# **COLD BEVERAGES**

STILL WATER 500ML \$6.2	COKE ZERO\$6.2	ARANCIATA ROSSA\$6.7
MINERAL WATER\$6.7	LEMONADE \$6.2	ARANCIATA\$6.7
MINERAL WATER \$9.1	RASPBERRY LEMONADE\$6.2	PINEAPPLE JUICE\$6.2
TONIC WATER\$6.2		APPLE JUICE\$6.2
SODA WATER \$6.2	CHINOTTO\$6.7	PRESSED ORANGE \$6.2 JUICE
COKE\$6.2	LIMONATA\$6.7	PEACH NECTAR \$6.2
MOCKTAILS	ICED BEVERAGES	ICED BEVERAGES
COCO CICCOLATO \$12  Calda, espresso, cream & coconut	AFFOGATO\$8.9 Caffe, cioccolata, mocha	Select up to 2 flavours from our gelato
Calda, espresso, cream & coconut	**************************************	Select up to 2 flavours from our gelato counter
Calda, espresso, cream & coconut  LIMONATA ON THE \$12  BEACH  Limonata, pink grapefruit, lemon & mint  VIRGIN BELLINI \$11.5	Caffe, cioccolata, mocha ICED COFFEE \$8.9	Select up to 2 flavours from our gelato counter  CAFFE FREDDO \$9.1 SHAKERATO
Calda, espresso, cream & coconut  LIMONATA ON THE \$12  BEACH  Limonata, pink grapefruit, lemon & mint	Caffe, cioccolata, mocha  ICED COFFEE \$8.9  With ice cream & whipped cream  ICED CHOCOLATE \$8.9	Select up to 2 flavours from our gelato counter  CAFFE FREDDO \$9.1 SHAKERATO

#### HOT BEVERAGES

ESPRESSO\$4.10	FLAT WHITE\$4.9	CIOCCOLATA CALDA
RISTRETTO\$4.10	LONG BLACK\$4.9	HOT CHOCOLATE \$4.9
SHORT MACCHIATO\$4.10	DOUBLE ESPRESSO \$4.9	MOCHA\$4.9
MINI CAFFÉ LATTE\$4.10	LONG MACCHIATO\$4.9	VIENNA\$4.9
CAFFÉ LATTE\$4.9	MAGIC\$5.3	LATTE MACCHIATO\$4.9
CAPPUCCINO \$4.9	WET CHAI LATTE \$5.5	CHAI LATTE\$4.9
	TEA\$4.9  English Breakfast, Earl Grey, Green,  Peppermint, Chamomile, Chai, Ginger &	MINI CIOCCOLATA\$4.8 CALDA
	Lemongrass	

10% surcharge applies on weekends

15% surcharge applies on all public holidays

ALLERGEN DISCLAIMER: Whilst we will endeavour to meet your dietary needs, our products are all produced & prepared on equipment that may contain small traces, residue or may have been in contact with allergenic substances and therefore we cannot give a guarantee that potential allergen transference has not occurred somewhere in the process. Therefore we are unable to guarantee that any items sold are free from traces of allergens.

### **EXTRAS**

SPREADS \$1	FRUIT LOAF \$4	BACON	\$
Jam, Honey, Vegemite	ROSTI \$4	SAUTEED MUSHROOM	\$
TOAST\$3 Sourdough, multigrain, pumpkin, gluten free	HOLLANDAISE \$4	SMOKED SALMON	\$7
EGG\$3 Scrambled, poached, fried	SMASHED AVO\$4	BRISKET	\$7
FETA\$4			

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## **BREAKFAST**

#### MONDAY TO SUNDAY 7am - 2pm

BREADS: Home-made bread selection: white, multigrain, rye, fruit loaf

EGGS: Free-range eggs are used for our breakfast menu

PANE TOSTATO \$9	AVOCADO SMASH\$22	WAFFLE SALATO \$24
Sourdough, multigrain, pumpkin and gluten	Smashed avo, feta, pomegranate, poached	Fried chicken, waffle, fried shallot, chipotle
free bread with your choice of spreads	eggs, dukkah & pomegranate molasses	mayo, rocket & pickle onion salad
(butter, jam, honey, vegemite)		
	ROSTI BENEDICT \$25	CHICKEN CEASAR\$26
FRUIT LOAF\$10	Salmon with house made potato rosti,	SALAD
Sourdough fruit loaf with butter	sautéed spinach, citrus hollandaise, two	Chicken, lettuce, shaved parmesan, crispy
	eggs, buckwheat	bacon, garlic croutons, anchovies, Caesar
SEMPLICE\$14		dressing
Two eggs your way on sourdough, multigrain	GRANOLA BOWL \$17	
or gluten free toast	House made granola & vanilla yoghurt with	RICH SUMMER SALAD \$19
	panna cotta, fresh fruit, maple syrup	Black rice, rucola, roasted sweet potatoes,
UOVA PICCANTI\$22		chickpeas, toasted sunflower, pumpkin,
Chilli & garlic scrambled egg, truffle sautéed	PANCAKE\$19	sesame & chia seeds, pomegranate arils and
mushrooms, feta, truffle mayo, radish on	Lemon pancake, lemon curd, berry coulis,	marinated feta dressed with lemon,
sourdough toast	buckwheat, meringue shards, blueberries	pomegranate molasses vinaigrette
		MANGO PRAWN SALAD\$25
		Grilled prawns, mixed leaves, avocado,
		mango, apple, cherry tomato, lime

vinaigrette, mint & toasted sesame