w/ butter
Choose from Jam, Honey, Vegemite, Peanut Butter

KIDS FISH N CHIPS 11

KIDS OJ 5

CLASSIC SUNDAE 8.5

Chocolate, strawberry or mango

PUBLIC HOLIDAY SURCHARGES APPLY.

DISH MODIFICATION ARE RESERVED FOR ALLERGIES.

(VG) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE

ALLERGY SUFFERERS MAKE YOUR WAITER AWARE PRIOR TO ORDERING.

DRINKS

LIL MISS COLLINS ROASTED COFFEE

White / Black 3.5

Chai Latte / Hot Chocolate / Matcha Latte / Turmeric Latte /
Earl Grey Latte 4 Mocha / Dirty Chai 4.5

Alternative Milks: Almond, Lactose Free 0.5 Bon Soy 0.7
Oats Milk 0.7

LOOSE LEAF TEAS

English Breakfast / Earl Grey Blue Flower / Camomile /
Peppermint / Green / Prosperity Chai Tea 4

SIGNATURE BEVERAGES

Cold Brew 6

Affogato 6

Lil Miss Collins orthodox coffee blend
w/ vanilla ice cream & rose petals

ICED DRINKS

House Made Peach or Lemon Ice Tea 6.5
Iced Long Black 5
Iced Chocolate / Iced Latte 5.5
Iced Mocha 6

SHAKES

Milkshakes - Vanilla / Strawberry / Mango / Chocolate 7
(Shakes may be garnished with rose petals)

SMOOTHIES

Millie Mango - Mango, peach, banana, milk & rose pedals 8
Acai - Acai berry, coconut water, banana & coconut flakes 8.5

COLD PRESSED JUICES 8

Lil Miss Health - Apple, carrot, pineapple, ginger & lemon
Pink Tuesday - Watermelon, apple & lemon
Orange Love - 100% orange juice

SODAS

House Made Lemonade 7
House Made Raspberry and Peach 7

Bottled Water 3.5 San Pellegrino 250ml 3.5
Coca Cola / Coke Zero 4.5

ALCOHOLIC BEVERAGES

WINES

White

Villa Maria - Sauv Blanc 9 / 34
Yalumba - Pinot Grigio 9 / 28

Red

De Bortoli - Pinot Noir 9.0 / 33

SANGRIA JUC 24

BEERS

Young Henry's Newtowner Pale Ale 9
Sol 8.5

Lil Miss Collins

PARRAMATTA MENU



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