

CIRCA. 1925

# EUDLO GENERAL STORE

PIES · COFFEE · FANCY GOODS

ALL DAY DINING 7AM - 2PM

PLEASE KNOW YOUR TABLE NUMBER BEFORE ORDERING

PLEASE NOTE 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

**Classic Bacon & Egg Roll** 10  
Bacon and egg on white flour bread roll with our homemade HP sauce. **GFO**

**Granola Bowl** 12  
Homemade Granola Bowl with coconut yoghurt & fresh berries **V**

**Chorizo & Beans** 19  
Homemade spicy beans with chorizo, herbs & sourdough

**Bacon & Fried Eggs** 17  
Bacon and eggs (2) on toasted sourdough. **GFO**

**Smashed Avo** 18  
Smashed avo on sourdough with pepita dukkah & fetta. **GFO, VEG, VO**

**South Indian Fritter** 20  
With tomato kasundi, fried egg and spring onion. **VEG VO GF**

**Salmon & Potato Rosti** 23  
Homemade potato rosti with smoked salmon, dill crème & poached egg (1). **GF VEGO**

**The Eudlo Reuben** 14  
Corned beef, sauerkraut, Russian mayo on rye. **GFO**

**Chicken Roll** 13  
Shredded chicken with cornichons, celery gribiche & lettuce **GFO**

**Ham & Cheese Toastie** 14  
Ham off the bone, haloumi, swiss, romesco & rocket  
**GFO ~ Contains Almonds ~ VEGO**

**Cauliflower Falafel** 18  
With herbed tahini & cauliflower tabouleh **VEG V**

**Mushroom & Polenta** 22  
With teleggio, mushrooms, kale & walnut salsa **VEG**

**Chicken Schnitzel** 22  
House made Chicken Schnitzel with a celeriac remoulade.

**SIDES - add a side**  
Bacon | Avo | Mushrooms - \$5  
Sourdough Toast | Fries | Salad - \$4  
Egg (1) - \$3.50

**GF** = Gluten Free **VEG** = Vegetarian **V** = Vegan **O** = Option

## THE EUDLO PIE

AVAILABLE UNTIL SOLD OUT

**Pies** - Slow Cooked Beef, Roasted Chicken or Cauliflower, Cheese & Spinach.....12.5  
**Add Fries**.....4.0  
**Add Salad of the day**.....4.0

## KIDS MEALS

**Cheese on Toast**.....6.0  
**Scrambled Eggs on Toast**.....10.0  
**Fruit Toast**.....6.0  
**Sourdough - Jam/PB or Vegemite**.....5.0

# SEPTEMBER DINNER MENU

FRIDAY & SATURDAY FROM 5:30PM

2 COURSES \$55 | 3 COURSES \$65

## ENTREES

BEEF CARPACCIO WITH BALSAMIC, PARMIGIANA & ROCKET

GRILLED ZUCCHINI WITH TOUM, LABNEH & MINT

HALF SHELL SCALLOP WITH LEMON CAPER BUTTER

ROASTED CAULIFLOWER WITH HUMMUS, CHICKPEA & KALE

## MAINS

PRAWN, CHILLI & GARLIC PAPPARDELLE

BEEF BRISKET MASSAMAN WITH POTATO SHALLOTS & RICE

CHICKEN SUPREME WITH MUSHROOM AND CHASSEUR SAUCE

INDIAN ROAST PUMPKIN WITH SPICED TOMATO & DAHL

## ADDITIONAL SIDES

CAFE DE PARIS POTATOES \$12

ROASTED BRUSSELS WITH WALNUT, PARMIGIANA &  
MUSTARD DRESSINGS \$12

ROASTED CARROTS WITH PINENUTS & FETA \$12

BITTER LEAF SALAD \$9

## DESSERTS

CITRUS TART

STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE