

BREAKFAST MENU

COFFEE

OUR COFFEE BEANS ARE EXCLUSIVELY SUPPLIED BY DARKS ROASTERS, NEWCASTLE

Black	S	L
Espresso	3.5	-
Long Black	4.5	5.5

White	S	L
Macchiato	4	-
Piccolo	4	-
Flat White	4.5	5.5
Latte	4.5	5.5
Cappuccino	4.5	5.5
Babycino	2	-

Specialty	S	L
Chai Latte	5	6
Mocha	5	6
Hot Chocolate	5	6
Matcha	6	7

Extras	
Extra Shot Decaf	+0.6
Soy Almond Oat Lactose Free	+0.8
Vanilla Caramel Hazelnut	+0.8
Iced	+1

JUICES

Nectar Cold Pressed	6
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Ask your waiter for available flavours



TEA

T2 Loose-Leaf Tea

Chai	5.5
Chamomile	5.5
English Breakfast	5.5
Japanese Sencha	5.5
Lemongrass & Ginger	5.5
Peppermint	5.5



BREAKFAST



SERVED FROM
7:30 AM TO 11:30 AM

BREAKFAST BITES



House-made muffin v	7.5
Banana bread v, gf	8
Plain croissant v Served with butter or jam	8
Focaccia slice v, gfo Served with butter or jam	8
Zucchini & bacon slice	8.5
Zucchini & bacon slice with side salad and chutney	12.5
Ham & cheese croissant	12

Gluten-free option +4

ARTISAN CLASSICS



Eggs your way gfo 16

Two scrambled, fried or soft-poached eggs, focaccia slices and butter

Ham & cheese focaccia sandwich 16

Loaded with Premium smoked ham and mild Italian provolone cheese

Grande bacon & egg focaccia sandwich gfo 19

Double eggs, double bacon, mild spicy tomato chutney or tomato/bbq sauce

Grande bacon & egg focaccia sandwich - Italiano gfo 20

Double eggs, double bacon, mild provolone cheese and basil pesto

Giardino v, gfo 22

Zucchini, pumpkin ricotta, smoked scamorza cheese, avocado on a focaccia bread

Summer smashed avo v, gfo 23

Smashed avocado, fresh salsa and mediterranean goat cheese on a focaccia bread

Eggs benedict v, gfo 23

Two poached eggs, bacon, cherry tomatoes, hollandaise sauce on a focaccia bread

Açaí bowl v, gfo 20

Smoothie bowl topped with fruits, granola and honey



DON'T FORGET TO CHECK OUR SPECIALS MENU



LUNCH MENU

FOCACCIA SANDWICHES



OUR HOUSE-MADE TUSCAN FOCACCIAS ARE BAKED TO SERVE FROM 11:00 AM TO 1:45PM

- Bologna gfo** 22
Mortadella, buffalo mozzarella, pistachio pesto, rocket (fresh)
- Contadina v, gfo** 23
Sautee zucchini, mushrooms, pumpkin ricotta, rocket (melted)
- Carne gfo** 23
Salami, ham, mortadella, mild provolone, salsa verde, rocket (fresh or melted)
- Reuben** 24
Pastrami, mild Italian provolone, sauerkraut, gherkins, Russian sauce (fresh or melted)
- Polpette** 25
House-made meatballs, tomato sauce, mild Italian provolone, rocket, Grana Padano (melted)
- Chicken alla Milanese** 25
Fried crumbed chicken breast, bacon, mild Italian provolone, iceberg lettuce, aioli (melted)
- San Daniele gfo** 26
Prosciutto, buffalo mozzarella, semi-dried tomatoes, Grana Padano, pesto, rocket (fresh)

LUNCH



SERVED FROM 12:00 PM TO 1:45 PM

APPETISERS



- Hot Chips gfo** 14
Potato chips, Grana Padano, aioli
- Mozzarella sticks (6 un.)** 20
Crumbed-fried mozzarella sticks served with tomato sauce
- San Daniele Arancini (3 un.)** 21
San Daniele prosciutto, Grana Padano, lime aioli
- Funghi Arancini (3 un.) v** 21
Mushrooms, Grana Padano, aioli
- Prosciutto and Burrata gfo** 32
20-month aged San Daniele prosciutto, burrata, seasonal fruit and focaccia slices

SALADS



- Rocket & Pear v, gf** 20
Walnuts, Grana Padano, balsamic dressing
- Caprese v, gf** 23
Heirloom tomatoes, basil, buffalo mozzarella, extra virgin olive oil

KIDS

- Fettuccine al Sugo v, gfo** 15

MAINS



OUR PASTAS ARE MADE IN-HOUSE WITH SUPERIOR QUALITY ITALIAN FLOUR, EGGS & SEMOLA

- Rigatoni alla Norma gfo** 34
Tomato sauce, roasted eggplant, olives, cherry tomatoes, stracciatella cheese, Grana Padano & herbs
- Fettuccine Boscaiola gfo** 34
Creamy sauce, mushrooms, pancetta, Grana Padano, herbs
- Linguine ai Frutti di Mare gfo** 35
Prawns, squid, mussels, cherry tomatoes al sugo, lemon, garlic, fennel, fresh herbs
- Fettuccine al Ragu gfo** 36
Tomato sauce, slow-cooked beef ragu, Grana Padano
- Chicken Parmi Classico** 34
300gr of House crumbed-fried chicken breast, tomato sauce, mild Italian provolone, premium ham, served with hot chips & salad

DESSERTS



- Gelato** 7
Vanilla bean | Chocolate | Pistachio
- Affogato** 11
Vanilla bean gelato, espresso
Add Mr. Black coffee liqueur +5

DRINKS

Soft Drinks & Water

- Coke | Coke Zero | Lemonade 5
- Mineral Water 5
- Lemon Lime Bitters 6
- San Pellegrino Sparkling Water 7

Beer

- Tap** 12
Pale Ale | Lager | Seasonal

Bottle

- Peroni | Moretti 12

Juices

- Nectar Cold Pressed 6
Ask your waiter for available flavours

Wine

Check our Wine List for full selection

Our menu items may contain or come into contact with wheat, nuts, eggs, milk, fish, shellfish, soy and other allergens. Please make your waiter aware if you have any dietary requirements.

gf gluten-free

gfo gluten-free option

v vegetarian

10% Sunday surcharge
15% Holiday surcharge

IGNITE YOUR PASSION FOR ARTISAN FOOD



DINNER MENU

APPETISERS



Hot Chips gfo
Potato chips, Grana Padano, lime aioli

Warm Olives v, gfo

Garlic Pizzetta v, gfo
Garlic, oregano, rosemary, Grana Padano, EVO

Mozzarella sticks (6 un.) v,
Crumbed-fried mozzarella sticks served with tomato sauce and Grana Padano

San Daniele Arancini (3 un.)
San Daniele prosciutto, Grana Padano, lime aioli

Funghi Arancini (3 un.) v
Mushrooms, Grana Padano, lime aioli

Prosciutto and Burrata gfo
20-month aged San Daniele prosciutto, 100g fresh burrata, seasonal fruit and house focaccia slices

MAINS

Rigatoni alla Norma v,gfo 34
Tomato sauce, roasted eggplant, olives, cherry tomatoes, stracciatella cheese, Grana Padano & herbs

Fettuccine Boscaiola gfo 34
Creamy sauce, mushrooms, pancetta, Grana Padano, herbs

Linguine ai Frutti di Mare gfo 35
Prawns, squid, mussels, cherry tomatoes al sugo, lemon, garlic, fennel, fresh herbs

Fettuccine al Ragù gfo 36
Tomato sauce, slow-cooked beef ragu, Grana Padano

Chicken Parmi Classico 34
300gr of House crumbed-fried chicken breast, slow cooked tomato sauce, mild Italian provolone, premium ham, served with hot chips & salad

Gluten-free option +5

SALADS



Rocket & Pear v, gf 21
Walnuts, Grana Padano, balsamic dressing

Caprese v, gf 23
Heirloom tomatoes, basil, buffalo mozzarella, extra virgin olive oil

KIDS



Mozzarella Pizza 16

Salami Pizza 17

Ham Pizza 17

Fettuccine al Sugo 16

DRINKS



Soft drinks & water

Coke | Coke Zero | Lemonade 5
Mineral Water 5
Lemon Lime Bitters 6
San Pellegrino Sparkling Water 7

Beer

Tap 12
Pale Ale | Lager | Seasonal

Bottle 12
Peroni | Moretti

Juices

Nectar Cold Pressed 6
Ask your waiter for available flavours

Wine

Check our Wine List for full selection



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OUR HOUSE-MADE NEAPOLITAN PIZZA DOUGH IS PREPARED USING AUTHENTIC ITALIAN FLOUR AND A LONG FERMENTATION PROCESS

PIZZA ROSSE TOMATO BASE



Margherita v, gfo	27
Fior di latte mozzarella, basil, extra virgin olive oil	
Romana gfo	30
Fior di latte mozzarella, anchovies, black olives, oregano	
Norma v, gfo	31
Fior di latte mozzarella, eggplant, Grana Padano, chilli flakes and olives	
Nono Carollo gfo	32
Fior di latte mozzarella, salami calabrese (spicy), roasted capsicum	
Giardino v, gfo	32
Roasted zucchini, Swiss brown and portobello mushrooms, artichokes, ricotta and truffle oil	
Capricciosa gfo	32
Fior di latte mozzarella, smoked ham, Swiss brown and portobello mushrooms, artichokes, olives, extra virgin olive oil	
Molto di Carne gfo	32
Fior di latte mozzarella, salami, smoked ham, pancetta, pork sausage, salsa verde	
Calabrese gfo	32
Fior di latte mozzarella, smoked scamorza cheese, spanish chorizo, olives, onions, oregano, garlic	
Calzone (folded pizza) gfo	32
Fior di latte mozzarella, salami, basil, ricotta, Grana Padano	
Prosciutto gfo	36
Fior di latte mozzarella, 20-month aged San Daniele prosciutto, fresh rocket, burrata, Grana Padano, extra virgin olive oil	

PIZZA BIANCHE WHITE BASE



Funghi & Fontina v, gfo	32
Fior di latte mozzarella, Swiss brown and portobello mushrooms, fontina DOP cheese, Grana Padano, herbs, truffle oil	
Lagune v,gfo	32
Buffalo mozzarella, fior di latte mozzarella, cherry tomatoes, Grana Padano, basil pesto	
Gamberi gfo	33
Fior di latte mozzarella, stracchino cheese, marinated prawns, roasted capsicum, garlic, herbs, Grana Padano, chilli oil	

Gluten-free option +5

DESSERTS



Gelato	7
Vanilla bean Chocolate Pistachio	
Affogato	11
Vanilla bean gelato, espresso	
Add Mr. Black coffee liqueur	+5
Banoffee	17
Caramel, bananas, whipped cream with a touch of cinnamon, grated dark chocolate, biscuit base	
Tiramisu	17
Espresso and Mr. Black coffee liqueur-soaked lady fingers, mascarpone cream, dark chocolate	
Nutella Calzone (folded pizza) or Nutella Pizza	23
Nutella, strawberries	

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WINE LIST

RED

		
La Valentina Montepulciano d'Abruzzo <i>Italy</i>	11	50
Moments of Clarity Shiraz <i>Barossa Valley, Australia</i>	12	52
Rob Dolan Pinot Noir <i>Yarra Valley, Australia</i>	13	55
Howard Park Cabernet Sauvignon <i>Margaret River, Australia</i>	-	55
Pulenta la Flor Malbec <i>Mendoza, Argentina</i>	-	55
Mansalto La Commenda Chianti <i>Tuscany, Italy</i>	14	60
Tomfoolery Young Blood Shiraz <i>Barossa Valley, Australia</i>	-	65

WHITE

Petal & Stem Sauvignon Blanc <i>Marlborough, New Zealand</i>	11	50
Vinuva Organic Pinot Grigio <i>Sicily, Italy</i>	13	57
Scarborough Yellow Label Chardonnay <i>Hunter Valley, Australia</i>	13	57

ROSE

La Tonnelle Rosé <i>Provence, France</i>	12	52
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SPARKLING

Villa Sandi Prosecco <i>Treviso, Italy</i>	13	56
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COCKTAILS

Aperol and Prosecco	19	
Limoncello and Prosecco	19	

Ignite your passion for artisan food