

MENU

BREAKFAST

EGGS YOUR WAY ————— 15

choice of fried, scrambled or poached on sourdough, with pepe saya butter (v, gfo)

TOAST & SPREADS ————— 9

choice of medialuna brioche, spelt/white sourdough, served with pepe saya butter and spread of choice (v, gfo)

DULCE DE LECHE FRENCH TOAST ————— 24

Medialuna french toast, dulce de leche, served with vanilla coffee cream, toasted almond & fresh berries (v)

AVOCADO BRUSCHETTA ————— 18

avocado, heirloom tomato, aji molido, cashews & seed mix on sourdough (v, ve, gfo) add on prosciutto di parma + 6

TOASTED MEDIALUNA ————— 13

fresh leg ham, provolone & dijon mayonnaise on toasted medialuna brioche, add on scrambled eggs + 7

'NDUJA OMELETTE ————— 21

with Calabrian spicy sausage, spinach & sautéed mushrooms, served with sourdough (v, gfo)

BUENOS DIAS PANINO ————— 20

bacon, egg, provolone, chimmichurri mayo on a baguette

OAT & CHIA PUDDING ————— 16

served with seasonal fresh fruit, coconut yoghurt & nuts (ve)

ADD-ONS

gluten free bread + 2

avocado + 6

roasted tomato + 5

smoked bacon + 6

mushrooms + 6

prosciutto di parma + 6

egg + 5

guanciale + 6

choice of spreads include:

vegemite

peanut butter

jams & marmalades

nutella

honey

dulce de leche + 1

KIDS BREAKFAST MENU

MIXED BREAKFAST PLATE ————— 15

scrambled eggs, avocado, toast, seasonal fruit (v)

OAT & CHIA PUDDING ————— 12

served with seasonal fresh fruit, coconut yoghurt & nuts (ve, gf)

TOAST & SPREADS ————— 7

MEDIALUNA & JAM ————— 8

HAM & PROVOLONE TOASTIE ————— 10

FRESH PANINI

gluten free focaccia available + 4

COTOLETTA ————— 24

crumbed chicken, stracciatella, housemade pickled vegetables, iceberg lettuce & fermented chilli on schiacciata

POLPETTE ————— 24

pork, beef & ricotta meatballs, sugo & grana padano on a baguette

PORCHETTA ————— 23

roast pork belly, cavolo nero, lemon & salsa verde on schiacciata

CALABRESE ————— 22

roasted eggplant, zucchini, capsicum with basil & marjoram pesto and mozzarella on schiacciata (v)

MORTADELLA ————— 24

finely sliced and caramelised green olive mortadella, strachiatella, pistachio salsa, honey, lemon on schiacciata

CHORIPAN ————— 22

Argentine chorizo & fresh chimichurri on a baguette

TONNO ————— 23

confit tuna, capers, iceberg lettuce, housemade pickles & dill mayo on schiacciata

NONNA'S STYLE ————— 19

soppressa, prosciutto di parma & provolone on schiacciata

LUNCH

TO SHARE

ANTIPASTO FOR TWO ————— 38

house selection of charcuterie, mixed olives, membrillo, fefferoni, served with toasted sourdough

BAKED EMPANADAS ————— 12

beef empanadas with egg, onion, olives & raisins (serves two)

PROVOLETA ————— 16

Argentine provolone in cast iron, with oregano, aji molido (v)

INSALATA ————— 13

mixed leaves, cherry tomato, radish, chardonnay dressing (v, ve)

PAPAS FRITAS ————— 12

potato fries with rosemary salt (v, ve)

MAINS

TROTTOLE PASTA ————— 32

with broccoli, Argentine chorizo, breadcrumbs, lemon

GNOCCHI ————— 33

with truffle cacio & pepe (v)

COTOLETTA ————— 34

crumbed chicken, chimichurri, housemade pickles, salad

CALABRESE SALAD ————— 29

roasted vegetables, marjoram pesto, spinach, farro, chickpeas, cashew & seed mix (v, ve, gf) add chicken + 8

POLPETTE & POLENTA ————— 32

pork, beef & ricotta meatballs, nonna's tomato sugo, served on soft polenta

POLIPETTI ALLA LUCIANA ————— 31

baby octopus in napoli sauce, served with garlic sourdough (gfo)

KIDS LUNCH MENU

COTOLETTA & CHIPS ————— 15

crumbed chicken and chips

GNOCCHI ————— 15

with napoletana sauce (v) add meatballs + 9

PENNE PASTA ————— 13

with butter & parmigiano (v)

EMPANADA ————— 12

baked beef empanada and chips

HAM & PROVOLONE PANINI ————— 12

fresh leg ham & provolone toasted panini

DRINKS

COFFEE

HOT

SML 5.50 LGE 6.00

<i>Piccolo</i>	<i>Flat white</i>	<i>Espresso 4.00</i>
<i>Cappuccino</i>	<i>Latte</i>	<i>Doppio 4.50</i>
<i>Chai Latte</i>	<i>Mocha</i>	<i>Long black 5.00</i>
<i>Hot Chocolate</i>		<i>Babyccino 2.00</i>

ICED

Iced latte 8.00

Iced long black 7.00

Iced chocolate 7.00

Single Origin cold brew 250ml 7.00

Single Origin batch brew SML 6.00 / LGE 7.00

House specialty add-ons + 2

Dulce de leche cold crema

Limone cold crema

Crema di caffè

Extras

Extra shot 80c

Alternative milk 80c

Vanilla / Caramel syrup 80c

Decaf no extra charge

DRINKS

TEA

Loose leaf tea by Tea Drop 5.00

<i>English Breakfast</i>	<i>Green</i>
<i>Earl Grey</i>	<i>Peppermint</i>
<i>Chai</i>	<i>Lemongrass & Ginger</i>

COLD DRINKS

Bottled Water 4.50

San Pelligrino Sparkling Water 250ml 4.50 / 750ml 8.00

San Pelligrino Chinotto 330ml 5.50

San Pelligrino Aranciata Rossa 330ml 5.50

Sparkling Ginger Yerba Maté 6.00

Cold Pressed Juices available, ask our staff for options

SMOOTHIES (FRULLATO)

Seasonal fresh fruit smoothies available 12.00

ask our staff for options

add protein + 3