Filia

BREAKFAST

TOAST 10.0
Sourdough or multigrain
Gluten Free + 2.0
Butter / Vegemite / Peanut Butter / Jam
Honey / Nutella
(GFO, V, VGO, CO)

VILLAGE EGGS ON TOAST 14.5
Free-range eggs cooked your way
Poached / Fried / Scrambled
(GFO, V, CO)

APPLE PIE CINNAMON CRUMBLE PORRIDGE 22.5
Creamy oats, spiced apple, cinnamon crumble, Greek yoghurt, maple

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

AVO AND CHILLI 26.5
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
Caramelised brioche, vanilla semolina custard, crispy filo, cinnamon sugar, mountain honey & whipped mascarpone
(V)

JUNIOR WAFFLE 16.0
Waffle, maple syrup, fresh berries

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

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

TURKISH EGGS 25.5
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)

CURED SALMON & AVOCADO 26.0
Smoked salmon, avocado, heirloom tomato, coriander, chives, lime and Spanish onion vinaigrette
+ 2 poached eggs 5.0
(GF, DF)

MEXICAN EGGS 26.0
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
Wagyu rump, potato pave, béarnaise sauce and fried egg
+ Extra egg 3.0

PROTEIN BOWL 25.5
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
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
Seared Angus strip steak, grilled onions & peppers, chimichurri, pickled onions, served on a Baguette with French fries

FILIA BURGER 27.5
Mayura Wagyu ground beef, American cheese, iceberg, tomato, onion, pickles, mustard, ketchup, mayo, toasted sesame milk bun with French fries
+ Extra patty 6.0

SPICY SOUTHERN FRIED CHICKEN 26.5
Burger. Spicy southern style fried chicken, pickles, ranch, buffalo sauce & lettuce, served with French fries

CHICKEN SCHNITZEL ROLL 26.5
Chicken chop parm, creamy tomato sauce, stracciatella, garlic butter and lettuce, served on a Turkish roll with French fries

PHILLY CHEESESTEAK 26.5
Slow cooked beef, American cheddar, roast peppers and onions, chimichurri served on a milk bun with French fries

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

DESSERTS

TIRAMISU 16.0
Coffee soaked Savoiardi, mascarpone, dark chocolate

SALTED CHOCOLATE MOUSSE 14.0
Olive oil

GALAKTOBOUREKO 16.0
Semolina custard, caramelised puff pastry

VANILLA SOFT SERVE 12.0
Vanilla soft serve, lemon, olive oil & sea salt

(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 CAKES AND TARAMA 18.0
Potato cakes, whipped cod roe, chicken salt

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

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

CHARGRILLED BROADBILL SWORDFISH 38.0
Green olive, red pepper & caper vinaigrette
(GF, DF)

SNAPPER DOLMA LADOLEMONO EMULSION 48.0
Whole local long-line snapper 600g - 800g, rice and herbs, baked in vine leaves, olive oil & lemon emulsion
(GF, DFO)

CHICKEN AND LEMON POTATOES 34.0
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
Chargrilled lamb forequarter chops, wild oregano, olive oil
(GF, DF)

GIPPSLAND BEEF TENDERLOIN 58.0
Roast bell pepper, chimichurri
(GF, DF)

VILLAGE GREEK SALAD 21.5
Greek style salad, grilled pita bread & Tzatziki
+ Grilled lamb skewers 8.0
+ Grilled chicken skewers 8.0
(GFO, DFO)

CAESAR SALAD 24.5
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

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

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HOT DRINKS

HOT CHOCOLATE (GF) 5.0 | 7.0

STICKY CHAI (GF) 7.0
+ Dirty 0.5

TURMERIC LATTE (VG, GF) 7.0

TEA 5.5
English breakfast, supreme earl grey, honeydew green, peppermint, 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) 5.0 | 9.0

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

COLD DRINKS

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
COKE CLASSIC|DIET|NO SUGAR 5.0
SPRITE 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
WATERMELON JUICE 11.0

VITAMIN C JUICE 11.0
Carrot, lemon, ginger & orange

DETOX JUICE 11.0
Apple, orange, coconut water & cranberry

GREEN JUICE 11.0
Apple, cucumber, ginger, celery & lemon

ALCOHOL

MIMOSA 10.0
Fresh orange juice & Prosecco

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

MARGARITA 22.0
Tequila, lime, triple sec, salt

ESPRESSO MARTINI 14.0
Evolve espresso, vanilla vodka, coffee liquor

BEER 10.0
Mythos Lager | Alpha Lager | Fiz Hellas Lager| Mamos Lager

WINES

Please ask our staff to see a wine list.

BOOK A NIGHT
WITH FILIA

Wed–Sat 4 Nights | 5:00pm - 11:00pm