

N = CONTAINS NUTS V= VEGETARIAN GF= GLUTEN FREE

FOOD DISCLAIMER :

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.

BREAKFAST

DARK TEDDY FRENCH TOAST \$ 24.8

DARK CHOCOLATE TEDDY ICE CREAM, SEASONAL FRUIT,COFFEE MASCARPONE CHEESE, ORANGE, LEMON CITRUS SYRUP & CUSTARD

BAKED CAULIFLOWER POT (V) \$21.5

HOMEMADE BAKED CHEESE CAULIFLOWER W ITALIAN CROSTINI BREAD

[ADD POACHED EGG +\$3] [ADD CHORIZO + \$5]

SWEET POTATO & CORN & PUMPKIN FRITTER \$22.5

POACHED EGG, W GARDEN SALAD, MEXICAN SALSA, TOMATO CHUTNEY
[ROSTI +5.5] [AVOCADO +5.5]

YARRA VALLEY SCRAMBLE (GF) \$23.5

SCRAMBLED EGG W YARRA VALLEY FETA, SMASHED AVOCADO, ROASTED TOMATOES & HOMEMADE POTATO ROSTI [TOAST] +\$2

CHILLI SMASHED AVOCADO (V.N) \$ 25.8

TWO POACHED EGGS, YARRA VALLEY FETA, FRESH CHILLI, HOMEMADE NUT CRUMBLE & POMEGRANATE, BEETROOT HUMMUS ON SOURDOUGH
[ADD SMOKED SALMON +\$6] [BACON +\$6.5]

CHILLI & GHORIZO SCRAMBLE \$ 25.8

SCRAMBLED EGGS W RED ONION, FRIED SHALLOT, CHILLI VERDE, AIR DRIED PARMESAN CHEESE, ON SOURDOUGH

BREAKY BURGER (CHEF RECOM) \$ 25.8

SRIRACHA GLAZED BACON, POTATO ROSTI, FRIED EGG, SPINACH, ON A BRIOCHE BUN

[SIDE OF BEER BATTERED CHIPS + \$5.5]

PORK BENEDIT \$24.8

SLOW COOKED PORK W HOMEMADE CHILLI OIL W BABY SPINACH, HOLLANDAISE



SANTUCCI

LUNCH

THAI PORK OMELETTE \$ 25.8

THAI PORK MINCE WITH GREEN SALAD AND AN OMELETTE

KOREAN-FUSION FRIED CHICKEN

PANCAKE (N) (CHEF RECOM) \$27.8

HOMEMADE SAVOURY PANCAKE W BUTTERMILK GARLIC CHILLI CHICKEN, HOMEMADE MIX SLAW & DUKKHA

[ADD BACON + \$5]

WILD MUSHROOM MIX (V) (CHEF RECOM)

\$27.8

PORTOBELLO, OYSTER MUSHROOMS W BASIL PESTO, SMASHED CAULIFLOWER, CRISPY ENOKI MUSHROOM, & GARLIC BREAD
[ADD EGG + \$3] [ADD BACON + \$5]

12 HOURS BEEF CHEEK BENEDIT

(CHEF RECOM) \$ 26.8

SLOW COOKED BEEF CHEEK, W CHILLI SAUCE TURKISH BREAD & CREAMY HOLLANDAISE
[ADD SWEET POTATO CHIPS +\$6.5]

CRISPY CHICKEN BURGER \$27.8

CRISPY CHICKEN, BACON, SLAW, SRIRACHA MAYO



WARM SALADS

GREEN SAUTEE (CHEF RECOM) \$24.8

SAUTEE SWEET POTATO, PUMPKIN, SEASONAL VEGETABLE, WITH BEETROOT HUMMUS, QUINOA, W NUTS CRUMB

SEAFOOD OKONOMIYAKI \$24.8 (CHEF RECOM)

MIX SEAFOOD SERVED WITH CABBAGE, CARROT, SEASONAL VEGETABLES, BEAN SHOOTS , SMOKED SALMON, SESAME SEEDS, HOMEMADE CHILLI SAUCE

PREMIUM SANDWICHES

PANKO CHICKEN SCHNITZEL \$16.8

FRIED CHICKEN THIGH W CREAMY GARLIC SLAW & HOMEMADE TOMATO RELISH
(SOUR DOUGH OPTIONAL)

VEGETARIAN WRAP \$16.8

BEETROOT HUMMUS, ROASTED CAPSICUM, SESAME DRESSING, BABY SPINACH, ROASTED SWEET POTATO & GRILLED HALLOUMI

PERI CHICKEN AVOCADO \$16.8

AVOCADO PESTO, BABY SPINACH & PERI CHICKEN (SOUR DOUGH OPTIONAL)

ROASTED PORK BELLY \$ 17.5

SRIRACHA MAYO, GARLIC SLAW, & CRISPY PORK (SOUR DOUGH OPTIONAL)

REUBEN \$17.5

BEETROOT PICKED SLAW, PASTRAMI, SALAMI, CHEDDAR & SWISS CHEESE

BEER BATTERED CHIPS \$11
SWEET POTATO CHIPS \$13



BUILD A BREAKFAST

FREE RANGE EGGS \$13.5

ON SOURDOUGH OR MULTIGRAIN

BUCKWHEAT & CHIA GLUTEN FREE BREAD

+\$ 3/ FOCACCIA +\$ 2

THYME MUSHROOMS / SPINACH / ROASTED TOMATO
+\$6/ +\$6/ +\$6

YARRA VALLEY FETA / GRILLED HALLOUMI
+\$5.5 / \$5.5

SMOKED SALMON / CHORIZO/ HOMEMADE CHILLI BEAN
+\$7/ +\$6/ +\$6

BACON / SRIRACHA BACON / ROSTI/ AVOCADO
+\$6/ +\$6.5/ +\$5.5/+\$5.5
HOLLANDAISE +\$ 3

SMOOTHIES



(JUMBO) \$12

PASH RASH

STRAWBERRIES, PASSIONFRUIT, AND MANGO

PEANUT BUTTER

PEANUT BUTTER, BANANA AND COCONUT MILK

SUMMER MANGO

MANGO, PASSIONFRUIT, NECTARINE AND MANGO JUICE

WATERMELON (\$13)

WATERMELON, RASPBERRY, PINEAPPLE, AND COCONUT WATER

RED DRAGON FRUIT (\$13)

RASPBERRY, DRAGONFRUIT, LYCHEE, AND COCONUT WATER

FRESHLY SQUEEZED JUICE \$9.5

RITA JUICE

APPLE, BEETROOT, GINGER

NICE MELONS

WATERMELON, PASSIONFRUIT, ORANGE

OJ

ORANGE, ORANGE AND MORE ORANGE

BREAKFAST JUICE

CARROT, GINGER, ORANGE



COFFEE & DRINK

SANTUCCIS HOUSE BLEND

SMALL: \$4.5 LARGE: \$5.3 JUMBO: \$6.0

COFFEE:

ICED LATTE / MOCHA \$5/\$6

ICED COFFEE / MOCHA W ICE CREAM \$7.5/\$8

ESPRESSO/DOUBLE ESPRESSO \$3.9/ \$4.4

LONG BLACK / ICED LONG BLACK \$4.5/\$5.2

COLD DRIP / COLD BREW \$7

BARISTA BREAKFAST \$10

(ALTERNATIVE MILK OPTION)

+ OAT MILK / ALMOND MILK / COCONUT MILK \$1

+ SOY MILK / LACTOSE FREE MILK. \$0.5/\$1

+ STRONG \$0.5

+ DECAF \$0.7

TEA \$5.2 (FLAVORS YOU CAN ASK STAFF)

DRINKS :

SPIDER (SPRITE, COKE, FANTA, BLUE HEAVEN) \$8

MILK SHAKE (FLAVOURS YOU CAN CHECK WITH STAFF) \$7.5

PRANA CHAI / ICED CHAI \$6 / \$6.5

HOT CHOCOLATE /MORK DARK CHOCOLATE \$5.5 / \$6.5

KYOTO MATCHA / ICED \$6 / \$6.5

KYOTO HOJICHA \$6/\$6.5

SAN PELLEGRINO \$5.5

KOMBUCHA \$5.5

CANNED DRINKS \$3.5

PRIVATE FUNCTION, CATERING

ARE AVAILABLE !!!!

CHECK WITH OUR STAFF

KIDS MENU

EGG SOLDIERS \$8.5

POACHED EGG WITH A SLICE OF SOURDOUGH

BREAKFAST OF CHAMPS \$13.5

EGG TOAST, A PIECE OF FRUIT AND JUICE

KIDS PANCAKES \$14

PANCAKES W VANILLA ICE CREAM / MAPLE SYRUP

KIDS CHICKEN BURGER \$14.5

PANKO CHICKEN W LETTUCE AND TOMATO SAUCE

KIDS CHICKEN TENDERS \$11

CHICKEN TENDERS

DRINK SPECIAL \$8.5

STRAWBERRY ICED MATCHA

STRAWBERRY ICED MOCHA

HONEYCOMB CARAMEL ICE LATTE

THAI MILK TEA

LEMONADE EXPRESSO

MILO CARAMEL CHOCOLATE

FRAPPUCCINO

COFFEE CHOCOLATE FRAPPUCCINO

CHILLED DRINKS

(CHECK DRINK FRIDGE AND ASK STAFF FOR PRICE)

