

Da l'espresso / From the espresso

Coffee

Regular – \$5.5 Large – \$6.5

Latte	Cappuccino
Flat white	Short black
Long black	Short Macchiato
Long Macchiato	Hot chocolate
Mocha	Chai latte

Flavours vanilla, caramel, hazelnut
add \$1

Decaf add \$1

Soy milk add \$1

Lactose free milk add \$1

Almond / Oat milk add \$1

Extra shot of coffee add \$1

Honey add 50¢

Skinny milk also available

Tea

Pot of tea – \$6.5 add extra cup - \$2

English Breakfast	Earl Grey
Peppermint	Chai Tea
Chamomile	Green & Jasmine Tea

Bevande / Soft Drinks

Iced Coffee	\$10
Iced Chocolate	\$10
Iced Mocha	\$10

Spider – choice of orange, raspberry, cola or lemonade with ice-cream \$10

Milkshake – choice of chocolate, strawberry, vanilla, caramel or banana \$10

Thickshake – choice of chocolate, strawberry or vanilla \$11

Soft Drinks by the Glass – Pepsi, Pepsi Max, Lemonade, Sunkist, tonic water, soda water, dry ginger ale, lemon lime & bitters \$6

Red Bull \$8

Peach or lemon tea \$8

Juices by the glass – orange, cloudy apple, pineapple, cranberry, mango nectar \$7.5

San Pellegrino Sparkling Bottled Mineral Water
250ml \$7, 750ml \$11.5

San Pellegrino Sparkling Flavoured Bottled Mineral Water
Chinotto, Limonata, Aranciata Rossa - 200ml \$7.5

Rossi / Reds

Gigi Rosato Montespertoli, Italy	g \$14	b \$50
Gran Sasso Montepulciano D'Abruzzo Abruzzo, Italy	g \$14	b \$49
Wickhams Road Pinot Noir Yarra Valley, Victoria	g \$13	b \$51
Via Rotella Sangiovese Tuscany, Italy	g \$13	b \$51
Johnny Q. Shiraz Barossa Valley, SA	g \$13	b \$49
Johnny Q Cabernet Sauvignon Barossa Valley, SA	g \$13	b \$51
Chrismont Merlot King Valley, Victoria	g \$14	b \$49

Bianchi / Whites

Mitchelton The Bend Sauvignon Blanc Central Victoria	g \$13	b \$48
Upside Down Sauvignon Blanc Marlborough, NZ	g \$14	b \$49
Gran Sasso Pinot Grigio Abruzzo, Italy	g \$14	b \$49
Harvest Moon Chardonnay King Valley, Victoria	g \$13	b \$48
Wickhams Road Chardonnay Yarra Valley, Victoria	g \$13	b \$51

Bianchi frizzante / Sparkling whites

Taylor Ferguson Sparkling South East Australia	g \$14	b \$48
Umberto Luigi Domenico Prosecco Veneto, Italy	g \$14	b \$49
Taylor Ferguson Moscato South East Australia	g \$14	b \$48

Birra / Beer

Victoria Bitter	\$13
Carlton Draught	\$14
Great Northern Original	\$15
Corona	\$14
Peroni Nastro Azzurro	\$14
Asahi	\$14
Cascade Premium Light	\$13

Sidro e Premiscelato / Cider & Premix

Pressman's Apple Cider	\$15
Canadian Dry	\$15

Spiriti / Spirits

Aperitifs and digestifs

Campari	\$13
Grappa	\$13

Spirits

Russian standard vodka	\$14
Jim Beam bourbon	\$14
Johnnie Walker Red Label	\$14
Dark Rum	\$15
White Rum	\$15
Jameson's Irish Whisky	\$16
Jack Daniels	\$16
Southern Comfort	\$16
Canadian Club	\$16
Johnnie Walker Black Label	\$17
Malibu	\$16
Gin	\$15
Tequila	\$16

Liqueurs/Port

Baileys Irish Cream	\$15
Kahlua	\$15
Frangelico	\$16
Midori	\$15
Sambuca (white or black)	\$15
Hanwood Tawny Port	\$15

Cocktails

Aperol Spritz - prosecco, Aperol, soda \$22

Campari Spritz - prosecco, Campari, soda \$22

Punch with a kick - Strawberry liqueur, Triple Sec, apple liqueur, strawberries, mint, dry ginger \$27

Mambo mango - Mango liqueur, banana liqueur, Malibu, Bacardi, orange juice \$27

Peppermint crisp - Peppermint schnapps, Baileys, Kahlua, crème de cacao, cream \$27

Mojito - Bacardi, fresh lime, mint, palm sugar \$27

Cosmopolitan - Vodka, Triple Sec, lime, cranberry \$27

Apple martini - Vodka, sour apple schnapps, apple juice \$27

Long Island Iced Tea - Vodka, gin, Bacardi, tequila, Cointreau, lemon juice & coke \$27

Flamingo - Strawberry liqueur, peach schnapps, Malibu, cranberry juice, pineapple juice \$27

Espresso martini - Vodka, Kahlua, espresso \$27

Toblerone - Kahlua, Frangelico, Baileys, crème de cacao, honey, cream \$27

Midori Spice - Midori, Malibu, pineapple juice, cream \$27

Margarita - Tequila, Cointreau, lime juice \$27

Negroni - Gin, vermouth, Campari \$27

Baci Breakfast/Lunch/Dinner
Coffee/Drinks/Cakes/Gelato

No split bills.

1.2% credit card service fee applies.

10% surcharge applies to all prices on Weekends.

15% surcharge applies to all prices on public holidays & New Years Eve.

bacirestaurant.com.au



restaurantbaci



restaurantbaci



Breakfast 7am - 3pm - Saturday, Sunday, Monday & Public Holidays

Toast 2 slices with butter and jam or honey (choice of sourdough, multigrain) – \$11.5 V

Raisin Toast 2 slices with butter & jam or honey – \$13.5 V

French Toast 2 slices with strawberries, whipped cream & maple syrup – \$19.5 / add Vanilla ice-cream - \$3.9 V

Banana Bread grilled banana bread with fruit & yoghurt – \$19.5 V

Croissant plain – \$7.9 V / w/ ham, cheese & tomato – \$12.5

Fruit Salad seasonal fresh fruits – \$13.5 V GF / w/ yoghurt & honey – \$18.5 V GF

Pancakes - buttermilk double stack with vanilla mascarpone, mixed berry compote, fresh strawberries & maple syrup - \$21 V / add ice-cream - \$3.9 V

Home Made Granola toasted granola with fresh fruit, yoghurt & topped with honey – \$17.5 V

Smashed Avocado with fetta on sourdough toast with cherry tomatoes, balsamic glaze, poached eggs, beetroot hummus, lemon toasted pumpkin seeds - \$25 V

Eggs Benedict Smoked ham, poached eggs, spinach with hollandaise sauce on sourdough – \$25 GFO

Smoked Salmon Potato Rosti house made potato rosti served with smoked salmon, poached eggs, hollandaise sauce – \$26

Eggs as you like 2 eggs - poached, scrambled or fried on sourdough or multigrain toast – \$20 V

Baked Eggs with chorizo, medley tomatoes, napoli, parmesan & fried rocket served with sourdough toast – \$28

Baci King Breakfast fried eggs with bacon, chorizo, tomato, mushroom & spinach on sourdough toast – \$28

Omelette with mushroom, tomato, fetta & spinach on sourdough toast – \$25 V / add ham - \$6

Egg & Bacon Toasted Panini 2 fried eggs with bacon, spinach and tomato in a closed toasted Turkish bread sandwich – \$23

Breakfast Sides

Bacon	\$6	Spinach	\$5.5
Chorizo	\$6	Baked Beans	\$6
Salmon	\$7	Extra Egg	\$3.5
Mashed Avocado	\$6	Potato Hash	\$5
Roasted Tomatoes	\$5.5	Gluten Free Toast	\$2.5
Mushrooms	\$5.5	Ham	\$6

Bambini menu
Kids menu
12noon - 3pm

Margherita pizza tomato, bocconcini, basil – \$19.9 V

Ham and pineapple pizza – \$19.9

Milkshake chocolate, strawberry, vanilla, caramel or banana – \$7.5

Juices by the glass – orange, cloudy apple, pineapple, mango nectar – \$7

Lunch 12.15pm - 3pm

Focaccia sea salt, garlic, rosemary, olive oil – \$21 V / add cheese - \$5.5

Olives a selection of warm marinated mixed olives served w/ toasted ciabatta – \$16 V

Bruschetta (2 pieces) cherry tomato, basil, Spanish onion, bocconcini, balsamic EVO – \$21 V

Calamari fritti lightly floured w/ rocket & radicchio salad, shaved grana padano and aioli – \$30

Arancini (3 pieces) roasted pumpkin, wild mushrooms, spinach, bocconcini and truffle pea puree - \$268V

Meat balls (4 pieces) veal & beef meatballs slowly cooked in tomato sugo & served w/ toasted ciabatta – \$28

Warm chicken salad grilled tenderloin, baby cos, bacon, avocado cherry tomatoes, Spanish onion & honey mustard dressing – \$34 GF

Calamari salad served w/ mixed leaves salad, cherry tomatoes, snow peas, Spanish onion & EVO balsamic – \$34 GFO

Lasagne vegetarian layers of roasted vegetables, tomato sugo, pesto, bechamel – \$38 V

Chips w/ aioli – \$17 V

Wedges w/ sour cream & sweet chilli – \$19 V

Mixed green salad w/ tomato, Spanish onion, cucumber, feta, pomegranate & wine vinaigrette - \$18 V GF

Rocket salad parmesan, pear with roasted walnuts – \$20 V GF

or choose from our display of panini

Pizze

Margherita tomato, fior di latte, basil – \$29.5 V

Prosciutto tomato, bocconcini, prosciutto, rocket – \$37

Salami tomato, bocconcini, salami, red capsicum, black olives – \$34

Gamberi tiger prawns, tomato, bocconcini, grilled zucchini, cherry tomato, chilli – \$39

Ortolana tomato, bocconcini, eggplant, zucchini, roasted peppers, mushroom, parsley, garlic – \$34 V

Seafood tomato, bocconcini, prawns, calamari, mussels, parsley, garlic, chilli – \$39

Capricciosa tomato, bocconcini, smoked ham, mushroom, olive, artichoke – \$39

Patate pork sausage, bocconcini, potato, rosemary, caramelized onion, crispy pancetta – \$35

Chicken grilled chicken breast, bocconcini, pesto, cherry tomato, red capsicum – \$36

Salsiccia tomato, bocconcini, pork sausage, mushroom, parsley, parmesan – \$37

Genovese bocconcini, pesto, mushroom, garlic, cherry tomatoes, olives, parmesan, basil – \$34 V

Add anchovies, prosciutto, salami or pork sausage - \$6

Gluten Free Pizza Base Available - add \$5

add share plate & cutlery - \$5 per person

Pizzas are also available to take away

Dolce / Sweets

Chocolate Nutella Pizza w/ strawberries & vanilla ice–cream – \$32

Slice of cake - from our display – \$16.5 / add Vanilla ice–cream – \$3.9 / add extra plate & cutlery - \$3

Affogato Frangelico double shot of espresso coffee, scoop of vanilla ice–cream & Frangelico – \$19

Mixed Gelato Bowl your choice of 3 flavours w/ wafers – \$16.5

Gelato Choice of cone or cup
Baby cone \$5.5 One Flavour \$7.5 Two Flavours \$8.9

Or choose from our display cabinet of cakes, biscotti & slices

EVO - Extra Virgin Olive Oil GF - Gluten Free
GFO - Gluten Free option available V - Vegetarian

Please note we do “as well as” and not “instead of”.
Please see over for when surcharges are applied.

Dinner from 5.30pm

Leggeri / Light meals

Focaccia sea salt, garlic, rosemary, olive oil – \$21 V
add cheese - \$5.5

Olives a selection of warm marinated mixed olives served w/
toasted ciabatta – \$16 V

Bruschetta cherry tomato, bocconcini, basil, Spanish onion,
balsamic EVO on home made bread – \$21 V

Calamari fritti lightly floured w/ rocket & radicchio salad and
shaved grana padano and aioli– \$30

Arancini (3 pieces) roasted pumpkin, wild mushrooms,
spinach, bocconcini and truffle pea puree - \$28 V

Meat balls (4 pieces) veal & beef meatballs slowly cooked in
tomato sugo & served w/ toasted ciabatta – \$28

Beef burger beef burger w/ lettuce, tomato, onion, cheese &
aioli & chips – \$34 add bacon \$6 add cheese - \$5.5 GFO

Warm chicken salad grilled tenderloin, baby cos, bacon,
avocado, cherry tomatoes, Spanish onion & honey mustard
dressing – \$34 GF

Calamari salad served w/ mixed leaves salad, cherry toma-
toes, snow peas, Spanish onion & EVO balsamic – \$34

or choose from our display of panini

Pasta

Penne or Spaghetti Bolognese in a traditional rich beef
and tomato sugo – \$36

Lasagne vegetarian layers of roasted vegetables, tomato
sugo, pesto, bechamel – \$38 V

Gnocchi home made, confit cherry tomato, napoli sauce,
ricotta, garlic, basil, extra virgin olive oil – \$38 V

Spaghetti carbonara pancetta, parmesan, pepper, egg
yolk – \$39

Spaghetti Chicken chicken, mushroom & basil pesto
– \$39

Linguine di mare prawns, calamari, scallops, mussels,
tomato, basil, white wine, garlic & a touch of napoli sauce
– \$46

Penne Vegetarian zucchini, mushroom, red capsicum,
spinach & a touch of napoli sauce – \$35 V

**Gluten free pasta available on request for some
dishes** add - \$3

Risotto

Chicken Risotto chicken, mushroom, cherry tomatoes,
spinach & basil pesto – \$38 GF

Seafood Risotto prawns, calamari, scallops, mussels,
touch of napoli sauce, herbs, white wine, garlic – \$42 GF

Vegetarian Risotto zucchini, mushroom, red capsicum,
spinach & a touch of napoli sauce – \$37 V GF

EVO - Extra Virgin Olive Oil GF - Gluten Free
GFO - Gluten Free option available V - Vegetarian

Principale / Mains

Chicken parmigiana panko crumbed chicken breast,
napoli sauce, smoked ham, mozzarella, served w/ chips &
mixed leaf salad – \$37

Fish and chips crispy battered fish, chips, mixed leaf salad,
tartar sauce – \$37

Atlantic salmon pan seared w/ olive oil, potato mash, fresh
green beans & tomato, cucumber, baby capers salsa – \$44
GF

Rib eye 400g chargrilled
w/ roasted potatoes, sautéed spinach, grilled red capsicum
OR
chips & salad
choose either peppercorn or mushroom sauce – \$63 GF

Pizze

Margherita tomato, fior di latte, basil – \$29.5 V

Prosciutto tomato, bocconcini, prosciutto, rocket – \$37

Salami tomato, bocconcini, salami, red capsicum, black olives – \$34

Gamberi tiger prawns, tomato, bocconcini, grilled zucchini, cherry tomato, chilli – \$39

Ortolana tomato, bocconcini, eggplant, zucchini, roasted peppers, mushroom, parsley, garlic – \$34 V

Seafood tomato, bocconcini, prawns, calamari, mussels, parsley, garlic, chilli – \$39

Capricciosa tomato, bocconcini, smoked ham, mushroom, olive, artichoke – \$39

Patate pork sausage, bocconcini, potato, rosemary, caramelized onion, crispy pancetta – \$35

Chicken grilled chicken breast, bocconcini, pesto, cherry tomato, red capsicum – \$36

Salsiccia tomato, bocconcini, pork sausage, mushroom, parsley, parmesan – \$37

Genovese bocconcini, pesto, mushroom, garlic, cherry tomatoes, olives, parmesan, basil – \$34 V

Add anchovies, prosciutto, salami or pork sausage - \$6

Gluten Free Pizza Base Available - add \$5

Pizzas are also available to take away

Contorni / Sides

Chips w/ aioli – \$17 V

Wedges w/ sour cream & sweet chilli – \$19 V

Mixed green salad w/ tomato, Spanish onion, cucumber, feta,
pomegranate & wine vinaigrette – \$19 V GF

Rocket salad parmesan, pear with roasted walnuts
– \$20 V GF

Bambini / Kids

**Spaghetti or Penne Bolognese
or Napoli** w/ a traditional rich beef &
tomato sauce – \$19.9

Chicken nuggets and chips
chicken nuggets served w/ chips,
tomato sauce & salad – \$18.9

Chicken and chips 2 panko
crumbed chicken tenderloins served
w/ chips, tomato sauce & salad
– \$19.9

Kids fish and chips battered fish
served w/ chips, salad & tartare sauce
– \$19.9

Margherita pizza tomato,
bocconcini, basil – \$19.9 V

Ham and pineapple pizza
– \$19.9

Milkshake chocolate, strawberry,
vanilla, caramel or banana – \$7.5

Juices by the glass – orange, cloudy
apple, pineapple, mango nectar – \$7

Dolce / Sweets

Chocolate Nutella Pizza
w/ strawberries & vanilla ice–cream
– \$32

Slice of cake - from our display
– \$16.5 / add vanilla ice–cream – \$3.9
/ add extra plate/cutlery - \$3

Affogato Frangelico double shot
of espresso coffee, scoop of vanilla
ice–cream & Frangelico – \$19

Mixed Gelato Bowl your choice of
3 flavours w/ wafers – \$16.5

Gelato Choice of cone or cup
Baby cone \$5.5
One Flavour \$7.5
Two Flavours \$8.9

Or choose from our display
cabinet of cakes, biscotti, &
slices

Please note we do “as well as” and not “instead of”.

No split bills.
1.2% credit card service fee applies.
10% surcharge applies to all prices on Weekends.
15% surcharge applies to all prices on public holidays & New Years Eve.

Breakfast/Lunch/Dinner
Coffee/Drinks/Cakes/Gelato



Rossi / Reds

Gigi Rosato		
Montespertoli, Italy	g	\$14 b \$50
Gran Sasso Montepulciano D'Abruzzo		
Abruzzo, Italy	g	\$14 b \$49
Wickhams Road Pinot Noir		
Yarra Valley, Victoria	g	\$13 b \$51
Via Rotella Sangiovese		
Tuscany, Italy	g	\$13 b \$51
Johnny Q. Shiraz		
Barossa Valley, SA	g	\$13 b \$49
Johnny Q Cabernet Sauvignon		
Barossa Valley, SA	g	\$13 b \$51
Chrismont Merlot		
King Valley, Victoria	g	\$14 b \$49

Bianchi / Whites

Mitchelton The Bend Sauvignon Blanc		
Central Victoria	g	\$13 b \$48
Upside Down Sauvignon Blanc		
Marlborough, NZ	g	\$14 b \$49
Gran Sasso Pinot Grigio		
Abruzzo, Italy	g	\$14 b \$49
Harvest Moon Chardonnay		
King Valley, Victoria	g	\$13 b \$48
Wickhams Road Chardonnay		
Yarra Valley, Victoria	g	\$13 b \$51

Bianchi frizzante / Sparkling whites

Taylor Ferguson Sparkling		
South East Australia	g	\$14 b \$48
Umberto Luigi Domenico Prosecco		
Veneto, Italy	g	\$14 b \$49
Taylor Ferguson Moscato		
South East Australia	g	\$14 b \$48

Birra / Beer

Victoria Bitter	\$13
Carlton Draught	\$14
Great Northern Original	\$15
Corona	\$14
Peroni Nastro Azzurro	\$14
Asahi	\$14
Cascade Premium Light	\$13

Sidro e Premiscelato / Cider & Premix

Pressman's Apple Cider	\$15
Canadian Dry	\$15

Spiriti / Spirits

Aperitifs and digestifs

Campari	\$13
Grappa	\$13

Spirits

Russian standard vodka	\$14
Jim Beam bourbon	\$14
Johnnie Walker Red Label	\$14
Dark Rum	\$15
White Rum	\$15
Jameson's Irish Whisky	\$16
Jack Daniels	\$16
Southern Comfort	\$16
Canadian Club	\$16
Johnnie Walker Black Label	\$17
Malibu	\$16
Gin	\$15
Tequila	\$16

Liqueurs/Port

Baileys Irish Cream	\$15
Kahlua	\$15
Frangelico	\$16
Midori	\$15
Sambuca (white or black)	\$15
Hanwood Tawny Port	\$15

Cocktails

Aperol Spritz - prosecco, Aperol, soda	\$22
Campari Spritz - prosecco, Campari, soda	\$22
Punch with a kick - Strawberry liqueur, Triple Sec, apple liqueur, strawberries, mint, dry ginger	\$27
Mambo mango - Mango liqueur, banana liqueur, Malibu, Bacardi, orange juice	\$27
Peppermint crisp - Peppermint schnapps, Baileys, Kahlua, crème de cacao, cream	\$27
Mojito - Bacardi, fresh lime, mint, palm sugar	\$27
Cosmopolitan - Vodka, Triple Sec, lime, cranberry	\$27
Apple martini - Vodka, sour apple schnapps, apple juice	\$27
Long Island Iced Tea - Vodka, gin, Bacardi, tequila, Cointreau, lemon juice & coke	\$27
Flamingo - Strawberry liqueur, peach schnapps, Malibu, cranberry juice, pineapple juice	\$27
Espresso martini - Vodka, Kahlua, espresso	\$27
Toblerone - Kahlua, Frangelico, Baileys, crème de cacao, honey, cream	\$27
Midori Splice - Midori, Malibu, pineapple juice, cream	\$27
Margarita - Tequila, Cointreau, lime juice	\$27
Negroni - Gin, vermouth, Campari	\$27

Bevande / Soft Drinks

Iced Coffee	\$10
Iced Chocolate	\$10
Iced Mocha	\$10
Spider – choice of orange, raspberry, cola or lemonade with ice-cream	\$10
Milkshake – choice of chocolate, strawberry, vanilla, caramel or banana	\$10
Thickshake – choice of chocolate, strawberry or vanilla	\$11
Soft Drinks by the Glass – Pepsi, Pepsi Max, Lemonade, tonic water, soda water, dry ginger ale, lemon lime & bitters	\$6
Red Bull	\$8
Peach or lemon tea	\$8
Juices by the glass – orange, cloudy apple, pineapple, cranberry, mango nectar	\$7.5
San Pellegrino Sparkling Bottled Mineral Water	250ml \$7, 750ml \$11.5
San Pellegrino Sparkling Flavoured Bottled Mineral Water	Chinotto, Limonata, Aranciata Rossa - 200ml \$7.5

Da l'espresso / From the espresso

Coffee	
Regular – \$5.5	Large – \$6.5
Latte	Cappuccino
Flat white	Short black
Long black	Short Macchiato
Long Macchiato	Hot chocolate
Mocha	Chai latte

Flavours vanilla, caramel, hazelnut

	add \$1
Decaf	add \$1
Soy milk	add \$1
Lactose free milk	add \$1
Almond / Oat milk	add \$1
Extra shot of coffee	add \$1
Honey	add 50¢
Skinny milk also available	

Tea

Pot of tea – \$6.5	add extra cup - \$3
English Breakfast	Earl Grey
Peppermint	Chai Tea
Chamomile	Green & Jasmine Tea

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Breakfast/Lunch/Dinner
Coffee/Drinks/Cakes/Gelato



Dolce / Desserts

Slice of cake

add vanilla ice-cream	\$3.9
add extra plate & cutlery	\$3

Tiramisu	\$16.7
Vanilla Roulade	\$16.7
Mixed berry cheesecake	\$16.7
Lemon Meringue	\$16.7
Oreo	\$16.7
Baked New York Cheesecake	\$16.7
Chocolate Ripple	\$16.7
Flourless Chocolate	\$16.7
Flourless Ricotta Berry	\$16.7

Muffins

Raspberry & white chocolate	\$7.2
Apple cinnamon	\$7.2
Blueberry	\$7.2
Chocolate	\$7.2
Orange & poppyseed	\$7.2

Affogato Frangelico double shot of espresso coffee, scoop of vanilla ice-cream and Frangelico – \$19

Mixed Gelato Bowl your choice of 3 flavours with wafers – \$16.5

Pastries

Almond croissant	\$8.9
Plain croissant	\$7.9

Cookies

Chocolate Chip	\$4.2
Florentine	\$4.2
Yoyo	\$4.2
Macaron	\$4.4

Chocolate Nutella Pizza with strawberries and vanilla ice-cream \$32

Slices / tarts

add vanilla ice-cream	\$3.9
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Banana bread	\$7.9
Super food slice (GF)	\$8.9
Caramel slice	\$8.9
Mars Bar slice (GF)	\$11.9
Lemon slice	\$8.9
Salted Caramel Macadamia GF	\$8.9
Brownie	\$8.9
Tim Tam slice	\$8.9
Duo mousse	\$11.9
Baked New York cheesecake	\$11.9
Black forest	\$11.9
Tiramisu slice	\$11.9
Lemon meringue tart	\$11.9
Apple crumble	\$11.9
Chocolate lava	\$11.9
Sticky date tart	\$11.9
Carrot cake	\$11.9
Flourless orange & almond	\$11.9
Vanilla slice dusted	\$11.9
Nutella cheesecake (GF)	\$11.9
Flourless coconut & passionfruit	\$11.9

Bevande / Drinks

Iced Latte	\$10
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Iced Coffee or Chocolate or Mocha	\$10
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Spider raspberry, cola, or lemonade with ice cream \$10

Milkshake chocolate, strawberry, vanilla, caramel or banana \$10

Thickshake \$11

Soft Drinks by the glass –

Pepsi, Pepsi Max, Lemonade, Sunkist, Tonic Water, Soda Water, Dry Ginger Ale, Lemon Lime & Bitters \$6

Mother or Red Bull \$8

Peach or Lemon Tea \$8

Juices by the glass – orange, cloudy apple, pineapple, cranberry, mango nectar \$7.5

Da l'espresso From the espresso Coffee

Large	\$6.5
Regular	\$5.5

Latte
Cappuccino
Flat white
Short black
Long black
Short Macchiato
Long Macchiato
Hot chocolate
Mocha
Chai latte

Flavours vanilla, caramel, hazelnut add \$1
Decaf add \$1
Soy milk add \$1
Almond/Oat milk add \$1
Lactose free milk add \$1
Extra Shot of Coffee add \$1

Skinny milk also available

Tea

Pot of tea \$6.5
extra cup & cutlery add \$3
English Breakfast
Earl Grey
Peppermint
Chamomile
Green & Jasmine Tea

Baci

1.2% credit card service fee applies.

No split bills.

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**Please turn
over to see our
alcohol
menu**
