

Breakfast Menu

Any Breakfast Roll & Small Coffee

Toast & Coffee

Eggs Your Way (V. 6F option) Eggs cooked to your liking on toasted bread. Sausage & Egg Roll Served as sandwich, roll, or wrap. Sacon & Egg Roll Served as sandwich, roll, or wrap. Sacon & Egg Roll Served as sandwich, roll, or wrap. Sacon & Egg Roll Served as sandwich, roll, or wrap. Sacon, Area of these Croissant Served as sandwich roll, or wrap. Sacon, fried egg, hash brown, cheese, and avocado on a toasted bun. Sages Benedict (GF option) Sages Benedict (GF option) Saurdough, Served as sandwed aggs, sautieed spinach, and hollandaise sauce on English muffin or sourdough. Sacon, sages with pesto mixed mushrooms, truffle oil, topped with parmesan cheese. Salig Breakfast (V option) Sacon, sausage, sautied mixed mushrooms, truffle oil, topped with parmesan cheese. Salig Breakfast (V option) Sacon, sausage, sautied mixed mixed mushrooms, baby spinach, slow-roasted omato, and your choice of eggs. Served with toasted bread and butter. Salig Breakfast (V option) Sacon, sausage, sautied mixed mixed mushrooms, smashed avocado, baby spinach, slow-roasted ornato, and your choice of eggs. Served with toasted sourdough and marinated olives. Salig Breakfast (V option) Sacon, sausage, sautied mixed mixed mushrooms, smashed avocado, baby spinach, slow-roasted on Toast (V) With masculine cherry tomatoes and red radish. Wocado a Fetta on Toast (V) With masculine cherry tomatoes and red radish. Wocado an Toast (V) Sitilled with sautied mushrooms, spinach, ham, onion, and cheese. Saliced of Markon Burrata (V) Salal pesto mushrooms burrata, pecorino, served with brown bread Sacon Saco		
Sabscased & Egg Roll Sabscased &	Classics & Rolls ==	
Sausage & Egg Roll Served as sandwich, roll, or wrap. Jacon & Egg Roll Served as sandwich, roll, or wrap. Jam & Cheese Toasty with Tomato Jacon, Fried egg, hash brown, cheese, and avocado on a toasted bun. Jacon & Egg Benedict (GF option) Sage (M GF	Eggs Your Way (V, GF option) Eggs cooked to your liking on toasted bread.	\$12
Sacon & Egg Roll Served as sandwich, roll, or wrap. Ham & Cheese Croissy with Tomato ### & Cheese Croissy ### Sacon, fried egg, hash brown, cheese, and avocado on a toasted bun. #### Sacon, fried egg, hash brown, cheese, and avocado on a toasted bun. ###################################	Sausage & Egg Roll	\$12
tam & Cheese Toasty with Tomato tam & Cheese Croissant special and & Cheese Croissant special and & Cheese Croissant special and & Cheese Croissant special acon, fried egg, hash brown, cheese, and avocado on a toasted bun. Disparature Duher Segs Benedict (GF option) two poached eggs, sauded spinach, and hollandaise sauce on English muffin or courtough. holice of shawed ham, bacon, or smoked salmon. Holice of shawed ham, bacon, or smoked salmon. Holice of shawed ham, bacon, or smoked salmon. Hole Special Eggs (V) Scrambied eggs with prestor mixed mushrooms, truffle oil, topped with parmesan cheese. Villa Eggs (V, GF option) Stilla Eggs (V, GF option) Mediterranean Big Breakfast Stilled chorizo, halloumi, sautéed mixed mushrooms, smashed avocado, baby spinach, islow-roasted domato, and your choice of eggs. Served with toasted sourdough and marinated clives. Fuell Elegature Woodado & Fetta on Toast (V) With masculine cherry tomatoes and red radish. Woodado on Toast (V, GF option) smashed avocado on sourdough, served with lemon. Dimelette ittled with sautéed mushrooms, spinach, ham, onion, and cheese. Halloumi Special (V) stilled tomatoes, sautéed mushrooms, halloumi, avocado, and toasted bread. Mixed Mushroom Burrata (V) sasil pesto mushrooms, burrata, pecorino, served with brown bread Sweel Halloumi Special (V) stilled bromatoes, seasonal fruit, coconut flakes, and chia seeds. Musell Bowl (V) Copped with mascarpone, pure honey, seasonal fruit, and crushed pistachios. Musell Bowl (V) Copped with mascarpone, pure honey, seasonal fruit, and crushed pistachios. Musell Bowl (V) Copped with mascarpone, pure honey, seasonal fruit, and crushed pistachios. Musell Bowl (V) Copped with mascarpone pure honey, seasonal fruit, and crushed pistachios. Musell Bowl (V) Copped with mascarpone pure h	Bacon & Egg Roll	\$12
Breakfast Burger Bacon, fried egg, hash brown, cheese, and avocado on a toasted bun. Comparature Content Content	Ham & Cheese Toasty with Tomato	\$8
Bacon, fried egg, hash brown, cheese, and avocado on a toasted bun. Algorithm Duher (a) Eggs Benedict (GF option) Five poached eggs, sautéed spinach, and hollandaise sauce on English muffin or sourdough. Choice of shaved ham, bacon, or smoked salmon. Chef Special Eggs (V) Strambled eggs with pesto mixed mushrooms, truffle oil, topped with parmesan cheese. Alla Eggs (V, GF option) Stilla Eggs (V, GF option) Stilla Eggs (V, GF option) Stilla Eggs (V) S	Ham & Cheese Croissant	\$9
Sage Benedict (GF option) Sage Benedict (GF option) We poached eggs, suttéed spinach, and hollandaise sauce on English muffin or sourdough. Anoise of shaved ham, bacon, or smoked salmon. Sale Shills Eggs (V, GF option) Sale Spinach (Signature) Sale Spreakfast (V option) Sacon, sausage, sautéed mixed mushrooms, hashbrown, baby spinach, slow-roasted omnato, and your choice of eggs. Served with toasted bread and butter. Mediterranean Big Breakfast Sali Bled chorizo, halloumi, sautéed mixed mushrooms, smashed avocado, baby spinach, islow-roasted tomato, and your choice of eggs. Served with toasted sourdough and marinated olives. Sali Shilled chorizo, halloumi, sautéed mixed mushrooms, smashed avocado, baby spinach, islow-roasted tomato, and your choice of eggs. Served with toasted sourdough and marinated olives. Sali Shilled Chorizo, halloumi, sautéed mixed mushrooms, served with toasted sourdough and marinated olives. Sali Shilled Shil	Breakfast Burger	\$16
Sags Benedict (GF option) Iwo posched eggs, sautéed spinach, and hollandaise sauce on English muffin or sourdough, Choice of shaved ham, bacon, or smoked salmon. Chef Special Eggs (V) Scrambled eggs with pesto mixed mushrooms, truffle oil, topped with parmesan cheese. Alla Eggs (V, GF option) Shill iscrambled eggs with grilled broccolini and feta. Sig Breakfast (V option) Jacon, sausage, sautéed mixed mushrooms, hashbrown, baby spinach, slow-roasted omato, and your choice of eggs. Served with toasted bread and butter. Mediterranean Big Breakfast Stilled chorizo, halloumi, sautéed mixed mushrooms, smashed avocado, baby spinach, slow-roasted tomato, and your choice of eggs. Served with toasted sourdough and marinated olives. Freit & Veyetarum Avocado & Fetta on Toast (V) With masculine cherry tomatoes and red radish. Wocado on Toast (V, GF option) Smashed avocado on sourdough, served with lemon. Dimetette Itled with sautéed mushrooms, spinach, ham, onion, and cheese. Halloumi Special (V) Stilled tomatoes, sautéed mushrooms, halloumi, avocado, and toasted bread. Mixed Mushroom Burrata (V) Sall pesto mushrooms, burrata, pecorino, served with brown bread Survet Slaut Survet Slaut Sausage S	Bacon, fried egg, hash brown, cheese, and avocado on a toasted bun.	
In process of Septial Eggs (V) Starting Eggs Eggs Eggs Eggs Eggs Eggs Eggs Eg	Tignature Dishes 63	
Chef Special Eggs (V) Corambled eggs with pesto mixed mushrooms, truffle oil, topped with parmesan cheese. Altila Eggs (V, GF option) Chill Sig Breakfast (V option) Sacon, sausage, sauféed mixed mushrooms, hashbrown, baby spinach, slow-roasted comato, and your choice of eggs. Served with toasted bread and butter. Mediterranean Big Breakfast Corlled chorizo, halloumi, sautéed mixed mushrooms, smashed avocado, baby spinach, slow-roasted tomato, and your choice of eggs. Served with toasted sourdough and marinated olives. Freith & Vegetarian Wocado & Fetta on Toast (V) With masculine cherry tomatoes and red radish. Avocado on Toast (V, GF option) Comashed avocado on sourdough, served with lemon. Demelette Hilled with sautéed mushrooms, spinach, ham, onion, and cheese. Halloumi Special (V) Srilled tomatoes, sautéed mushrooms, halloumi, avocado, and toasted bread. Mixed Mushroom Burrata (V) Sasil pesto mushrooms, burrata, pecorino, served with brown bread Surect Start Fruit Toast (V) Coghurt, mixed berries, seasonal fruit, coconut flakes, and chia seeds. Choice of Bread: Sourdough Alvocado Halloumi Alloumi Alloumi Sasilage Salusage Salus	Eggs Benedict (GF option) Two poached eggs, sautéed spinach, and hollandaise sauce on English muffin or sourdough.	\$18
Scrambled eggs with pesto mixed mushrooms, truffle oil, topped with parmesan cheese. If It a Eggs (Y, 6F option) Statistical surprise of the property of the		\$18
Chilli scrambled eggs with grilled broccolini and feta. Big Breakfast (V option) Sacon, sausege, sautéed mixed mixed mushrooms, hashbrown, baby spinach, slow-roasted omato, and your choice of eggs. Served with toasted bread and butter. Mediterranean Big Breakfast Srilled chorizo, halloumi, sautéed mixed mushrooms, smashed avocado, baby spinach, slow-roasted tomato, and your choice of eggs. Served with toasted sourdough and narinated olives. Fruit E Vegetarian Avocado & Fetta on Toast (V) With masculine cherry tomatoes and red radish. Avocado on Toast (V, GF option) Smashed avocado on sourdough, served with lemon. Imelette Filled tomatoes, sautéed mushrooms, spinach, ham, onion, and cheese. Halloumi Special (V) Brilled tomatoes, sautéed mushrooms, halloumi, avocado, and toasted bread. Alked Mushroom Burrata (V) Sasil pesto mushrooms, burrata, pecorino, served with brown bread Fruit Toast (V) Fopped with mascarpone, pure honey, seasonal fruit, and crushed pistachios. Muesti Bowl (V) Forghert inixed berries, seasonal fruit, coconut flakes, and chia seeds. Sausage 4 ash Brown 3 alacon 4 alloumi Fruit Dack With Spreads Sausage 5 4 1 alshorom 5 3 5 4 5 5 5 5 6 Choice of Bread: Sourdough Whotemeal Choice of Spreads: Pistachio Siscorff Mutella Peggemite Peanut Butter Butter	Scrambled eggs with pesto mixed mushrooms, truffle oil, topped with parmesan cheese	
Bacon, sausage, sautéed mixed mushrooms, hashbrown, baby spinach, slow-roasted omato, and your choice of eggs. Served with toasted bread and butter. Mediterranean Big Breakfast Sprilled chorizo, halloumi, sautéed mixed mushrooms, smashed avocado, baby spinach, slow-roasted tomato, and your choice of eggs. Served with toasted sourdough and marinated olives. Fush & Veyetaruar		
Grilled chorizo, halloumi, sautéed mixed mushrooms, smashed avocado, baby spinach, slow-roasted tomato, and your choice of eggs. Served with toasted sourdough and marinated olives. Fresh & Vegetarian Avocado & Fetta on Toast (V) With masculine cherry tomatoes and red radish. Avocado on Toast (V, GF option) Simsahed avocado on sourdough, served with lemon. Dimelette Filled with sautéed mushrooms, spinach, ham, onion, and cheese. Halloumi Special (V) Strilled tomatoes, sautéed mushrooms, halloumi, avocado, and toasted bread. Mixed Mushroom Burrata (V) Sasil pesto mushrooms, burrata, pecorino, served with brown bread Fruit Toast (V) Fropped with mascarpone, pure honey, seasonal fruit, and crushed pistachios. Muestl Bowl (V) Forgherd, mixed berries, seasonal fruit, coconut flakes, and chia seeds. CAA	Big Breakfast (V option) Bacon, sausage, sautéed mixed mushrooms, hashbrown, baby spinach, slow-roasted tomato, and your choice of eggs. Served with toasted bread and butter.	\$24
Avocado & Fetta on Toast (V) With masculine cherry tomatoes and red radish. Avocado on Toast (V, GF option) Smashed avocado on sourdough, served with lemon. Dimelette Silled with sautéed mushrooms, spinach, ham, onion, and cheese. Halloumi Special (V) Srilled tomatoes, sautéed mushrooms, halloumi, avocado, and toasted bread. Mixed Mushroom Burrata (V) Sasil pesto mushrooms, burrata, pecorino, served with brown bread Wirest Starte Fruit Toast (V) Frojed with mascarpone, pure honey, seasonal fruit, and crushed pistachios. Muesli Bowl (V) Foghurt, mixed berries, seasonal fruit, coconut flakes, and chia seeds. Add—Ore Sausage Hash Brown Hash Brow	Mediterranean Big Breakfast Grilled chorizo, halloumi, sautéed mixed mushrooms, smashed avocado, baby spinach, slow-roasted tomato, and your choice of eggs. Served with toasted sourdough and marinated olives.	\$26
With masculine cherry tomatoes and red radish. Avocado on Toast (V, GF option) Smashed avocado on sourdough, served with lemon. Smashed avocado on sourdough, served with lemon. Simashed avocado, and cheese. Halloumi Special (V) Stilled tomatoes, sautéed mushrooms, halloumi, avocado, and toasted bread. Mixed Mushroom Burrata (V) Sasil pesto mushrooms, burrata, pecorino, served with brown bread Simash pesto mushrooms, burrata, pecorino, served with brown bread Simash Bowl (V) Fruit Toast (V) Foghurt, mixed berries, seasonal fruit, coconut flakes, and chia seeds. Simash Brown Sausage Hash Brown Hash Brow	Fresh & Vegetarian	
Smashed avocado on sourdough, served with lemon. Dimelette Filled with sautéed mushrooms, spinach, ham, onion, and cheese. Halloumi Special (V) Staffilled tomatoes, sautéed mushrooms, halloumi, avocado, and toasted bread. Mixed Mushroom Burrata (V) Basil pesto mushrooms, burrata, pecorino, served with brown bread Sweet Starts Fruit Toast (V) Fopped with mascarpone, pure honey, seasonal fruit, and crushed pistachios. Muesli Bowl (V) Foghurt, mixed berries, seasonal fruit, coconut flakes, and chia seeds. Fasasage Hash Brown Bacon Sausage Hash Brown Bacon Sauvocado Halloumi Fruit Toasted Bread with Spreads Scourdough Wholemeal Choice of Spreads: Placed of Spreads: Placed Breads: Placed Bread		\$15
Halloumi Special (V) Stilled tomatoes, sautéed mushrooms, halloumi, avocado, and toasted bread. Mixed Mushroom Burrata (V) Sasil pesto mushrooms, burrata, pecorino, served with brown bread Weet Starts Fruit Toast (V) Topped with mascarpone, pure honey, seasonal fruit, and crushed pistachios. Muesli Bowl (V) Toghurt, mixed berries, seasonal fruit, coconut flakes, and chia seeds. Cadd—Dus Sausage 4ash Brown Sausage 4ash Brown 5ausage 5ausa		\$10
Alloumi, avocado, and toasted bread. Alixed Mushroom Burrata (V) Basil pesto mushrooms, burrata, pecorino, served with brown bread Surect Starts Fruit Toast (V) Propped with mascarpone, pure honey, seasonal fruit, and crushed pistachios. Muesti Bowl (V) Proghurt, mixed berries, seasonal fruit, coconut flakes, and chia seeds. Caul—Orr Sausage Hash Brown Bacon Bacon Halloumi Fruit Toast Saurado Halloumi Salon Sal		\$17
Basil pesto mushrooms, burrata, pecorino, served with brown bread Jweet Starts Fruit Toast (V) Topped with mascarpone, pure honey, seasonal fruit, and crushed pistachios. Muesti Bowl (V) Toghurt, mixed berries, seasonal fruit, coconut flakes, and chia seeds. Sausage Hash Brown Bacon Sauson Sauson Halloumi Sausodo Halloumi Halloum		\$18
Fruit Toast (V) Fopped with mascarpone, pure honey, seasonal fruit, and crushed pistachios. Muesli Bowl (V) Foghurt, mixed berries, seasonal fruit, coconut flakes, and chia seeds. Sausage Flash Brown Flash Br		\$18
Topped with mascarpone, pure honey, seasonal fruit, and crushed pistachios. Muesli Bowl (V) Yoghurt, mixed berries, seasonal fruit, coconut flakes, and chia seeds. Gausage Hash Brown Bacon Halloumi Foasted Bread with Apreads Choice of Bread: Choice of Spreads: Pistachio Biscoff Nutella Vegemite Peanut Butter Butter	Tweet Starts	
Muesli Bowl (V) Toghurt, mixed berries, seasonal fruit, coconut flakes, and chia seeds. Add—One Sausage Hash Brown Bacon Egg Avocado Halloumi Toasted Bread with Apreads Choice of Bread: Sourdough Wholemeal Choice of Spreads: Pistachio Biscoff Nutella Together Regemite Peanut Butter Butter		\$15
Coghurt, mixed berries, seasonal fruit, coconut flakes, and chia seeds. Gausage \$4 Hash Brown \$3 Bacon \$4 Egg \$3 Avocado \$4 Halloumi \$4 Tousted Bread with Apreads \$6 Choice of Bread: Sourdough Wholemeal Choice of Spreads: Pistachio Biscoff Nutella Vegemite Peanut Butter Butter		61.4
Sausage Hash Brown Sacon Sacon Sacon Savocado Halloumi Sacon		\$14
Hash Brown Bacon Sacon Squared Sacon Squared Squared Squared Squared Spread with Spreads Sourdough Wholemeal Choice of Spreads: Siscoff Squared Square	add-Ons	
Sacon \$4 Egg \$3 Avocado \$4 Halloumi \$4 Foasted Bread with Spreads \$6 Choice of Bread: Sourdough Wholemeal Choice of Spreads: Pistachio Biscoff Autella Pegemite Peanut Butter Butter Butter	Sausage	\$4
Avocado Halloumi Foasted Bread with Spreads Choice of Bread: Sourdough Wholemeal Choice of Spreads: Pistachio Biscoff Nutella Pegemite Peanut Butter Butter		
Halloumi \$4 Tousted Bread with Apreads \$6 Choice of Bread: Sourdough Wholemeal Choice of Spreads: Pistachio Biscoff Jutella Vegemite Peanut Butter Butter		\$3
Choice of Bread: Sourdough Wholemeal Choice of Spreads: Pistachio Biscoff Jutella Pegemite Peanut Butter Butter		1 2 2 2 2 2 2 2
Choice of Bread: Sourdough Wholemeal Choice of Spreads: Pistachio Biscoff Jutella Pegemite Peanut Butter Butter	Toasted Bread with Spreads	\$6
Choice of Spreads: Pistachio Biscoff Nutella Vegemite Peanut Butter Butter	Choice of Bread: Sourdough	
Pistachio Biscoff Nutella Vegemite Peanut Butter Butter	Wholemeal Choice of Spreads:	
Nutella Vegemite Peanut Butter Butter	Pistachio	
Vegemite Peanut Butter Butter	Biscoff Nutella	
Butter	Vegemite	
Grab & Go Upgrade	Peanut Butter Butter	
	Grab & Go Upgrade	

Café Beverage Menu

Coffee 👚	Small Large
Flat White	\$4.80 \$5.50
Cappuccino	\$4.80 \$5.50
Latte	\$4.80 \$5.50
Piccolo	\$4.50
Long Black	\$4.50 \$5.00
Macchiato (Short/Long)	\$4.50
Cold Coffee 5	
Iced Latte	\$6.50
Iced Long Black	\$5.80
Iced Mocha	\$6.80
Iced Chocolate	\$6.50
Iced Matcha	\$6.50
Teas & Specialty Latter	
English Breakfast	\$4.50
Earl Grey	\$4.50
Peppermint	\$4.50
Lemongrass & Ginger	\$4.50
Matcha Latte	\$6.00
Turmeric Latte	\$6.00
Dirty Chai	\$6.50
Chai Latte	\$5.00 \$5.80
Mocha	\$5.20 \$6.00
Hot Chocolate	\$5.00 \$5.80
Frappes 1	\$8.50
(Dairy-free option, blended with ice)	40.00
Mocha – Coffee, chocolate & milk over ice	
Caramel Coffee – Sweet caramel frappe with coffee & milk	
Chocolate Chip – Creamy chocolate blend with ice	
Sunrise Fruit – Strawberries, pineapple, mango & kiwi fruit	
Tropical – Pineapple, mango & passionfruit	

Throothies			

\$8.50

(Made with your choice of milk)

Banana – Cavendish bananas, vanilla yoghurt & local honey

Mango – KP mangoes, banana & vanilla yoghurt

Mixed Berry – Raspberries, strawberries, blueberries, blackberries & banana with yoghurt Revitalized Green (DF) – Green apple, pear, spinach, pineapple & banana

Açaí (DF) – Açaí berry, banana & guarana

Juices		\$7.50

Cranberry
Apple
Orange
Pineapple
Grapefruit



0				
Classic Milo (Hot/:	[ced)		\$5.00	
Kids Chocolate Sh	ake		\$5.50	
Babycino			\$2.00	
Mini Juice (Apple/	Orange	2)	\$3.50	
Toft Drink	s T			

Coke / Coke No Sugar	\$4.50
Lemonade / Ginger Ale	\$4.50
Sparkling Mineral Water (500ml)	\$5.00
Still Mineral Water (500ml)	\$5.00
San Pellegrino (Limonata / Aranciata)	\$5.50
Iced Tea (Peach / Lemon)	\$5.50

Extras	E Add	r-ons
	0 -1	

\$15

\$8

Extra Shot	\$0.80
Syrup (Vanilla, Caramel, Hazelnut)	\$0.80
Whipped Cream (Frappés only)	\$0.80



Grab & Go Specials 6am - 12pm Toast & Coffee Combo \$8 Small Coffee or Tea Toasted bread with choice of spread: Butter Peanut Butter Vegemite Nutella Biscoff Quick Start Combo \$10 Ham & Cheese Toasty Small Coffee or Tea Croissant & Coffee Combo \$12 Ham & Cheese Croissant Small Coffee or Tea Hero Combo – Roll & Coffee 7 \$15 Bacon & Egg Roll Small Coffee or Orange Juice Classic Eggs & Coffee Combo \$14 Your choice of fried, scrambled, or poached eggs Small Coffee or Tea Add hashbrown or extra egg

Upgrade to large coffee



Dizza A Bread & Starters Gluten-free bread available +\$3 Hand-stretched, stone-baked, and full of flavour — our pizzas combine timeless Italian recipes with local flair. Whether you're craving a classic Margherita or a bold Meat Lovers, \$9 Garlic Bread (V) each one is crafted to share... or keep all to yourself Freshly toasted bread with garlic butter. (3pcs) Plain Bread (V, GF option) \$6 Margherita (V) \$19 Freshly baked bread served with olive oil and balsamic glaze. A simple favourite with tomato sugo, melted mozzarella, fresh basil, and a sprinkle Tomato Bruschetta (V) \$10 of oregano. Diced tomato, onion, garlic, and basil on toasted bread. Traditional Margherita \$24 Capsicum & Feta Bruschetta (V) \$10 The elevated classic with tomato sugo, creamy bocconcini, fresh basil, and oregano Chargrilled capsicum with crumbled feta on toasted bread. pure and satisfying. Marinated Olives (V, GF) \$8 Pepperoni \$26 A selection of marinated Mediterranean olives. Generous slices of pepperoni over tomato sugo and mozzarella, finished with oregano. Antipasto Platter \$24 Meat Lovers \$27 A rustic Mediterranean selection of cured meats, mixed olives, cheeses, fresh bread Texas BBQ base loaded with mozzarella, crispy bacon, leg ham, pepperoni, and & house-made dips. Perfect for sharing. beef mince — a feast on a crust. Villa Veggie (V) \$22 A colourful mix of capsicum, red onion, shallots, olives, and mushrooms over tomato sugo and mozzarella. \$27 Garlic Prawn \$22 **Garlic Prawns** Juicy prawns with cherry tomatoes, bocconcini, garlic, and fresh basil over a tomato base. Sautéed prawns in basil garlic butter sauce, served with fresh bread. \$24 Napolitana \$22 Grilled Octopus (GF) A southern Italian classic with tomato sugo, melted mozzarella, olives, basil, and anchovies. Chargrilled octopus with parsley, lemon, chili, and balsamic glaze. Peri-Peri Chicken \$24 \$18 Salt & Pepper Calamari Spicy grilled chicken with mozzarella, onion, and shallots over a bold peri-peri sauce base. Lightly fried calamari with garlic aioli and lemon wedge. **BBQ Chicken** \$24 \$16 Chicken Wings (1/2 kg) Smoky BBQ sauce base topped with mozzarella, roasted chicken, and caramelised onions. Crispy wings tossed in your choice of sauce: Hawaiian \$24 Buffalo – Tangy with a classic spicy kick 🛦 🛦 Peri-Peri – Bold, zesty chili blend 🛦 The iconic sweet-and-savoury combo of ham, pineapple, tomato sugo, and mozzarella. Texas BBQ – Smoky, sweet & sticky Mains 1 Garlic Parmesan Rub – Creamy garlic butter with parmesan Arancini Rice Balls (V) Golden-fried risotto balls stuffed with mozzarella, served with garlic aioli. \$36 Seafood Hotpot A generous medley of prawns, mussels, calamari, and fish simmered in rich sugo Pasta 📥 tomato sauce, served with crusty bread. \$32 Fish of the Day Grilled barramundi served with mash, broccolini, and heirloom tomato butter glaze. Our pastas are inspired by coastal Italy and crafted with comfort in mind Sirloin Steak (250g) \$34 from rich, slow-simmered sauces to fresh herbs and olive oil. Flame-grilled to order, served with fries, garden greens, and mushroom sauce. Fettuccine Boscaiola \$24 **Chicken Skewers** \$24 Creamy pasta with crispy bacon, mushrooms, shallots, white wine, and parmesan. Herb-marinated, flame-grilled chicken skewers with fries, salad, and garlic aioli. Fettuccine Carbonara \$24 Chicken Parmigiana \$26 Bacon, shallots, egg, cream, black pepper, and parmesan. Crumbed chicken breast topped with ham, napolitana sauce, mozzarella, and basil. Served with fries and coleslaw. Spaghetti Marinara \$28 Prawns, calamari, mussels in tomato sauce and fresh basil. Chicken Schnitzel \$22 Golden schnitzel with seasoned fries, house slaw, and creamy mushroom sauce. Spaghetti Bolognese \$24 Slow-cooked beef ragù in rich tomato and basil sauce. Spaghetti Aglio e Olio (V) \$24 Garlic, chilli flakes, parsley, and olive oil. Add mushrooms or cherry tomatoes. \$26 Spaghetti Aglio e Olio with Prawns With prawns, cherry tomatoes, garlic, parsley, and olive oil. All burgers served with fries. Upgrade to wedges, sweet potato fries, or truffle Fettuccine Abruzzi \$27 parmesan fries for +\$3 Prawns and bacon in a creamy rosé sauce with oregano and parmesan. \$20 Stone Villa Beef Burger \$26 Penne Gamberi Beef patty, bacon, onion, pickle, cheese, and secret sauce on a toasted bun. Prawns tossed through penne with basil and rosé sauce. Signature Cheeseburger \$18 \$20 Penne Pomodoro (V) Beef patty, lettuce, onion, tomato, pickle, cheese, and secret sauce. Tomato sugo, basil, and a touch of garlic. \$18 Classic Fried Chicken Burger \$27 Fettuccine Gamberetti Crispy fried chicken, iceberg lettuce, pickle, and garlic aioli. Prawns and bacon with chilli, basil, parsley, garlic, and olive oil. Desserts \$12 Tiramisu (V) \$18 Caesar Salad A traditional Italian favourite layered with espresso-soaked Savoyard, Cos lettuce, bacon, croutons, egg, parmesan, and Caesar dressing. whipped mascarpone cream, and a dusting of cocoa. Add Chicken +\$6 / Add Prawns +\$9 \$14 Sticky Date with Vanilla Ice Cream (V) Caprese Salad (V, GF) \$18 Warm sticky date pudding drizzled with rich butterscotch sauce and served with Tomato, bocconcini, basil, oregano, olive oil, and balsamic glaze. a scoop of vanilla bean ice cream. Gelato (V, GF option) \$6

A scoop of house-selected Italian-style gelato. Ask our staff for today's flavours.

\$12

\$14

\$14

Kids Menu

Cheese & tomato on a smaller base.

Chicken Nuggets & Chips

Kids Spaghetti Bolognese

Kids Pizza

\$8

\$8

Hot Chips (V)

Sweet Potato Fries (V)

Mash Potato (V, GF)

Mixed Salad Greens

Parmesan & Truffle Oil Fries (V)



Sparkling **		Tignature Cocktails ?	
De Bortoli King Valley Prosecco VIC ABV 11.5% Delicate citrus, pear	Glass Bottle \$11 \$55	Aperol Spritz Prosecco & Aperol	\$18
Villa Mon Saten Franciacorta DOCG Italy ABV 12.5% (Bottle only) Creamy bubbles, crisp dry finish	\$140	Limoncello Spritz Limoncello, soda & fresh mint	\$18
White Winer 9		Negroni Gin, sweet vermouth & Campari	\$20
	Glass Bottle	Espresso Martini Vodka, coffee liqueur & fresh espresso	\$20
Nugan Estate King Valley Pinot Grigio VIC ABV 13% Light, crisp, pear & apple	\$10 \$40	Mediterranean G&T Gin, tonic, cucumber, rosemary & lemon	\$18
Heirloom Vineyards Adelaide Hills Sauvignon Blanc ABV 12.5% Crisp, tropical, citrus finish	\$11 \$45	Bellini Peach purée & Prosecco	\$18
Peter Drayton Anomaly Vermentino ABV 12% Zesty citrus, mineral	\$12 \$50	Classic Favorites T	
Maison Olivier Tricon Chablis ABV 12.5% Mineral, clean finish	\$15 \$80	Classic Favorites I	
Rosé T		Blue Lagoon Vodka, blue curacao & lemonade	\$18
Nove I	Glass Bottle	Sangria Red wine, brandy & fresh fruit	\$16 glass / \$45 jug
Geoff Merrill 'Charley Rose' ABV 13% Dry, vibrant, strawberry, watermelon	\$12 \$50	Frozen Strawberry Daiquiri White rum, strawberry & lime	\$19
Red Wines T		Spicy Margarita Tequila, lime, triple sec & chili	\$20
La La Land Tempranillo ABV 13.5%	Glass Bottle \$10 \$40	Frozen Margarita Tequila, lime & triple sec	\$20
Medium-bodied, red fruit, gentle spice Barossa Valley Estate Shiraz ABV 13.5%	\$12 \$50	Piña Colada White rum & Malibu, pineapple & coconut cream	\$19
Rich, blackberry, plum, soft spice Bosio Passato Barolo DOCG ABV 13.5%	\$120	Mojito White rum, fresh mint, lime & soda	\$18
Complex, rose, cherry, earthy	V120	Cosmopolitan Vodka, triple sec, cranberry & lime	\$18
Beer & Cider 330ml Bottler 😷		Mediterranean G&T Gin, tonic, cucumber, rosemary & lemon	\$18
Lagers Peroni Nastro Azzurro Italy ABV 5% Asahi Super Dry Japan ABV 5%	\$10 \$10	Non Alcoholic & Mocktails \$\frac{1}{2}	
Ales		Cucumber Mint Spritz	\$8.50
Stone & Wood Pacific Ale NSW ABV 4.4% James Squire 150 Lashes Pale Ale NSW ABV 4.2%	\$11 \$10	Cucumber and fresh mint. Virgin Mojito	\$8.50
Cider Hills Apple Cider SA ABV 5%	\$11	Classic mint, lime & soda without the alcohol. Apple & Elderflower Sparkle Fruity and floral with a sparkling finish.	\$8.50
		Italian Lemonade (Sparkling)	\$7.50
Spirits 30ml Jerve		Zesty and refreshing with a touch of fizz. Virgin Piña Colada	\$8.50
Vodka	***	Tropical coconut and pineapple, creamy and smooth. Peroni Nastro Azzurro Italy 0.0% 330ml	\$9
Smirnoff Absolut Grey Goose	\$10 \$10 \$13	Crisp, refreshing non alcoholic lager	
Gin		Toft Drinks 330ml bottles	
Tanqueray Bombay Sapphire	\$10 \$12	Coke / Coke No Sugar	\$5.50
Hendrick's	\$14	Lemonade / Ginger Ale Juices Apple Orange Bineapple Crapherus Crapefruit	\$4.50 \$7.50
Rum Bacardi Carta Blanca Bundabera Original	\$10 \$10	Apple, Orange, Pineapple, Cranberry, Grapefruit	
Bundaberg Original Captain Morgan Spiced	\$10 \$11	Mineral Water	
Tequila El Jimador Reposado Patrón Silver	\$11 \$14	Still Mineral Water 500ml Sparkling Mineral Water 500ml Still or Sparkling Mineral Water 1L	\$5.00 \$5.00 \$9.00
Whisky / Scotch Jack Daniel's	\$11		
Jameson Johnnie Walker Red Label	\$11 \$11		
Johnnie Walker Black Label Glenfiddich 12 Johnnie Walker Blue Label	\$12 \$14 \$30		

Stonevifla Weekly Specials - Great Deals Every Day!



Available from 12pm

Monday - 2 for 1 Burgers # \$20

Choice of 2 Burgers

Stone Villa Beef Burger

Beef patty, bacon, onion, pickle, cheese, and secret sauce on a toasted bun.

Signature Cheeseburger

Beef patty, lettuce, onion, tomato, pickle, cheese, and secret sauce.

Classic Fried Chicken Burger

Crispy fried chicken, iceberg lettuce, pickle, and garlic aioli.





Choice of 2 Schnitzels

Chicken Parmigiana

Crumbed chicken breast topped with ham, napolitana sauce, mozzarella, and basil.

Served with fries and coleslaw.

Chicken Schnitzel

Golden fried schnitzel with seasoned fries, house slaw, and creamy mushroom sauce.





Tuesday - 2 for 1 Pizzas 2 \$26

Choice of 2 Pizzas

Margherita (V)

Tomato sugo, mozzarella, fresh basil, and oregano.

Traditional Margherita

Tomato sugo, bocconcini, basil, and oregano.

Pepperoni

Tomato sugo, mozzarella, and generous slices of pepperoni.

Villa Veggie (V)

Tomato sugo, mozzarella, capsicum, red onion, shallots, olives, and mushrooms.

Napolitana

Tomato sugo, mozzarella, olives, basil, and anchovies.

Peri Peri Chicken

Peri peri sauce, mozzarella, onion, and spicy grilled chicken.

BBQ Chicken

BBQ base, mozzarella, roasted chicken, and caramelised onions.

Hawaiian

Tomato sugo, mozzarella, ham, and pineapple.



Thursday - Wine & Pasta Night & 9

Fettuccine Boscaiola

Creamy sauce with bacon, mushrooms, shallots, white wine, and parmesan.

Fettuccine Carbonara

Bacon, shallots, egg, cream, black pepper, and parmesan.

Spaghetti Bolognese

Slow cooked beef ragù in a rich tomato and basil sauce.

Spaghetti Aglio e Olio (V)

Garlic, chilli flakes, parsley, and olive oil.

& More!



One free kids meal per adult main meal purchased.