



little LAIKA

DINNER

THURSDAY - SATURDAY
5 PM - 8:30 PM

SHARE PLATES

CHEESY GARLIC TURKISH BREAD / \$9

with fresh herbs **GFO, V**

GRILLED HALLOUMI & CHORIZO / \$19

with rocket, labneh and dukkha **GF**

TRIPLE CHEESE ARANCINI BALLS / \$18

with tomato chilli jam **V**

BEEF BRISKET QUESADILLA / \$18

with brisket, smashed avo, cheese, fresh herbs + sour cream

SLIDERS (3PC) / \$19

burgers with chicken, cheese, tomato, lettuce and aioli **GFO, VO**

FULLY LOADED FRIES / \$19

with beef brisket, cheese, chipotle aioli and spring onions **GF, VO**

option: add jalapenos \$1

BOWL OF FRIES / \$11

w/ paprika salt and house-made aioli **GF, V, VEO**

ONION RINGS / \$9

house-battered with tomato jam **V**

KIDS MENU - \$10

A CHOICE OF:

CHEESY RICE BALLS

with neapolitan sauce and parmesan **V**

FISH AND CHIPS

house-battered fish, fries with ketchup

MINI CHICKEN BURGER

with grilled chicken, cheese and fries **GFO, VO**

CHICKEN TENDERS

grilled chicken, broccolini and potatoes **GF**

SPAGHETTI BOLOGNESE

beef bolognese

CHEESEY PASTA

with creamy cheese sauce **V**

V vegetarian | **VO** vegetarian option

VE vegan | **VEO** vegan option

GF gluten free | **GFO** gluten free option + \$1.50

BIGGER PLATES

HOUSE-BATTERED FISH AND CHIPS / \$25

with rocket salad, tartare and fresh lemon

GRILLED SALMON FILLET / \$32

with chorizo, capsicum, jalapeno & potato hash, creamed pumpkin, fresh lemon **GF**

LAIKA CAESAR / \$24

baby cos lettuce, grilled chicken, egg, shaved parmesan w/ dill + garlic dressing **GF**

NOURISH BOWL / \$22

mixed mushrooms, spiced cauliflower nuggets, broccolini, fresh greens, seeds w/ truffle dressing

GF, V, VEO

option: add grilled chicken \$6

MAPLE ROASTED BRUSSELS / \$26

smokey pumpkin, spinach, avocado, quinoa, walnuts, toasted seeds and Dijon dressing **V, VE, GF**

option: add halloumi \$6

SEAFOOD PASTA / \$29

prawn and crab pasta with garlic cherry tomatoes, fresh herbs and chilli, olive oil, green leaves, shaved parmesan

LAIKA STYLE CARBONARA / \$24

mixed mushrooms, sun blushed tomatoes, spinach, + egg yolk, fresh herbs, shaved pecorino **V**

option: add bacon + \$3

BURGERS

SERVED W/ FRIES

DOUBLE BEEF BURGER / \$24

with cheddar, pickles, lettuce, tomato, burger sauce **GFO**

BBQ BEEF BRISKET BURGER / \$25

with slaw, tomato and pickles, chipotle aioli **GFO**

GRILLED CHICKEN BURGER / \$24

with crispy bacon, rocket, tomato, aioli, cheese **GFO**

STEAK SANGA / \$27

with caramelised onions, bacon, cheese, lettuce, fresh tomatoes **GFO**

MUSHROOM SANGA / \$23

with mixed mushrooms, tomato jam, rocket, Swiss cheese, zucchini, truffle aioli **GFO, V, VEO**

FISH BURGER / \$24

with house-battered fish, lemon, rocket, fresh tomato, red onions, tartare

ADD SOME MORE STUFF

extra beef patty / \$5

smashed avo / \$5

fried egg / \$3

crispy bacon / \$3

cheese / \$3

SOMETHING SWEET

WARM CHOCOLATE BROWNIE / \$9.50

warm chocolate brownie, chocolate sauce + ice cream

AFFOGATO / \$5.50

espresso shot over ice cream

BEER + CIDER

LAGER 4.5% / \$10.00

SHELTER BREWING CO, WA
a classic, crisp lager

XPA 3.5% / \$9.00

SHELTER BREWING CO, WA
mid-strength, hoppy

PALE ALE 4.7% / \$10.00

SHELTER BREWING CO, WA
tropical and passionfruit aromatics,
hazy

SPIRITS

with your choice of mixer

OLD YOUNGS VODKA / \$12.00

OLD YOUNGS GIN / \$12.00

WHIPPER SNAPPER WHISKEY / \$13.00

DIPLOMATICO WHITE RUM / \$13.00

COCKTAILS

MOJITO / \$16.00 / JUG \$45.00

white rum, soda, lime + mint

PASSIONFRUIT MOJITO / \$16.00

white rum, passionfruit, soda, lime +
mint

SOUTH BEACH SPRITZ / \$16 / JUG \$42.00

south beach aperitivo, sparkling, spritz,
orange

WINE

SPARKLING

PROSECCO / \$12.00 / BTL \$55.00

VEDOVA ART, NV
Italy

SPARKLING / \$11.00 / BTL \$50.00

SWINGS & ROUNDABOUTS, NV
Margaret River, WA

WHITES

SAUVIGNON BLANC 'BABYDOLL' / \$11.00

YEALANDS, 2021
Marlborough, WA

SAUV BLANC SEMILLON 'PEPPERLILLY' / \$12.00

IRONCLOUD, 2020
Ferguson Valley, WA

CHARDONNAY 'FLINT ROCK' / \$13.00 / BTL \$55.00

HOWARD PARK, 2021
Great Southern, WA

REDS

PINOT NOIR / \$11.00 / BTL \$50.00

PUPPET MASTER, 2020
Margaret River, WA

SHIRAZ / \$12.00

WAVELENGTH, 2020
Manjimup, WA

ROSE

ROSE / \$13.00 / BTL \$55.00

BOUCHARD AINE & FILES, 2020
Beaune, France

COLD DRINKS

MILKSHAKES / \$8.00

with ice cream

chocolate
strawberry
vanilla
banana
caramel

COLD PRESSED JUICE / \$8.50 by squished juice

OJ straight orange
HAKUNA MATATA watermelon
+ strawberry
HULK apple, kale, lemon

SOFT DRINKS / \$4.50

coke
coke zero
sprite
fanta

ICED / \$5.50

latte
long black
coffee
chocolate
mocha
chai + 50c

AFFOGATO / \$5.50

espresso shot over ice cream

HOT DRINKS

COFFEE

SMALL \$4.70
LARGE \$5.20
JUMBO \$5.70

flat white
latte
chai latte / dirty chai + 50c
cappuccino
mocha
hot chocolate
piccolo
short macchiato
long macchiato + 50c

ESPRESSO

single origin

SINGLE \$4.40 / DOUBLE \$4.90

TEA (FOR ONE) / \$4.50

ripple effect tea co

ruby breakfast
earl grey
green tea
lemongrass + ginger
peppermint
honey i'm home

BABYCINO / \$1.50

frothed milk, chocolate dust +
marshmallow

ALTERNATIVE MILKS + 50c

soy, oat, almond