



## Coffee

Flat white	\$4
Cappuccino	\$4
Latte	\$4
Long black	\$4
Short black	\$3
Macchiato	\$3
-Short	\$3
-Long	\$4
Mocha	\$4
Affogato	\$4
Hot chocolate	\$4
Byron Bay Hari Har Chai Latte	\$4.5
Vienna coffee	\$4
Turkish coffee	\$4
Irish/Mexican/Jamaican coffee	\$6.5
Bonsoy	.50
Milk Lab -Almond	.50
Mug extra	\$1

## Sweets & Cakes

House-made Baclava	\$4
Lady Finger	\$2.5
Lemon Slice	\$4
Turkish delight	\$1
Muffin	\$5
Chocolate Brownie GF DF	\$6
Persian Love cake GF	\$8
Middle-Eastern Coconut cake	\$8
Cheesecake	\$8
Raw Vegan Bliss balls	\$3
Add ice-cream	\$1

## House-made Iced Tea \$6

## Moroccan Mint Tea \$4

*Our house special. A blend of green gunpowder tea, fresh mint leaves & a little sugar.*

## Tea \$4

Earl Grey
English Breakfast
Irish Breakfast
Billy Tea
Daintree & Lavender
Daintree & Lemon Myrtle
China Gunpowder
Jasmine
Buddha's Tears
Oolong
Chamomile
Chai (Black tea & Spices)
Chai Yoga (Spices only)
Arctic Fire
Berries of the Forest
Ginger
Peppermint
Liquorice
Lemongrass

## Herbal Tea Blends \$4

**Arthritis Blend** - *celery seed, devils claw, ginger nettle, silver birch leaf*

**Balance** - *lemon balm, ginger, cinnamon quills, cloves, cardamom pods, hawthorn berries*

**Cleanse** - *calendula flower, red clover, dandelion root, nettle, cleavers, elder flower, hibiscus flower, spearmint, ginger*

**Cold & Allergy Aid** - *yarrow, elder flower, peppermint, Echinacea, ginger*



**BILLSON'S**  
ESTD \* 1865

*Small Batch Cordial*

**Fruit Sodas \$4.5**

Refreshing soda drinks made with all-Australian fruit, herbs and spices, minimum sugar and no colours or preservatives.

- \*Blood Orange & Cardamom
- \*Granny Smith & Fresh Ginger
- \*Lime & Kaffir Lime
- \*Pineapple & Star Anise
- \*Raspberry & Pink Lady
- \*Strawberry & Fresh Mint
- \*Lemon, Lime & Bitters
- \*Sarsaparilla
- \*Portello

**Noah's Juices \$4**

- \*Valencia Orange
- \*Fresh Crushed Apple

**Fresh Juices \$8**

**Super Green**~ Cucumber, celery, apple, pear, baby spinach, ginger & lime

**Orange Boost**~ Orange, apple, carrot, ginger & lemon

**Drinks**

- Remedy Kombucha Lemon & Ginger \$6
- Remedy Kombucha Ras Lemonade \$6
- Alpine Cider Sparkling Apple Juice \$5
- Billson's Sparkling Water (330ml) \$3

**Soft Drinks \$3**

Choose from:

- \*Coke/Coke No Sugar
- \*Bundaberg Ginger Beer
- \*Portello
- \*Fanta
- \*Lemonade
- \*Lemon squash
- \*Tiro tonic
- \*Tiro dry ginger

**Milk Shakes \$5**

**Thick Shakes \$6**

Coffee/Chocolate/Strawberry/  
Caramel/Vanilla or any Billson's flavour!

**Iced Drinks \$6**

- Iced Chocolate
- Iced Strawberry
- Iced Coffee

**Spiders**

- Choose any soft drink \$4
- or Billson's fruit soda flavour \$4.5



## Beer

### Light/Mid

Cascade Light	\$5
XXXX Gold	\$5

### Heavy

Tooheys Extra Dry	\$6
Furphy	\$6
Celtic Red Ale, Bridge Rd	\$7.5
Chestnut Pilsner, Bridge Rd	\$7.5

### Imported

Corona Mexico	\$7
Peroni Italy	\$7

## Cider

Pipsqueak	\$6
Alpine Cider Pink Lady	\$6

## Spirits

Basic \$8    Top \$10

## Cocktails

\$15

### 'Head of Shop'

Ras el Hanout sugar rim, Maker's Mark, bitters, blood orange & cardamom juice & a sugar cube.

### 'Dark Lover' Espresso Martini

Real espresso w/ Vodka, Kahlua & Frangelico

### Mojito

Limes, mint leaves, white Havana Club rum, lemon juice & sugar syrup.

### Sidecar

Cognac, Cointreau, lemon juice & egg white, with a vanilla sugar rim.

### Cosmopolitan

Vodka, pink lady & raspberry juice, lime juice & Cointreau.

### Moscow Mule

Ginger, lime, vodka, lemon juice & sugar syrup, topped with ginger beer.

### Triple L

Paraiso lychee liqueur, licor 43 & Cacacha w/ lychees, mint & lemon juice & sugar syrup

### Long Island Iced Tea

Vodka, gin, Bacardi rum, Cointreau & tequila, sugar syrup and lemon juice, topped with coke.

### Bloody Mary

Lemon, vodka, tomato juice, pepper, Tabasco & Worcestershire sauce, celery stick.

### Moulin Rouge

Absinth, Chambord, Licor 43, lemon juice, sugar syrup, muddled berries, oranges, mint, juice.

### Lemon Fizz

Aperol, Licor 43, lemon juice, sugar syrup & egg white, served with a vanilla sugar rim.

### Kiwi Kiss

42 Below feijoa vodka, Licor 43, kiwi fruit, sugar syrup, lemon juice, topped w/ soda.

### Aperol Spritz

Aperol over ice, topped w/ sparkling wine, squeeze of orange, dash of soda

### Morgy Mug!

Captain Morgan spiced gold rum, fresh mint, lime & ginger beer

### Ali Baba

Frangelico mojito- limes, mint leaves, lemon juice and sugar syrup



			Glass	Btl
<b>Sparkling</b>				
NV	Tobacco Road Prosecco (200ml)	<i>Gapsted</i>		\$9
NV	Dal Zotto Pucino Prosecco	<i>King Valley</i>		\$35
NV	John Gehrig Moscato Pop (330ml)	<i>King Valley</i>		\$12
<b>White</b>				
2010	Petticoat Lane Pinot Gris	<i>Mt Beauty</i>	\$8	\$28
2018	Ringer Reef Sauvignon Blanc	<i>Porepunkah</i>	\$9	\$36
2016	Bike & Barrel Fiano	<i>Alpine Valleys</i>	\$8	\$28
2017	Billy Button Sweet Billy	<i>Alpine Valleys</i>		\$32
2018	Ringer Reef Petit Manseng	<i>Porepunkah</i>		\$34
2017	Feathertop Riesling	<i>Porepunkah</i>		\$35
2017	Bush Track Chardonnay	<i>Alpine Valleys</i>		\$44
2016	Homestead Estate Savagnin	<i>Ovens Valley</i>		\$34
2016	Billy Button Vermentino	<i>Alpine Valleys</i>		\$32
2015	Souter's Gewurtztraminer	<i>Rosewhite</i>		\$35
2015	Mayford Chardonnay	<i>Porepunkah</i>		\$60
<b>Red</b>				
NV	Tobacco Road Sangiovese Barbera	<i>Gapsted</i>	\$8	\$28
2016	Ferraro Sangiovese	<i>Alpine Valleys</i>	\$8	\$28
2015	Bike & Barrel Pinotage (Sth African variety)	<i>Alpine Valleys</i>		\$32
2013	John Gehrig Pinot Noir	<i>King Valley</i>		\$44
2016	Ballerina Canopy Cabernet Sauvignon	<i>King Valley</i>		\$44
2015	Homestead Estate Shiraz	<i>Ovens Valley</i>		\$40
2017	Elderado Road Durif	<i>Elderado</i>		\$50
2015	Mayford Shiraz	<i>Porepunkah</i>		\$60
2016	Mayford Tempranillo	<i>Porepunkah</i>		\$60



## BREAKFAST (Available 8:30-12:00)

Toastie Roll- bacon, haloumi, relish, tomato & spinach \$ 12

Brekky Wrap- egg, bacon, fresh tomato, spinach, cheese & relish \$ 14

Turkish Eggs - soft poached FR eggs w/ yoghurt sauce & paprika butter on toasted bun \$ 10  
w/ bacon \$ 15

Vegetable H & M - toasted bun topped w/ grilled haloumi, sautéed garlic & herb mushrooms,  
house made sweet relish & spinach \$ 17 (V) w/ bacon \$ 20

Skillet Omelette - standard omelette includes cheese, finished w/ paprika butter, brekky yoghurt  
& fresh coriander, served w/ toasted bun \$ 13

Make your own skillet omelette, choose from the following ingredients: \$ 2 per item

Fresh Tomato/Bacon/Spinach/Mushrooms

Shak Shakar Tajine - Moroccan baked fava beans in rich tomato sauce w/ baked eggs,  
topped w/ house made labne, served w/ toasted bun (V) \$ 15

Add Bacon \$ 18

Add Sweet potato falafel \$ 17

Lebanese Breakfast - house made labne, fresh tomato, marinated olives w/ za'atar bread (V)  
\$ 12

Café Fez Big Breakfast - Turkish eggs, sweet potato falafel (hash brown), grilled haloumi, garlic  
& herb mushrooms, grilled tomato, bacon, fava beans & toasted bun \$ 25

(GF options available on most dishes, please advise staff)



## STARTERS

Soup of the Day \$12

Clete- dips with toasted Za'atar bread \$12

Za'atar - Lebanese bread topped w/ fragrant, zingy blend of spices \$5

Jibne - Lebanese cheese filled bread \$7

Jibne Spene - Lebanese cheese & spinach filled bread \$7

Marinated Olives - warmed olives in a preserved lemon, chilli & garlic marinade served w/ toasted bread \$9

Grilled Haloumi - w/ house made beetroot relish, rocket topped w/ fresh mint \$15

Fez Mezze - tzatziki, hommus, beetroot relish, muhammara, marinated olives, house made labne, haloumi & pickled turnips w/ za'atar bread \$25

## SIDES \$8

Falafels - w/ choice of hommus or tzatziki (4)

Diced Potatoes w lime & harissa aioli

Fried Cauliflower

Grilled Eggplant

## KIDS

Chicken w/ potatoes \$8

Cheesy Bread \$7

Bowl Diced Potatoes \$7

Cheese & Bacon Roll \$8

(GF options available on most dishes, please advise staff)

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Open 8:30am-4pm, 7 days ★ Open late for dinner Friday nights  
CLOSED Xmas day/Boxing day/New years day/Good Friday



## MAINS (Available 11-2:30)

Traditional Lebanese wraps – choose from chicken, lamb or falafel (V)

wrapped w/ lettuce, tzatziki, hommus & tabouli \$14

or have in a bowl, same same but no bread \$14

Fez Nachos – bean mix, jalapenos, olives, cheese, salsa & sweet chilli yoghurt \$18 (V)

Falafel plate- traditional chickpea falafels & sweet potato falafel w/ dip, salad & flatbread

\$18 (V)

Burger – Beef kofta or Falafel (V)– w/ lettuce, tomato, beetroot relish, haloumi & tzatziki on a

Toasted bun w diced potatoes \$18

Or Deconstructed – same same but no bread \$18 (GF)

Chicken Shashlicks- grilled lemon & garlic chicken skewers, dip, salad & flat-bread \$18

Beef kofta tajine w/ rice, topped w/ yoghurt \$20

Warm lamb salad, spinach, pickled cucumbers, roasted capsicum, tzatziki and beetroot relish

topped with dukkah \$25

F.O.D- Fish of the Day \$22

Lamb Kibbeh w/ tabouli, hommus & flatbread \$18

### Middle-Eastern Banquet - \$35 per person

Entrée: Tzatziki, hommus, beetroot relish, muhammara, marinated olives,  
housemade labne & za'atar bread

Main: Beef kofta, lamb kibbeh, chicken shashlicks, falafel, salad/veg,  
tzatziki & hommus w/ flatbread

Dessert: Turkish coffee w Turkish delight

(GF options available on most dishes, please advise staff)