



kinneret

ALL DAY MENU

Tuesday to Sunday 6.30am – 3pm (kitchen closes at 2.30)

AVOCADO TOAST 16 (V) w/ feta, rocket, toasted seeds, pomegranate & lemon, on sourdough

BREAKFAST ROLL 14 bacon & egg, avocado, halloumi, rocket, tomato relish

2 FREE RANGE EGGS cooked your way 12 (V/DF)

Add to eggs or any dish to create your perfect meal:

- ❖ smoked salmon, falafel (3 per portion) +6
- ❖ chorizo, smokehouse bacon +5.5
- ❖ mushrooms, avocado, halloumi +5
- ❖ roast tomato, side Israeli salad +4
- ❖ egg (1) boiled, poached or fried +3

GRANOLA 14 (V) w/ seasonal fruit, coconut yoghurt & date syrup

BREAKFAST QUICKIES

- ❖ **bacon & egg roll** w/ smoky BBQ sauce 10
- ❖ **cheese & tomato toastie 9 (V)** Add: ham +3



BREADS & SPREADS 7

- ❖ sourdough (white or rye)
- ❖ bagel, mini challah, gluten free +2
w/ (choose 2)
- ❖ butter, seasonal jam, honey, vegemite, nutella, peanut butter, halva & date spread

KINNERET SHAKSHUKA 22 (V/DF)

2 eggs, soft-cooked in a pan over your choice of:

- ❖ **CLASSIC** tomato & smoked peppers
OR
- ❖ **HATZILIM** charred eggplant & tomato

Served w/ labneh, olives, Israeli salad & pita.

Add: chorizo +4



KINNERET FALAFEL PITA 14 (V, VG, DF) falafel, hummus, israeli salad & tahini

CHICKEN SHAWARMA PITA 16 grilled chicken, hummus, tahini, Israeli salad & matbucha

FALAFEL PLATE 18 (V/VG/DF) falafel balls, served on hummus, w pickles, israeli salad & pita

HUMMUS PLATES (served w pita)

- ❖ **TRADITIONAL 13 (V/VG/DF/GF)** w/ chickpeas, herbs & organic olive oil
- ❖ **LAMB 19 (DF)** w/ slow-cooked Gippsland Radford lamb
- ❖ **BEEF 17 (DF)** w/ spiced ground Angus beef, pine-nuts

HOUSE-BAKED BUREKAS 14 (V/DF) puff pastry pillow filled w/ ricotta, feta & spinach. Served w/ boiled egg & israeli salad

SABICH 16 (V/DF) pita stuffed w/ grilled eggplant, potato, fried egg, hummus, tahini, tomato, cucumber & ambah

REUBEN 18 rye bread w/ smoked pastrami, kraut, swiss cheese, russian dressing and a pickle

'LOX & SCHMEAR' 15 smoked salmon, herbed cream cheese, spanish onion, lettuce & capers, on an 'everything' bagel

EGGPLANT CAPRESE SALAD 20 (V/VG/DF) grilled eggplant, buffalo mozzarella, cherry tomatoes, basil, date balsamic

MOROCCAN MEATBALLS 18 (DF) beef meatballs in slow cooked tomato sauce w/ Israeli couscous



FOR THE KIDS

cheese & tomato toast or 1 egg on toast 6.5
smashed avocado on toast 7

V = VEGETARIAN
VG = VEGAN

DF = DAIRY FREE
GF = GLUTEN FREE

10% Surcharge on Sundays
15% surcharge on public holidays.
No split bills on weekends.
Kinneret is a fully licenced venue.

DRINKS

COFFEE & TEA

REGULAR / LARGE 4 / 4.5

espresso, ristretto, flat white, cappuccino, latte,
piccolo, mocha, macchiato, long black

Extra Shot | Decaf | Soy | Almond | Oat +0.5

HONEY-SOAKED CHAI 6

JOEY COCOA'S HOT CHOCOLATE 5.5

premium belgian chocolate mix w/ 40% cocoa

BABYCCINO 1.5

TIPPITY'S ARTISAN LOOSE LEAF TEAS 4.5

caffeine: english breakfast, earl grey, jasmine

caffeine-free: peppermint, chamomile, rooibos,
lemongrass & ginger

We are committed to exceptional coffee.

Our coffee program has been developed in partnership with The Little Marionette – an Australian-based, speciality coffee roaster. All coffees are carefully selected Arabica beans, roasted locally in Sydney for maximum freshness.

For milk-based coffees, we use The Little Marionette's Sanchez Blend – a dark, full-bodied roast specially formulated for blending with milk. It has rich notes of dark chocolate and spice, and a balanced, deep flavour.

For black coffees, we use The Little Marionette's Legs 11 Blend – a roast formulated to be drunk straight, without milks, offering a balanced body and tastes of mild sweet stone fruits and a chocolate finish.

Beans are available for purchase to enjoy at home.

JUICES & SOFT DRINKS

FILTERED MODA SPARKLING WATER 3

per person (unlimited)

LIMONANA 8

lemonade w/ fresh mint & soda

SIMON SAYS COLD PRESSED JUICES

ORANGE 7.5

GREEN | PINK | RED | PURE GRAPEFRUIT 8.5

IMPRESSED JUICES 6

SMOOTHIES 12

(coconut water OR almond milk base)

- ❖ **PROTEIN SMOOTHIE** vanilla or chocolate flavoured plant protein, strawberry, banana, coconut water
- ❖ **ACAI SMOOTHIE** acai, blueberry, banana, dates, coconut water

GOLDSTAR "BLACK BEER" 6

non-alcoholic sweet malt drink (imported from Israel)

SOFT DRINKS 4

BEER & CIDER

GOLDSTAR BEER (imported from Israel, bottle) 9

BLACK HOPS BREWERY PALE ALE (can) 8

BLACK HOPS BREWERY LAGER (can) 8

PERONI NASTRO AZZURO (bottle) 9

HILLBILLY CRUSHED APPLE CIDER (bottle) 8

HILLBILLY PEAR CIDER (bottle) 8

NON-ALCOHOLIC BEER (bottle) 7

Ask us about catering and events at Kinneret Café
or at a venue of your choice,
with wait staff & chef provided.

WINE (glass / bottle)

NV LA ZONA PROSECCO King Valley VIC 10/42

**2017 CHATEAU LES MESCLANCES
CHARMES ROSE** Provence FRA 10/42

2019 DELATITE PINOT GRIS Mansfield VIC 10/42

**2020 SEE SAW SAUVIGNON BLANC
(ORGANIC)** Orange NSW 10/42

2019 JUNIPER CROSSING CHARDONNAY
Margaret River WA 12/45

2019 HOLM OAK PINOT NOIR Tamar Valley
TAS 12/48

**2017 CAPE MARGARET CABERNET
SAUVIGNON** Margaret River WA 10/42

2019 ROLF BINDER SHIRAZ Barossa Valley
SA 12/46

COCKTAILS & SPIRITS

BLOODY MARY vodka, tomato juice,
worcestershire, tobacco, lemon juice, celery 16

TOMMY'S MARGARITA tequila blanco, lime juice,
agave syrup 16

APEROL SPRITZ aperol, prosecco, soda 14

MIMOSA prosecco and orange juice 12

VODKA, lime and soda 14

CLASSIC G+T 13

ARAK on ice 8

1 / 11-15 Power Avenue, Alexandria NSW 2015
p. 0447 951 155 e. info@kinneret.com.au w: kinneret.com.au

   @kinneretcafe