

Filia

BREAKFAST

TOAST	9.5
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Sourdough or multigrain
Gluten Free + 2.0
Butter / Vegemite / Peanut Butter / Jam
/ Honey / Nutella (GFO, V, VGO, CO)

VILLAGE EGGS ON TOAST	14.5
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Freerange eggs cookedyour way
Poached / Fried / Scrambled (GFO, V, CO)

APPLE PIE CINNAMON CRUMBLE PORRIDGE	22.0
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Creamy oats, spicedapple, cinnamon crumble,
Greek yoghurt, maple
(GFO)

CHILLI SCRAMBLE	25.5
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Chilliscrambled eggs, chimichurri, ajvar,
Stracciatella and garden herbs, served on
sourdough
+ Pork belly 5.0 + Haloumi 5.0
(GFO, V)

AVO AND CHILLI	26.0
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Avocado,heirloom cherry tomatoes, chilli, lime
and coriander, served on chargrilled sourdough
+ 2 poached eggs 5.0 + Meredith goat's cheese 5.0
(GFO, VG, DF, CO)

BOUGATSA FRENCH TOAST	25.5
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Caramelised brioche, vanilla semolina custard,
crisp filo, cinnamon sugar, mountain honey and
whipped mascarpone (V)

HASH BROWN BENEDICT	28.5
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American style slow cooked beef brisket,
spinach, potato, hash brown, poached eggs
with hollandaise sauce
+ Avocado 5.0
(DFO, VO)

CORN FRITTERS	27.5
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Corn and saganaki fritters, spiced avocado
puree, salsa, tomato chutney, poached egg and
snow pea tendril
+ Haloumi 5.0 + Chorizo 5.0 + Sujuk 5.0
(V)

TURKISH EGGS	25.5
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Poached eggs, sumac labneh, burnt paprika
butter, spinach, tomato jam, pickled onion,
garlic, served with grilled Ciabatta
+Sujuk 5.0 + Beef brisket 6.0 + Grilled salmon
7.0 (GFO, V)

CHICKEN AND WAFFLE	27.0
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Buttermilk fried chicken, waffle, maple,
Sriracha mayo, slaw and a sunny side up fried
egg

MEXICAN EGGS	26.0
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The Sunny Side Up Tortilla
Sunny side up fried eggs, pico de gallo, fried
corn ribs, avocado on tortilla with cheese,
pickled peppers, lime & chilli salt
+ Sujuk 5.0 + Chorizo 5.0
(V, GFO, DFO)

STEAK AND EGG	35.0
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Wagyu rump, potato pave, bearnaise sauce and
fried egg
+ Extra egg 3.0

PROTEIN BOWL	25.0
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Steamed rice,avocado,heirloom tomatoes,
broccolini, cucumber, roast cauliflower, roast
zucchini, chimichurri
+ Grilled chicken 5.0 + Grilled salmon 7.0
+ O'Connor strip steak 12.0
(V, VG, DF, GF)

BAKED EGGS WITH ITALIAN STYLE WAGYU SAUSAGE	28.0
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Free range eggs & Mayura Station wagyu beef
sausage, slow cooked in tomato sugo,
finished with Stracciatella, and fresh
garden herbs. Served with grilled Ciabatta
(DFO, GFO)

SIDES

SPREADS: Vegemite, Peanut Butter, Jam, Honey, Nutella

Extra egg | Spinach | Slow roasted tomatoes
Hollandaise 4.5
Haloumi | Avocado | Roasted mushroom |
Meredith goat's cheese 6.0
Hash Brown | Chorizo | Bacon | Pork belly | Falafel 6.0
Beef bacon | Sujuk 6.5
Smoked salmon | Grilled chicken 7.0
Grilled salmon 8.0

STREET

STEAK SANDWICH	29.5
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Seared Angus stripsteak, grilled onions &
peppers, chimichurri, pickled onions, served on
a Baguette with French fries

ROYALE WITH CHEESE	25.5
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Burger. Mayura Wagyu ground beef, lettuce,
tomato, pickles, onion, mac sauce, served on
Martin's potato bun with French fries
+ Extra patty 6.0

SPICY SOUTHERN FRIED CHICKEN	25.5
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Burger. Spicy southern st yle fried chicken,
pickles, ranch, buffalo sauce and lettuce,
served with French fries

CHICKEN PARMAROLL	25.5
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Chickenchop parm, creamytomato sauce,
Stracciatella, garlic butter and lettuce, served
on a Turkish roll with French fries

PHILLY CHEESESTEAK	25.5
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Slow cooked beef, American cheddar, roast peppers
and onions, Paris sauce, served on a milk bun with
French fries

BOWL OF FRIES	9.5
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With lemon pepperseasoning, served with tomato
sauce or aioli

DESSERTS

TIRAMISU	16.0
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Coffee soaked Savoiardi, mascarpone, dark chocolate

SALTED CHOCOLATE MOUSSE	14.0
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Olive oil

FRUIT	16.0
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Fresh seasonal fruit plate (GF, DF, VG)

GALAKTOBOUREKO	16.0
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Semolina custard, caramelised puff pastry

(vg) vegan, (v) vegetarian, (vgo) vegan option, (gf) gluten
free, (gfo) gluten free option, (dfo) dairy free option, (co)
coeliac option.

All meats and chicken are Halal certified.

10% weekend surcharge | 15% public holiday surcharge | no split
bills on weekends

*Please be advised that while we make every effort to
accommodate dietary requirements, we cannot guarantee the
absence of cross contamination*

LUNCH

POTATO CAKE AND TARAMA	18.0
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Potato cakes, whipped cod roe, chicken salt

SNAPPER DOLMA LADOLEMONO EMULSION	MP
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Whole local long-line snapper 600g - 800g, rice
and herbs, baked in vine leaves, olive oil &
lemon emulsion
(GF, DFO)

RIGATONI ALLA VODKA	32.0
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Creamytomatosauce, fermented chilli, Parmigiano Reggiano
+ Chicken schnitzel 7.0
(V) (non-alcoholic)

CHICKEN PARMA	28.0
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Crumbed chicken breast, tomato sugo,
prosciutto, Stracciatella, parmesan finished
with fried sage, served with French fries

CHICKEN AND LEMON POTATOES	34.0
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Slow-roasted free-range chicken, Greek garlic toum,
oregano, smoked paprika, roasted potatoes & lemon
pan juices.
(GF, DF)

GUNDAGAI LAMB FOREQUARTER CHOPS	600g 48.0
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Chargrilled lamb forequarter chops, wild oregano,
olive oil
(GF, DF)

GIPPSLAND BEEF TENDERLOIN	58.0
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Roast bellpepper, chimichurri
(GF, DF)

VILLAGE GREEK SALAD	21.5
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Greekstyle salad,grilledpita bread and Tzatziki
+ Grilled lamb skewers 8.0
+ Grilled Chicken skewers 8.0
(GFO, DFO)

CAESAR SALAD	24.5
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Baby cos, Guanciale, salted ricotta, Caesar
dressing, pangrattato and poached egg, served
with grilled Ciabatta bread
+ Grilled Chicken 5.0
+ Chicken Schnitzel 7.0
(GFO, VO, DFO)

DRINKS

Filia

COFFEE

WHITE 5.5 / 6.7
BLACK 5.5 / 6.7

Milk alternatives: Soy, almond, coconut, lactose free, macadamia, tiger nut, oat 0.8

Syrups: Vanilla, caramel, hazelnut 0.7

FILTER

BATCH BREW 7.0

COLD BREW 7.5
On our signature black coffee blend, Daydreamer

V60 POUR OVER 10.0
On our seasonal single origins

MATCHA (GF)

MATCHA LATTE 8.5
ICED MATCHA 9.0
ICED STRAWBERRY MATCHA 9.0

HOT DRINKS

HOT CHOCOLATE (GF) 7.0
KIDS HOT CHOCOLATE (GF) 5.0

STICKY CHAI (GF) 7.0 + Dirty 0.5

BANANA SPICE CHAI (GF) 8.5

TURMERIC LATTE (VG, GF) 7.0

TEA 5.5
English breakfast, supreme earl grey, honeydew green, peppermint, chamomile blossoms, lemongrass & ginger

ICED DRINKS

AFFOGATO 8.5
ICED LATTE 7.5
ICED COFFEE (with ice cream) 9.0
ICED MOCHA (with ice cream) 9.0
ICED CHOCOLATE (with ice cream) 9.0
KIDS ICED CHOCOLATE (with ice cream) 5.0

SIGNATURE DRINKS

FREDDO ESPRESSO 7.5 | FREDDO CAPPUCCINO 9.0
MONT BLANC: Classic | Tiramisu |
Banana Bread 9.6

HOT | ICED STICKY DATE LATTE 10.5
Date syrup, butterscotch, espresso, milk, white chocolate, and chocolate powder.

HOT | ICED BISCOFF LATTE 9.5
Double shot espresso, milk, Biscoff syrup & Biscoff cream, topped with Biscoff crumb.

MAPLE SEA SALT MATCHA 9.5
Maple, milk of choice, matcha, vanilla foam, cinnamon with a pinch of sea salt.

EL CLASSICO 9.5
Milk, double ristretto, sweet cream blend, gingerbread syrup.

MILKSHAKES

CHOCOLATE 9.5
VANILLA 9.5
CARAMEL 9.5
STRAWBERRY 9.5
COFFEE 9.5

+ Thickshake 1.0
+ Alternative milk 0.8

SMOOTHIES

TROPICAL AURA 12.5
Mango, pineapple, banana, coconut water, coconut cream, Greek yoghurt, honey

STRAWBERRY SKIES 12.5
Strawberry, banana, Greek yoghurt, coconut cream, dates, honey, milk

THE DAILY GREEN 12.5
Mango, banana, spinach, almond butter, dates, chia seeds, coconut water, coconut cream

+ Protein 5.0
+ Collagen 5.0

COLD DRINKS

NOAH’S JUICE 5.0
GREEK WATER 330ml 5.0 | 750ml 7.5
SAN PEL SPARKLING
250ml 4.0 | 500ml 5.0 | 1ltr 8.0
SAN PELL soft drink 5.0

SOFT DRINKS

LEMONADE|SOLO 5.0
PEPSI|PEPSI MAX 5.0
COKE CLASSIC|DIET|NO SUGAR 5.0
SUNKIST|FANTA 5.0

GREEK SOFT DRINKS

EPSA GRAPEFRUIT LEMONADE 5.0
LOUX 250ml ORANGE | LEMON| SOUR CHERRY
GAZOZA | COLA 5.0

JUICES

ORANGE JUICE 11.0 APPLE JUICE 11.0

OMG JUICE 11.0
Orange, mango, passion fruit

GLOWING GREEN 11.0
Kale, apple, lemon, ginger, pineapple & mint

ALCOHOL

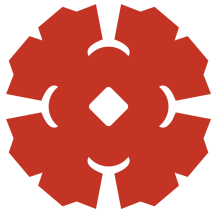
MIMOSA 10.0
Fresh orange juice & Prosecco

ESPRESSO MARTINI 14.0
Evolve espresso, vanilla vodka, coffee liquor

FILIA SPRITZ 16.0
Voir cherry blossom vodka, lychee, lemon juice, topped with grapefruit soda

BEER 11.0
Corona | Asahi | Stella Artoise

FILIA
FOR FRIENDS & FRIENDS OF
Mon–Sun 7 Days | Wed–Sat 4 Nights



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BOOK A NIGHT
WITH FILIA



Wed–Sat 4 Nights | 5:00pm - 11:00pm

Filia

RAW BAR

OYSTER NATURAL, Pacific oysters 4.0 ea.

OYSTER KILPATRICK, Pacific oysters, beef charcuterie XO, served chilled 5.0 ea.

KINGFISH CRUDO, Tomato vinegar, onion pickle, horta oil, sauce torno 26.0

PRESSED YELLOWFIN TUNA, Lemon emulsion, caper leaves 26.0

SMALL PLATES

GRILLED CIABATTA, Extra virgin olive oil, sea salt 10.0

+ Beetroot dip 6.0

+ Tarama dip 6.0

+ Tzatziki 6.0

POTATO CRISPS, Salt, malt vinegar 16.0

PASTITSIO CROQUETTES, Slow cooked beef ragu, macaroni, béchamel & kefalograviera 9.0 ea.

CHARRED BABY PEPPERS, extra virgin olive oil, vinegar 16.0

POTATO CAKES, Potato cakes, tarama, chicken salt 18.0

FASOLAKIA VILLAGE STYLE BRAISED BEANS, Braised continental beans, green beans, tomato & shallot 16.0

LAMB RIBS, Slow-cooked Gundagai lamb ribs, whipped garlic, lemon & parsley 26.0

SPANAKOPITA, Tzatziki 26.0 | ½ serve 16.0

BEETROOT, Braised heirloom beetroot, pickled sorrel, rice wafer, tarama 18.0
+ Anchovy 5.0

HEIRLOOM TOMATOES, Extra virgin olive oil, caper leaves & olives 18.0

CON PANE TOMATO, Grilled sourdough, heirloom tomatoes, wild oregano, garlic, extra virgin olive oil 12.0

+ Anchovy 5.0

+ Feta 5.0



PAN

WAGYU BEEF SAUSAGE SPAGHETTI, Tomato, capsicum, spaghetti & Parmigiano Reggiano 34.0
BEEF REDUCTION LINGUINE, Beef broth reduction, linguine, mizithra 36.0
RIGATONI ALLA VODKA, Creamy tomato sauce, fermented chilli, Parmigiano, Reggiano 32.0 (non alcoholic)
+ Chicken schnitzel 7.0

LARGE PLATES

YIOUVARLAKIA, Braised beef, rice and herb meatballs, grilled cabbage, lemon emulsion 28.0
SNAPPER DOLMA, Whole local long-line snapper 600g-800g, rice and herbs, baked in vine leaves, olive oil & lemon emulsion 48.0
GIPPSLAND BEEF TENDERLOIN, Charred baby peppers, chimichurri jus 58.0
OVEN-BAKED CHICKEN, Lemon potatoes & grilled Ciabatta 36.0
GUNDAGAI LAMB FOREQUARTER CHOPS, 600g, wild oregano, olive oil & lemon 48.0

SALAD

GREEK SALAD, Heirloom tomatoes, cucumber, onion, feta, olives, wild oregano, extra virgin olive oil 18.0
BURNT CABBAGE, Charred cabbage, brown butter, capers, lemon 16.0
MAROULI, Baby gem lettuce, mizithra, cucumber, dill & malt vinaigrette 16.0

DESSERTS

TIRAMISU, Coffee soaked Savoiardi, mascarpone, dark chocolate 16.0
SALTED CHOCOLATE MOUSSE, Chantilly cream, extra virgin olive oil 14.0
FRUIT, Fresh seasonal fruit plate 16.0
GALAKTOBOUREKO, Semolina custard, caramelised puff pastry 16.0

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10% weekend surcharge

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