

BRUNCH

SERVED FROM 6.30AM - 2PM

EGGS YOUR WAY	toasted ciabatta bread served with your choice of free-range eggs add ons: bacon 5 roasted mushroom 7 hashbrown 5 house-made sausage patty 7 (V, GFO)	15
FRUIT & ALMOND GRANOLA	oat & almond clusters poached pear raisin coconut yogurt (V, DF, N)	17
BANANARAMA	espresso-infused coffee butter mascarpone cocoa & hazelnut crumble burnt banana (V, N)	21
MUSHROOM PARMESAN BRUSCHETTA	roasted mushrooms poached eggs polenta brown butter aioli Parmigiano (V, VGNO, GFO)	25
NDUJA TURKISH EGGS	crispy nduja poached eggs lemon & herb yogurt toasted ciabatta (VO, GFO)	26
SAVOURY PANCAKES	crispy fried eggs bacon Stracciatella confit cherry tomatoes (VO)	24
MUSHROOM CACIO & PEPE GRILLED CHEESE	Pecorino & Mozzarella black truffle paste cracked black pepper (V)	21
VEGGIE TOASTIE	kalamata olives roasted capsicum rocket goat cheese (V, VGNO)	19
RHUBARB FRENCH TOAST	baked rhubarb orange blossom cream pistachio honey (V, N)	24
CORNETTO	flaky croissant poached eggs avocado crispy bacon goat cheese chili jam (VO, GFO)	26
POTATO CROCCHÈ	golden potato & parmesan croquettes creamed leek rocket salad poached eggs (V)	23

SERVED FROM 11AM - 2PM

COTOLETTA ALLA MILANESE	crumbed marinated chicken thigh baby gem tomato mint & cucumber salad Parmigiano	34
SPAGHETTONE DI GRAGNANO	saffron mussels fennel (GFO)	32
PAPPARDELLE	house-made Napoli sauce fresh basil Stracciatella (V, GFO)	33
PEAR SALAD	pear rocket & radicchio Gorgonzola walnut white balsamic dressing (N, GF, V, VGNO)	18
FOCACCIA	house-baked focaccia extra virgin olive oil (V)	8

V - Vegetarian

VG - Vegan

GF - Gluten Free

O - Option

N - Contains Nuts

FOR THE LITTLE ONES

SERVED FROM 6.30AM - 2PM

EGGS THEIR WAY 9

toasted ciabatta bread served with their choice of free-range eggs
add ons: *bacon* | 4 *hashbrown* | 4 (V, GFO)

PANCAKES 12

served with a choice of fresh strawberry compote or Nutella (V)

SERVED FROM 11AM - 2PM

COTOLETTA ALLA MILANESE 13

crumbed marinated chicken thigh | baby gem | Parmigiano

SPAGHETTI AL POMODORO 15

house-made Napoli sauce | fresh basil | Stracciatella (V, GFO)

PATATINE 6

twice-cooked baby potatoes | fresh parsley (V, GF)
served with aioli sauce

ICED DRINKS

Iced Latte – *just coffee and milk* 6
Iced Long Black 6
Iced Chai / Matcha / Mocha & Chocolate 8.50

COLD PRESSED JUICES

Isaac Newton 9.50
freshly squeezed granny smith apples

Hulk
lemon | granny smith apples | kale

Valencia
freshly squeezed orange juice

The Bay
watermelon | fresh mint | strawberry

Flamingo
rockmelon | coconut | dragonfruit | granny smith apples

Old Fashioned Lemonade
pure lemon juice | raw sugar

COFFEE

Espresso 4
Double Espresso 4.80
Piccolo/ Short Macchiato 4.50

	REG.	LRG.
Flat White/Cappuccino/Latte	4.60	5.20
Long Macchiato	5	6
Long Black	4.60	5.20
Hot Chocolate	4.60	5.20
Mocha	4.80	5.80
Chai/Matcha/Turmeric	4.80	5.80
Dirty Chai	5.80	6.80
Affogato	6.50	8
Babychino		1.80

SIMARA BLENDS

	REG.	LRG.
Velvet Beetroot	5.50	6.50
Japanese Matcha	5.50	6.50
Sticky Chai	5.50	6.50
ICED VERSION		11

HOT TEA

English Breakfast 4.50
Chamomille
Earl Grey
Lemon & Ginger
Peppermint
Green

ADD ONS

Soy/ Almond / Oat / Lactose Free 1
Extra shot 1
Vanilla / Caramel / Hazelnut Syrup 1
Decaf 0.80

SOFT DRINKS

Purezza Still Water 6.50
Purezza Sparkling Water 6.50
Coca cola (original / zero) 4.50
San Pellegrino Chinotto 6.50
San Pellegrino Blood Orange / Grapefruit soda 6.50