

**HOT DRINKS**

Macchiato, Short Black	4.5
Latte, Cappuccino, Flat White, Long Black	5.0
Teas - Cup 4.5 Pot for 1	6.0
Chai Latte - Iced Latte	5.0
Hot Chocolate	6.0
Vienna Coffee or Chocolate	6.0
Mochaccino	6.0
Affagato	6.5

**EXTRAS**

Mug	1.0
Decaf - Extra shot	1.0
Soy - Lactose free - Almond milk - Oat	.50
Vanilla - Caramel or Hazelnut flavoring	1.0

**JUICE**

Mountain Fresh Juices Assorted Flavors	5.0
Orange - Apple - Pineapple or Tomato	4.8

**MILK DRINKS**

<b>SHAKES</b> - Chocolate-Lime-Strawberry- Caramel- Banana-Vanilla	8.0
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**SMOOTHIES**

Mango or Banana & Chai	10
<b>ICED</b> - Chocolate, Coffee, or Mocha	8.0

**SPARKLING PICCOLOS 200ml**

Varichon & Clerc Sparkling White	12
Craigmore Cuvee Brut	10
Hancock & Hancock Sparkling Shiraz	12
Tempus Two Prosecco	10

**COCKTAILS**

Bloody Mary - vodka, tomato juice, tabasco, worcestershire	
Espresso Martini - vodka, kahlua, espresso	
Aperol Spritz - aperol, prosecco, soda	

Please Order at Counter

*Breakfast @ dolci*  
cafe

granola with vanilla yoghurt & berries 10.9  
 smashed avocado 16.9 add 2 eggs 22.9  
 with Danish feta, dukkah, lemon juice, olive oil & turkish toast

toast 3 slices per serve  
 Turkish bread or wholemeal with spreads  
 jam, honey or vegemite 7.9  
 raisin toast 7.9  
 gluten free or organic rye sourdough 8.5

croissants  
 Jam & butter 8.5 - ham, cheese & Avocado 10.9

blt with egg 18.5  
 bacon, tomato, egg, lettuce, aioli & salsa in a toasted bun.

toasted sandwich with the fillings you like

pancakes  
 # maple & cream 16.9  
 # berries & yoghurt 18.9  
 2 per serve

omelettes served with Turkish Toast  
 # 1 ham, cheese, tomato & mushroom 18.9  
 # 2 asparagus, cheese, spinach, pumpkin & spring onion 19.9

hash browns 5 per serve 10.5

breakfast plates

eggs on toast 14.9  
 bacon & eggs on toast 16.9

2 eggs fried, scrambled, or poached with Turkish toast  
 eggs benedict 16.9

2 poached eggs with spinach & hollandaise sauce on a muffin  
 with ham 19.9 with salmon 21.9 with bacon 21.9

baked eggs 19.9  
 2 eggs & chorizo in a tomato sugo, topped with melted mozzarella served with Turkish toast

vegetarian plate 22.9  
 poached eggs, roast field mushroom, haloumi, spinach, avocado & dukkha with rye sourdough

dolci plate 24.9  
 2 eggs, bacon, grilled tomato, sautéed mushrooms & chorizo sausage with Turkish toast

kids brekky 9.9

includes a glass of orange or apple juice  
 pancake with maple and cream or ice-cream  
 bacon & egg on toast

sides  
 baby spinach 2.0 chorizo sausage 4.0  
 mushrooms 3.0 egg each 3.0  
 grilled tomato 3.0 hash brown each 2.5  
 bacon 5.0 avocado half 4.0  
 smoked salmon 5.0

Please Order at Counter

10% Surcharge applies on all Public Holidays

## BREADS

Garlic Turkish bread (3 slices)	8.9
Bruschetta - Warm Turkish bread	
# 1 Tomato marinated in garlic, basil & olive oil	15.9
# 2 Smoked salmon, capers, red onion, baby spinach & aioli	17.9

## STARTERS

Soup - Homemade soup of the day served with toast or garlic bread	15.9
Dips - Trio of homemade dips & olives with warm pita bread	16.9
Salt & Pepper Squid - Served with garlic aioli	16.9
Arancini - Vegetable risotto balls on napoli sauce with shaved parmesan	16.9

## SALADS

<b>GF</b> Garden - Tomato, cucumber, lettuce, red onion & olives in a balsamic vinaigrette	16.9
Caesar - Cos, pancetta, croutons, parmesan, anchovy, egg & caesar dressing	21.9
Add Chicken	26.9
<b>GF</b> Chicken - Mixed lettuce, roasted capsicum, tomato, cucumber & onion in a balsamic & seeded mustard dressing	26.9
<b>GF</b> Lamb - Marinated lamb, lettuce, tomato, red onion, cucumber, olives & feta in a balsamic vinaigrette with tzatziki	26.9
<b>GF</b> Prawn - Cajun spiced King prawns, mixed lettuce, cashew, tomato & spring onion in a lemon dressing with yoghurt & mint	29.9

## BURGERS Served with chips

Club Sandwich - Double layered, chicken, bacon, tomato, lettuce, relish & aioli	22.9
Cheese Burger - Beef patty, cheese, pickles & sauce	16.9
Chefs Burger - Beef patty, bacon, cheese, onion, tomato, lettuce, relish & aioli	22.9
Fried Chicken Burger - Panko crumbed w spicy kewpie mayo & asian slaw	22.9

## KIDS SELECTION Includes a drink & jelly 15.9

Penne Napolitana	Spaghetti Bolognese
Ham & Pineapple Pizza	Fish & Chips
Cheese Burger & Chips	Nuggets & Chips

## SIDES

Wedges - Served with sweet chilli & sour cream	11.9
Chips - Served with tomato sauce	10.9
Sweet Potato Fries - Served with aioli	11.9
Mixed Vegetables - Baby carrots, broccolini, beans	Sml 6.9 Lrg 16.9
Side Salad	6.9

## RISOTTO (Entree size \$2 less)

<b>GF</b> Vegetarian - Baby spinach, mushroom, red capsicum, broccoli, pumpkin, onion & garlic in a napolitana sauce	24.9
<b>GF</b> Pollo - Chicken, pancetta, pumpkin, broccoli, spinach, onion & garlic in a light cream stock	26.9

## FOCACCIA OR WRAP

Chicken - Tenderloins lettuce, tomato, avocado & aioli	18.9
Virginian - Ham, cheese, tomato, mixed lettuce & mustard	16.9
Smoked Salmon - Baby spinach, Spanish onion, capers and aioli	18.9
Vegetarian - Baby spinach, pumpkin, zucchini, roast capsicum bocconcini & aioli	16.9

## PASTA (Entree size \$2 less)

Pasta varieties: Fettucine, Spaghetti & Penne (gluten free penne add \$2)

<b>GF</b> Napolitana - Traditional tomato, garlic & basil sauce	19.9
<b>GF</b> Bolognese - Traditional veal & pork mince slowly cooked in a rich tomato sauce	22.9
<b>GF</b> Vegetarian - Baby spinach, mushroom, red capsicum, pumpkin, broccoli, onion & garlic in a napoli sauce	23.9
<b>GF</b> Carbonara - Bacon & black pepper, sauteed in butter, with egg & cream	24.9
<b>GF</b> Puttanesca - Anchovy, caper, olive, garlic & chilli in napoli sauce	24.9
<b>GF</b> Con Pollo - Chicken, pancetta, broccoli, onion & garlic in a rose sauce	26.9
<b>GF</b> Zingarella - King prawns flamed in brandy & garlic with capsicum, onion, broccoli, chilli, honey & a dash of cream	29.9
<b>GF</b> Granchio - Blue swimmer crab meat flamed in brandy & garlic with chilli & spring onion in a rose' sauce.	29.9
<b>GF</b> Marinara - Prawns, squid, mussels & barra sauteed in garlic in a napoli sauce	31.9

## MAINS

Salt & Pepper Squid - With salad, chips & aioli	27.9
Barramundi Fillets - Served BATTERED or GRILLED with chips, salad & aioli	28.9
<b>GF</b> Garlic Prawns - Flamed in brandy with a garlic cream sauce served with rice & vegetables	31.9
Seafood Medley - Atlantic salmon, S & P squid & garlic prawns served with chips & salad	32.9
<b>GF</b> Atlantic Salmon - In a lemon-garlic sauce served with rice & vegetables	32.9
Schnitzels - BEEF or CHICKEN with salad & chips or vegetables & mash	24.9
Add sauce dianne, gravy, mushroom, pepper or parmigiana	4.0
<b>GF</b> Pollo Marsala - Chicken fillet with mushrooms in a marsala cream sauce, served with vegetables & mash	28.9
<b>GF</b> Pollo Principessa - Chicken fillet with pancetta & asparagus in a white wine cream sauce served with vegetables and mash	28.9
<b>GF</b> Macadamia Chicken - Breast fillet flamed in vanilla galliano with macadamia nuts & cream served with vegetables and mash	28.9
Scallopini Campagnola - Pan fried veal topped with spinach, pancetta napoli sauce & melted mozzarella served with vegetables & mash	29.9
Scallopini Funghi - Pan fried veal flamed in brandy with mushroom & cream served with vegetables & mash	29.9
<b>GF</b> Bistecca - Sirloin topped grilled asparagus & Bearnaise sauce, served with mash, broccolini & baby carrots	34.9
<b>GF</b> Lamb Cutlet - Lamb cutlets in a red wine jus, served with mash, broccolini & baby carrots	33.9

## PIZZA 10 inch gluten free bases add 3.0 9"Sm 12"Lge

Margherita - Mozzarella, marinated tomato, garlic & fresh basil	19.9 24.9
Hawaiian - Mozzarella, shaved virginian ham & pineapple	19.9 24.9
Dolci - Mozzarella, tomato, onion, mushroom, pepperoni, olives & chilli	22.9 26.9
BBQ Chicken - Mozzarella, chicken, bacon, mushroom, pineapple & bbq sauce	22.9 26.9
Meatlovers - Mozzarella, ham, salami, pepperoni & bacon, bbq sauce	22.9 26.9
Pepperoni - Mozzarella & pepperoni	21.9 25.9
Capriciosca - Mozzarella, ham, salami, rosted capsicum & olives	22.9 26.9
Lamb - Mozzarella, marinated lamb, tomato, fetta, red onion & tzatziki	22.9 26.9
Gourmet - Bocconcini, artichoke, zucchini, pumpkin, capsicum & spinach	21.9 25.9
Prawn - Mozzarella, salami, prawn, tomato, olive, chilli & garlic	24.9 29.9
Seafood - Mozzarella, prawn, squid, mussels, barra & anchovy marinated in garlic, chilli & parsley	24.9 29.9
Calzone - Mozzarella, ham, salami, mushroom, capsicum, olive with bolognese & shaved parmesan	24.9

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS

10% SURCHARGE WILL BE APPLIED ON ALL PUBLIC HOLIDAYS

PLEASE ORDER AT COUNTER

SPARKLING WINE	Glass	Bottle
Craigmoor Cuvee Brut	9.0	36.0
Tempus Two Prosecco	10.0	40.0
Leconfield Syn Cuve - Coonawarra	11.0	44.0
Leconfield Syn Rouge - Coonawarra	11.0	44.0

## PICCOLOS

Varichon & Clerc Sparkling White - France 200ml	12.0
Hancock & Hancock Shiraz Cuvee - McLaren Vale 200ml	12.0
Tempus Two Prosecco - South Australia 200ml	10.0
Craigmore Cuvee Brut 200ml - Australia 200ml	10.0

## WHITE WINE

	Glass	Bottle
Lake Breeze Moscato - Langhorne Creek	10.0	40.0
Chain of Fire Pinot Grigio - South Eastern	9.0	36.0
Tempus Two Silver Series Pinot Gris - South Australia	9.5	38.0
Bare Winemakers Chardonnay - Adelaide Hills	9.5	38.0
Coriole Chanin Blanc - McLaren Vale	10.0	40.0
Herringbone Hill Sauvignon Blanc - Marlborough NZ	10.0	40.0
Nepenthe Sauvignon Blanc - Adelaide Hills	11.0	44.0
Claymore Joshua Tree Riesling - Clare Valley	11.0	44.0
Rockford Hand Picked Riesling - Eden Valley	15.0	60.0

## ROSE

Mateus Rosé -250ml Piccolo	12.0	
Plus Minus Rosé - NON Alcoholic	8.0	32.0
Tread Softly Rosé - Regional	9.0	36.0
Gorgeous Grenache Rosé - Regional	9.5	38.0
Rockford Alicante Bouchet - Barossa Valley	15.0	60.0

## RED WINES

	Glass	Bottle
Elephant in the Room Merlot - Limestone Coast	9.0	36.0
Artigiano Primitivo - Puglia Italy	9.5	38.0
Elvarado Tempranillo Grenache - McLaren Vale	10.0	40.0
Majella Wines The Musician Cabernet Shiraz - Coonawarra	10.0	40.0
Rymill The Yearling Cabernet Sauvignon - Coonawarra	10.0	40.0
Geoff Merrill Saint Nic GSM - McLaren Vale	11.0	44.0
Pikes Shiraz Tempranillo - Clare Valley	10.5	42.0
Ekin Wine Co Pinot Noir - Adelaide Hills	11.0	44.0
Reschke Bull Traders Shiraz - Coonawarra	9.5	38.0
Coriole Redstone Shiraz - McLaren Vale	11.0	45.0
First Drop Mothers Milk Shiraz - Barossa Valley	12.5	50.0

## BEERS & CIDERS

Cascade Light - Heineken Zero	8.5
James Boags Premium, Hahn Super D <span style="border: 1px solid red; padding: 2px;">Alcoholic</span>	9.5
Corona Extra - Peroni Nastro Azzurro	10.0
Little Creatures Pale Ale or Amber Ale - <span style="border: 1px solid red; padding: 2px;">White Rabbit</span> Dark Ale	11.0
Guinness Stout Can - Matso's <span style="border: 1px solid orange; padding: 2px;">Alcoholic</span> Ginger Beer	12.0
Mr Finch Apple or Pear Cider	10.0

## COCKTAILS

Espresso Martini - vodka, coffee liqueur & espresso	15.0
Aperol Spritz - aperol, prosecco & soda	15.0
Pineapple Margarita - tequila blanco, cointreau, lime & pineapple juice	15.0
Mojito - rum, mint, sugar, lime juice & soda	15.0
Elderflower Collins - gin, elderflower cordial, sugar syrup, lemon juice & soda	15.0

## SPIRITS, PORTS & LIQUEURS - Wide Selection availalbe at the bar

### BOTTLED DRINKS

Cans - Coke, Coke Zero -	5.0
Bickfords - Ginger Beers, Sarparilla	5.0
Schweppes - Bitter Lemon, Dry Ginger Ale	5.0
Tonic Water	5.0
Aranciata, Rossa, Chinotto, Limonata	5.0
Iced Tea - Lemon or Peach	5.0
Santa Vittoria Sparkling Mineral Water	
250ml/4.5    500ml/6.95    1Litre/9.9	

### JUCES

Mountain Fresh Juices	5.0
By Glass - Orange, Apple, Pineapple or Tomato Juice	4.8

### MILK DRINKS

Milkshake - Chocolate, Strawberry, Vanilla, Lime, Caramel or Banana	8.0
Fruit Smoothie - Mango, Banana & Chai or Strawberry	10.0
Iced - Chocolate, Coffee, Mocha with cream	8.0

### COFFEE

Latte, Cappuccino, Long Black	5.0
Macchiato, Short Black	4.5
Chai Latte, Iced Latte, Iced Long Black	5.0
Hot Chocolate, Mochaccinno	6.0
Vienna Coffee, Vienna Chocolate, Affogato	6.5

### TEAS

Cup	4.5	Pot for One	6.0
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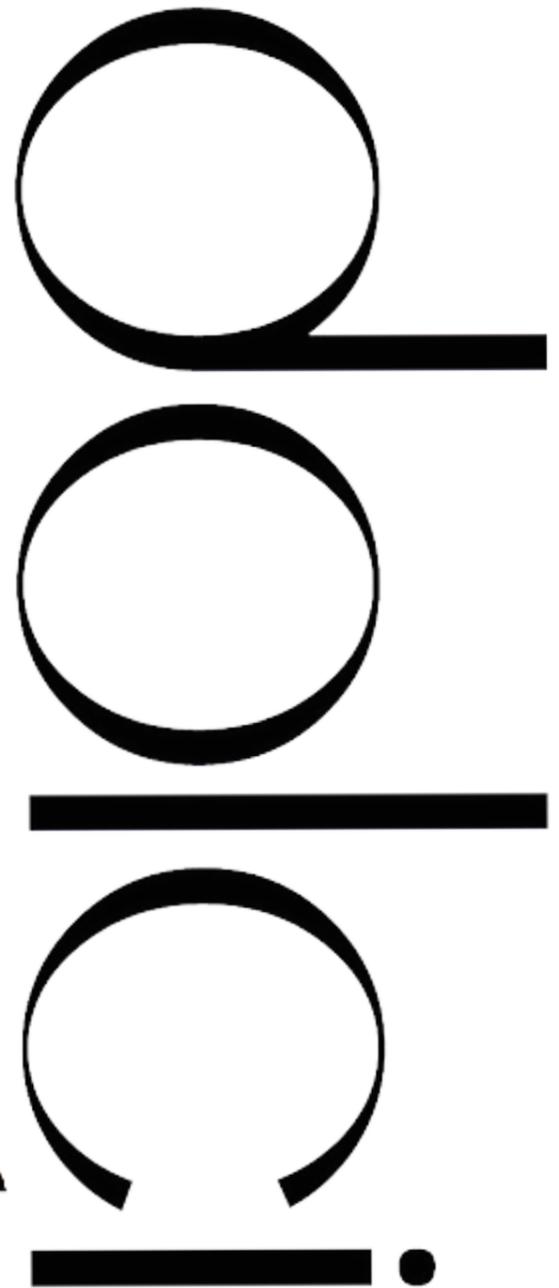
### EXTRAS

Vanilla, Caramel or Hazelnut Syrup	1.0
Mug, Decaf Shot or Double Shot	1.0
Soy, Zymill, Almond or Oat Milk	0.5

### LIQUEUR COFFEE

Ciocolata - Baileys, chocolate, milk, cream, marshmallow	10.0
Irish - Jameson, espresso & cream	10.0
Dolci - Frangelico, vanilla gelati, espresso & cream	10.0

cafe



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Iced - Chocolate, Coffee, Mocha with cream	8.0

### COFFEE

Latte, Cappuccino, Long Black	5.0
Macchiato, Short Black	4.5
Chai Latte, Iced Latte, Iced Long Black	5.0
Hot Chocolate, Mochaccinno	6.0
Vienna Coffee, Vienna Chocolate, Affogato	6.5

### TEAS

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cafe

