



10% surcharge applies on Sundays & 15% on Public Holidays

BREAKFAST

UNTIL 11:00AM

EGGS YOUR WAY ————— 15

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

TOAST & SPREADS ————— 9

choice of medialuna brioche, spelt 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 spelt sourdough (v, ve, gfo), add on prosciutto di parma + 6, add on egg of your choice + 5

TOASTED MEDIALUNA ————— 13

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

'NDUJA OMELETTE ————— 22

with Calabrian spicy spreadable salami, spinach & sautéed mushrooms, served with spelt sourdough (v, gfo)

BUENOS DIAS PANINO ————— 20

bacon, egg, provolone, chimmichurri mayo on ciabatta

OAT & CHIA PUDDING ————— 16

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

ADD-ONS

gluten free bread + 2	mushrooms + 6
avocado + 6	prosciutto di parma + 6
roasted tomato + 5	eggs + 7
smoked bacon + 6	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, honey & nuts (ve)

TOAST & SPREADS ————— 7

MEDIALUNA & JAM ————— 8

HAM & PROVOLONE TOASTIE ————— 10

ALL-DAY PANINI

TIL 2:30PM

all served on organic bread, gluten free focaccia available + 4

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

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 PANINI

11:30AM – 2:30PM

COTOLETTA ————— 24

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

POLPETTE ————— 24

pork, beef & ricotta meatballs, sugo & grana padano on ciabatta

PORCHETTA ————— 23

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

CHORIPAN ————— 22

Argentine chorizo & fresh chimichurri on ciabatta

LUNCH

11:30AM – 2:30PM

TO SHARE

ANTIPASTO FOR TWO ————— 38

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

EMPANADAS ————— 14

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

PROVOLETA ————— 16

Argentine provolone in cast iron, with oregano, aji molido, served with sourdough (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, gfo) 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 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

beef empanada and chips

HAM & PROVOLONE PANINI ————— 12

fresh leg ham & provolone toasted panini

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>

Single Origin batch brew SML 6.00 / LGE 7.00

ICED

Iced latte 8.00

Iced long black 7.00

Iced chocolate 7.00

Single Origin cold brew 250ml 7.00

House specialty add-ons + 2

Dulce de leche cold crema

Crema di caffè

*Seasonal selection of cold crema
available, ask our staff for options*

Extras

Extra shot 80c

Alternative milk 80c

Vanilla / Caramel /

Hazelnut syrup 80c

Decaf no extra charge

DRINKS

TEA

Loose leaf tea by Tea Drop 6.00

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

Sticky Chai 6.50

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 330ml 5.50

Sparkling Ginger Yerba Maté 6.00

Cold Pressed Juices 6.00

a range of flavours available, ask our staff for options

FRESH SMOOTHIES (FRULLATO)

*Al caffè e banana; espresso, banana, chocolate, dates, coconut yoghurt,
milk of choice 12.00*

Seasonal fresh fruit smoothies available, ask our staff for options 12.00

add protein + 3