PICHÓN

CAFÉ | DELI | PANINI BAR

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 or spelt sourdough, served with pepe saya butter and spread of choice ***(v, gfo)***

MEMBRILLO Y RICOTTA — 23

Medialuna french toast, membrillo ricotta, poached pear, candied walnuts and cocoa sauce ***(v)***

AVOCADO BRUSCHETTA — 18

Avocado, cherry heirloom tomatoes, 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 , add on scrambled eggs + 7

CHORIZO OMELETTE — 22

Argentine chorizo, housemade pesto, 'nduja (Calabrian spicy spreadable salami), eggs, served with sourdough ***(gfo)***
add on porcini mushrooms + 6

BUENOS DIAS PANINO — 20

Bacon, egg, provolone, chimmichurri mayo on ciabatta

MATTINA MUESLI — 16

Apple juice bircher with oats, coconut, almonds, apple, honey, coconut yoghurt and seasonal fruit ***(v)***

ADD-ONS

gluten free bread + 2
avocado + 6
roasted tomato + 5
smoked bacon + 6
mushrooms + 6
prosciutto di parma + 6
eggs + 7
guanciale + 6

choice of spreads include:
vegemite
peanut butter
jams & marmalades
nutella
honey
dulce de leche + 1

KIDS BREAKFAST MENU

UNTIL 11:00AM

MIXED BREAKFAST PLATE — 15

Scrambled eggs, avocado, toast, seasonal fruit ***(v)***

TOAST & SPREADS — 7

Sliced spelt sourdough ***(v) (gfo)***

KIDS LUNCH MENU

11:30AM – 2:30PM

COTOLETTA & CHIPS — 15

Crumbed chicken and chips

HAM & PROVOLONE PANINO — 12

Fresh leg ham & provolone toasted panino

PENNE NAPOLI — 13

With napoletana sauce ***(v)***

ANTIPASTI

CHOOSE OUR SIGNATURE,
OR CURATE YOUR OWN

ANTIPASTI DI PICHÓN — 24

Serves 2. A selection of mortadella, finocchiona, San Daniele prosciutto, Grana Padano, fefferoni & Tuscan olives

- *Mortadella* — 5
- *San Daniele Prosciutto, 18 mo* — 10
- *Bresaola* — 8
- *Finocchiona* — 6
- *Sopressa* — 5
- *Coppa* — 6
- *Nonna's Leg Ham* — 5
- *Marinated Eggplant* — 5
- *Semi-dried Tomatoes* — 5
- *Tuscan Olives* — 6
- *Grilled Zucchini* — 5
- *Pecorino Toscano, 18mo* — 6
- *Parmigiano Reggiano, 18mo* — 8
- *Schiacciata* — 5

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

ALL–DAY PANINI

TIL 2:30PM

CAPRESE — 21
*Oxheart tomato, mozzarella and housemade pesto on ciabatta **(v)***
add prosciutto + 6

FINOCCHIONA — 24
Fennel salami, eggplant, pecorino sauce and artichoke cream on schiacciata

MORTADELLA — 24
Finely sliced and caramelised green olive mortadella, stracciatella, pistachio salsa, honey, lemon on schiacciata

ATUN — 23
Confit tuna, capers, cos lettuce, housemade pickles, lemon zest & dill mayo on schiacciata

NONNA'S — 19
Hot soppressa, prosciutto di parma & provolone on schiacciata, add on coppa + 6

LUNCH PANINI

11:30AM – 2:30PM

COTOLETTA — 24
Crumbed chicken, chimichurri stracciatella, cos lettuce and guindillas on schiacciata

PORCHETTA — 26
Porchetta (roast pork belly), salsa verde & preserved grilled zucchini on schiacciata

CHORIPAN — 22
Smokey Argentine chorizo and housemade chimichurri on ciabatta

LUNCH

11:30AM – 2:30PM

TO SHARE

EMPANADAS — 14
Beef empanadas with egg, onion, olives & raisins (serves two)

PROVOLETA — 16
*Argentine provolone in cast iron, with oregano, aji molido, served with ciabatta **(v) (gfo)***

BURRATA D'ESTATE — 29
*Rockmelon, prosciutto, rocket and burrata, topped with candied walnuts and served with Sardinian flatbread **(gfo)***

PAPAS FRITAS — 12
*Potato fries with rosemary salt **(v) (ve) (gf)***

MAINS

BARRAMUNDI DEL MEDITERRANEO — 39
Barramundi fillet with fresh salsa criolla and rocket fregola salad

CARNE PICHÓN — 45
300g striploin steak in Argentine marinade salmuera, served with crispy potatoes and housemade chimichurri ***(gf)***

PACCHERI AL PEPERONCINO — 36
with sautéed prawns in garlic butter and chilli sauce, cherry tomatoes, baby spinach and lemon

PESTO DI PISTACCHI — 33
Trofie with housemade pesto, pistachio, semi-dried tomatoes, grilled zucchini, topped with stracciatella ***(v)***

TIERRA Y MAR — 33
Smoked Argentine chorizo and king prawns cooked in tomato, chilli and cream sauce, served with housemade aji molido crostini ***(gfo)***

BELLA BRESAOLA — 29
Bresaola, baby bocconcini, semi-dried tomatoes, crispy crostini served on rocket salad tossed in lemon balsamic glaze ***(gfo)***

DOLCI

DULCE DE LECHE TIRAMISU — 15
Layers of mascarpone, espresso, dulce de leche and savoiardi biscuits, topped with cocoa powder

CANNOLI
Ask our staff for house-made flavour selections
Single ***6.00***
Trio ***15.00***

SPECIALTY PASTRIES
See display or ask our staff

COFFEE

HOT

SML 5.70 LGE 6.20

Piccolo
Cappuccino
Chai Latte
Hot Chocolate
Flat white
Latte
Mocha

Espresso ***4.20***
Doppio ***4.70***
Babyccino ***2.00***

Long Black
SML 5.50 / LGE 6.00

Single Origin batch brew
SML 6.50 / LGE 7.50

ICED

Iced Latte ***8.00***
Iced Long Black ***8.00***
Iced Chocolate ***7.00***
Single Origin Cold Brew ***7.00***

Extras

Extra shot ***80c***
Alternative milk ***80c***
Vanilla / Caramel /
Hazelnut syrup ***80c***
Decaf no extra charge

House specialty add-ons + 2

Dulce de leche cold crema
Crema di caffe

TEA

Loose leaf tea by Tea Drop ***6.50***

English Breakfast
Earl Grey
Chai
Green
Peppermint
Lemongrass & Ginger

Sticky Chai ***7.00***

DRINKS

FRULLATO FRESCO

Amalfi: *Zucchini, kiwi, lemon, coconut water, pistachio butter* ***14.50***
Patagonia*: Strawberry, honey, chia, mint, oat milk* ***12.00***

add protein + 3

SIGNATURE SODAS

Soda Pesca: *Peach syrup, soda water, fresh rosemary on ice* ***7.00***
Soda Limone: *Fresh lemon juice, soda water, fresh thyme on ice* ***7.00***
Soda Amaretto*: Amaretti non-alcoholic liquer, soda water, fresh orange juice, orange rind and mixed berries on ice* ***10.00***

COLD DRINKS

Bottled Water ***4.50***
San Pellegrino Sparkling Water ***250ml 4.50 / 750ml 8.00***

San Pellegrino Chinotto 330ml ***5.50***
San Pellegrino Aranciata Rossa 330ml ***5.50***
Sparkling Ginger Yerba Maté ***6.50***

Cold Pressed Juices; Valencia Orange, Watermelon, Daily Greens ***6.00***