

ALL DAY MENU

OPENING HOURS: MON-SUN 7AM-2:30PM

ALL ITEMS AVAILABLE FOR TAKEAWAY.

PLEASE REMEMBER YOU WILL NEED YOUR TABLE
NUMBER WHEN YOU ORDER AT THE COUNTER.

**Little
Sutton**
BAKEHOUSE

SOURDOUGH TOAST 12

White, mixed grain, olive,
sour cherry & walnut
+ Pepe Saya butter

ORGANIC GLUTEN FREE 12

Organic quinoa or fruit toast
w/ Pepe Saya butter

SPREAD OPTIONS: VEGEMITE, ORGANIC
PEANUT BUTTER, HOUSE-MADE JAM,
LOCAL HONEY, NUTELLA

BANANA BREAD (V) 10

Toasted w/ Maple Pepe Saya butter

APPLE CRUMBLE PORRIDGE (V) 20

Organic steel cut oats, toffee
roasted Granny Smith apple,
fresh berries, vanilla mascarpone,
pecan crumble

PANNA COTTA GRANOLA 20

House-baked granola, local honey
& yoghurt panna cotta, toasted
coconut flakes, seasonal fresh
fruit, choice of milk

BAKEHOUSE ROLL* 19

Hickory smoked bacon, two free
range fried eggs, spinach, gruyere
cheese, house-made BBQ sauce, aioli,
Little Sutton milk bun

+ avocado 5.5
+ Cyprus halloumi 6

CAPRESE* (V) 19

Vine tomatoes, Dodoni feta, torn
basil, Fedra EV00, olive sourdough

+ free range egg 4.5
+ Tasmanian smoked salmon 6

RUSTIC AVOCADO* (V) 22

Smashed avocado, chilli lime EV00,
coriander, Meredith goats cheese,
sourdough

+ free range egg 4.5
+ Hickory smoked bacon 6

CHECK BLACKBOARD FOR WEEKLY SPECIALS

ACAI BAR

THE OG* (VG,V) 20

Acai, berries, banana, kiwifruit,
nut granola, cacao nibs, coconut,
passionfruit

PEANUT BUTTER (VG,V) 22

Acai, berries, banana, nut
granola, cacao nibs, coconut,
organic peanut butter

NUTELLA (VG,V) 22

Acai, berries, nut granola,
coconut, Nutella, hazelnuts

BISCOFF 22

Acai, berries, banana, cacao nibs,
coconut, caramel Biscoff, crushed
Biscoff

+ Whey protein / Vegan protein 4

FOCACCIA BAR

MORTADELLA 18

Mortadella, stracciatella,
pistachio pesto, fresh wild
rocket, hot honey glaze

TASMANIAN SMOKED SALMON 18

Salmon, crème fraîche, fried
capers, pickled onion, dill, EV00

HAM GRUYERE 18

Double smoked ham, Dijon mustard,
gruyere cheese, house-made
pickles, aioli

VEGETARIAN 18

Roasted eggplant, zucchini,
pumpkin, sun dried tomato,
Dodoni feta, peperonata

ALL DAY MENU

MUSHROOMS* (V)

Oven roasted exotic mushrooms,
basil pesto, stracciatella,
tarragon, olive sourdough

+ free range egg
+ Hickory smoked bacon

23

CROISSANT BENEDICT

Two free range poached eggs,
tarragon hollandaise,
choice of: double smoked ham,
Tasmanian smoked salmon, hickory
smoked bacon or sautéed spinach,
Bakehouse butter croissant

28

BUTTERMILK PANCAKES (V)

Double stacked pancakes,
fresh blueberries, vanilla bean
mascarpone, candied almonds,
organic maple syrup

23

CANADIAN PANCAKES

Buttermilk pancakes, Hickory
smoked bacon, caramelised banana,
vanilla bean gelato, organic
maple syrup

23

SHAKSHOUKA*

Middle eastern baked eggs, spiced
tomato sugo, white beans, Meredith
goats feta, grilled peppers, toasted
olive oil focaccia

+ Rodriguez chorizo

24

6

EGGS ON TOAST*

Free range eggs, poached
or fried, on Little Sutton sourdough
w/ Pepe Saya butter

16

SIDES

Hollandaise

3

Free range egg

4.5

Tasmanian smoked salmon / Hickory
smoked bacon / Rodriguez chorizo

6

Dodoni feta / Cyprus halloumi

6

Avocado / baby spinach

5.5

Oven roasted exotic mushroom

8

STEAK SANDWICH*

Grass fed black Angus, roasted
garlic aioli, gruyere cheese, wild
roquette, roast peperonata, toasted
olive oil focaccia, oven roasted
potato wedges

28

CHICKEN BURGER*

Grilled free range chicken, hickory
smoked bacon, fresh tomato + iceberg
lettuce, jalapeño aioli, milk bun,
oven roasted potato wedges

28

+ grilled pineapple

4.5

COUNTRY BOWL* (VG,V)

Roasted sweet potato, quinoa,
chickpeas, avocado, baby spinach,
pickled zucchini, red cabbage,
roasted sunflower seeds, tahini
dressing

22

+ Marinated lamb skewer

10

+ Lemon & Garlic chicken skewer

9

+ Cyprus halloumi

6

MEDITERRANEAN SALAD* (V)

Fresh vine tomato, white onion,
cucumber, green olives, green
capsicum, Dodoni feta, sourdough
croutons, Fedra EV00

22

+ Marinated lamb skewer

10

+ Lemon & Garlic chicken skewer

9

+ Cyprus halloumi

6

PUMPKIN SALAD* (V)

Oven roasted honey glazed pumpkin,
puffed quinoa, seeds, roasted red
onion, fresh parsley, hommus

22

+ Marinated lamb skewer

10

+ Lemon & Garlic chicken skewer

9

+ Cyprus halloumi

6

BOWL OF WEDGES* (GF)

Served w/ house-made BBQ sauce,
crème fraîche

12

ORGANIC GLUTEN FREE BREAD \$3 EXTRA

DRINKS



COFFEE

	CUP	MUG
ESPRESSO	4.5	
MACCHIATO	4.5	
PICCOLO	5	
LONG BLACK	5.5	6.5
FLAT WHITE	5.5	6.5
LATTE	5.5	6.5
CAPPUCCINO	5.5	6.5
BATCH BREW	6.5	
MOCHA	6	7
HOT CHOCOLATE	6	7
DIRTY CHAI	6	7
CHAI LATTE	6	7
MATCHA LATTE	6	7
BABYCINO	2.5	

EXTRAS

Decaf	0.5
Extra shot	0.5
Flavouring:	1
Caramel, vanilla, hazelnut	
Alternative milks:	1
Bonsoy, coconut, almond, oat, lactose free	

BAKEHOUSE AFFOGATO	14
Hazelnut gelato, Nutella, crushed roasted hazelnut finished w/ a double shot of espresso	

ORGANIC TEAS

ENGLISH BREAKFAST	6
GREEN TEA	6
LEMONGRASS & GINGER	6
PEPPERMINT	6
CHAMOMILE	6
MASALA CHAI	6.5
Infused w/ milk of choice	

ICED

LONG BLACK	9
LATTE	9.5
MATCHA LATTE	12
CHAI LATTE	9.5
COLD BREW	11
COFFEE, MOCHA, CHOCOLATE w/ ice cream	11

COLD DRINKS

FRESHLY SQUEEZED OJ	9
MILKSHAKE	9
Chocolate, Caramel, Strawberry, Vanilla, Coffee	
KIDS MILKSHAKE	6.5
THICKSHAKE	11
COKE, COKE ZERO, SPRITE, FANTA	6.5
PEACH TEA OR LEMON TEA	6.5
SAN PELLEGRINO	7
MT FRANKLIN	4.8
LLB, GINGER BEER	6.5
LITTLE SUTTON COCONUT	
Fresh young coconut	10
Espresso coconut	14
Matcha coconut	14



SMOOTHIE BAR

GREENIE	13
Banana, greens, Brazil nuts, date, chia seeds, almond milk	
MANGO SHACK	13
Mango, banana, passionfruit, coconut milk	
PEANUT BUTTER	13
Organic peanut butter, banana, date, almond milk	
BLUE MOON	13
Oats, blueberries, banana, coconut flakes, chia seeds, almond milk	
EXPRESS YOURSELF	13
Raw cacao, banana, date, shot of espresso	
+ Whey protein / Vegan protein	4

HAVE YOU TRIED
OUR VANILLA SLICE?
HAND MADE PASTRIES
AND CAKES AVAILABLE
IN THE DISPLAY CABINET

VG VEGAN
V VEGETARIAN
* CAN BE MADE GLUTEN FREE
OR DAIRY FREE UPON REQUEST

PLEASE INFORM US OF ANY ALLERGIES PRIOR TO ORDERING, AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU. WHILE WE TAKE CARE TO ACCOMMODATE ALLERGIES, WE CANNOT GUARANTEE AGAINST CROSS CONTAMINATION.

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