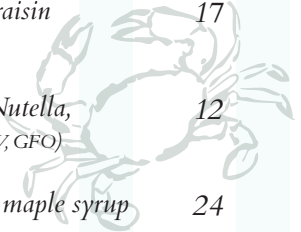


BREAKFAST

SERVED FROM 7AM - 11:30AM

EGGS YOUR WAY	<i>toasted sourdough bread served with your choice of free-range (V, GFO)</i>	16
FRUIT & ALMOND GRANOLA	<i>yogurt oat & almond clusters poached pear raisin (VGO, GF, N)</i>	17
TOAST & CONDIMENT <i>house baked</i>	<i>toasted sourdough bread served with your choice of Nutella, seasonal fruit jam or sliced avocado and fresh lime (V, GFO)</i>	12
THE RASCAL STACK <i>house made</i>	<i>crispy fried egg crunch bacon Bourbon butter maple syrup bacon & cinnamon dust</i>	24
BERRY FIELDS <i>house made</i>	<i>fluffy homemade pancakes mascarpone cream red berries berrie compote lime (V)</i>	25
MONELLI'S FRENCH TOAST <i>house baked</i>	<i>pear & cinnamon compote vanilla chantilly cream pistachio & honey (V, N)</i>	24
EGGS BENEDICT <i>house baked</i>	<i>homemade brioche hollandaise wilted spinach burnt Parmesan (V) add on: Bacon 7</i>	21
BRUSCHETTA ALLA CAPRESE	<i>seasonal tomatoes 'La Delizia' fior di latte basil cream basil oil (V, VGO, GFO)</i>	24
CORNETTO	<i>flaky croissant poached eggs avocado crispy bacon goat cheese chili jam (VO)</i>	26
EGGS EN COCOTTE	<i>fresh tomato sugo Italian sausage parsley sauce grilled focaccia for dipping chives (V) add on: Stracciatella 5</i>	19



Extra hungry?

BACON	7
MUSHROOMS	6
POTATO ROSTI	6
HOUSE-MADE SAUSAGE	7
ICE-CREAM	4
POACHED/FRIED EGG (1)	4
HOUSE-MADE GF BREAD SLICE (1)	4
BREAD SLICE (1)	3,50
JAM	3
AVOCADO	5
SYRUP	2

BAMBINI, A TAVOLA!

Little plates for your little rascals - for ages 10 and under

Dishes are served in half portions

EGG THEIR WAY 9

toasted sourdough bread served with their choice of free-range egg

TOASTED BRIOCHE *house baked* 12

served with a choice of fresh strawberry compote or Nutella

Extras

ICE-CREAM SCOOP	4
SYRUP	2
BACON	4

V - Vegetarian
VO - Vegetarian Option

VG - Vegan
VGO - Vegan Option

GF - Gluten Free
GFO - Gluten Free Option

N - Nuts
NFO - Nut Free Option

DF - Dairy Free
DFO - Dairy Free Option

BRUNCH

SERVED FROM 11.45AM - 2PM

Mangia, bevi e godi – eat, drink, and enjoy – just like we do back home.



MARINATED OLIVES	herbs citrus zest (V, VGN, GF, NF)	9
FOCACCIA	house-baked focaccia extra virgin olive oil (V, NF)	8
EGGS YOUR WAY	toasted sourdough bread served with your choice of free-range add ons: bacon 7 roasted mushroom 6 potato rosti 6 house-made sausage patty 7 (V, GFO)	16
BRUSCHETTA ALLA CAPRESE	seasonal tomatoes 'La Delizia' fior di latte basil cream basil oil (V, VGO, GFO)	24
CORNETTO	flaky croissant poached eggs avocado crispy bacon goat cheese chili jam (VO)	26
THE MONELLI SPREAD	focaccia olives grilled cacciatori 'La Delizia' fior di latte 20 - month aged Parma (GFO)	30
GNOCCHI DI PATATE <i>house made</i>	burnt butter cream pecorino sage chilli breadcrumbs (V, GFO)	31
TAGLIATELLE <i>house made</i>	lamb ragù green peas mint Pecorino (GFO)	35
MONELLI CAESAR SALAD	baby gem crispy pancetta marinate free range chicken anchovy dressing olives (GFO, VO)	27
PEAR SALAD	pear rocket Gorgonzola walnut white balsamic dressing raisin (N, GF, V, DFO) add on: slow cooked, marinated, free range chicken 9	18
CHIPS ALLA MONELLI	truffle aioli & Parmesan (V, GF, NF)	16
TIRAMISÙ AL CUCCHIAIO <i>house made</i>	savoardi biscuit mascarpone coffee (V)	18

BAMBINI, A TAVOLA!

Little plates for your little rascals - for ages 10 and under

Dishes are served in half portions

BOCCONCINI DI POLLO	19	SPAGHETTI AL POMODORO	14
crumbed chicken strips (NF) served with tomato sauce, side leafy greens and chips		house-made Napoli sauce fresh basil (V, GFO, NF)	
PATATINE	9		
crispy chips (V, VG, GF, NF, GF, DF) served with aioli sauce			

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