

ULIVETO

Good coffee, fresh food and European hospitality

33 Bayswater Road, Potts Point, NSW 2011

(02) 9357 7331



@UlivetoCafe



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www.Uliveto.com.au



ULIVETO

CAFE

Est. 2002

*10% surcharge for Sundays and public holidays. Credit card surcharges may apply.

WELCOME TO

ULIVETO

CAFE

Est. 2002

A TRUE FOODIE

We believe in good coffee,
fresh food,
Latin American and
European hospitality.
Absy and Carlos, throughout their
travels and experiences on the
globe, bring this bouquet
of flavour to your plate.

“Life happens between a hot cup of
Coffee and a generously poured
Glass of wine”.
- Anonymous quote

YOU WILL ENJOY THE JOURNEY



HOT

Regular	4.00
Large	5.00
Filter	R 5.00 L 6.00
Milk Options: Almond, Soy, Macadamia, Oat, Lactose free.	+0.50 ea
Syrup: Vanilla, caramel, hazelnut.	+0.50 ea

NOT COFFEE

Prana Sticky Chai – on soy	6.00
Chai Latte	R 5.00 L 6.00
Matcha Latte	R 5.00 L 6.00
Tumeric Latte	R 5.00 L 6.00
TEA by Tea Drop	5.00
English Breakfast, French Earl Grey, Green Tea, Chamomile Blossoms, African Sunset, Chai Masala, Peppermint, Lemongrass.	
Dirty	+0.50

FRAPPEES

All Frappees	13.50
Zingy: Freshly squeezed apple juice, mint, lime and ice.	
Red Ruby: Mixed berries, mint, lime, ice and coconut water.	
Exotic: Mango, mint, lime, ice and coconut water.	

FRESH JUICES

All Juices	9.50
Alkaline: Kale, ginger, celery, green apple, cucumber.	
Balance: Watermelon, ginger.	
Elevate: Pineapple, mint.	
MAKE YOUR OWN	
Kale, ginger, celery, carrot, orange, green apple, beetroot, mint, watermelon, cucumber, pineapple.	

ICED

Latte	5.00
Long black	5.00
Cold brew	6.00
Chocolate	5.00
Mocca	6.00
Matcha	6.00
Chai	6.00
Dirty	+0.50

Affogatos:	
Affogato espresso: Espresso shot, 2 scoops of vanilla ice cream.	12.00
Affogato Frangelico: Espresso shot, Frangelico shot, 2 scoops of ice cream.	16.00
Espresso Fizz	8.00
2 shots of espresso, orange juice, tonic water.	

SMOOTHIES

Be Lean	15.50
Banana, blueberries, whey protein and coconut water.	
Protein Bulk	15.50
Banana, peanut butter, oats, whey protein and macadamia mylk.	
Espresso	15.00
Shot of espresso, banana, honey, almond mylk, peanut butter and cinnamon.	
Matcha	15.50
Matcha powder, fresh spinach, whey protein, peanut butter, banana and coconut water.	
Acai	15.00

SOFT DRINKS

Fiji	S 5.50 L 8.00
S.Pellegrino	7.50
Coke, Diet Coke, Coke Zero, Sprite, Tonic	5.50

ALL DAY BREAKFAST

Eggs Your Way 12.00

2 free range eggs (poached, scrambled or fried) served with 2 slices of toast (sourdough, rye, soy linseed, turkish or gluten free).

Uliveto Big Breakfast 26.00

2 free range eggs your way with bacon, chorizo, portobello mushroom, spinach, roasted tomatoes, hash browns and 1 slice of toast.

Make Your Own 3 Eggs Omelette 17.00

Served with 1 toast.
Choose 3 ingredients from the veggies. (see extras).
Add extra protein (see extras).
Convert to an egg white omelette. +4.00

Escandalo Potato Hash 26.00

Patatas Bravas pan fried with mixed capsicum, red onion, spinach, chicken chili chorizo, 3 cracked egg and finished in the oven. Sprinkled with feta, sumac, paprika and cilantro. Served with toast.

Benny Eggs 21.00

Bacon, Ham or Vegetarian on English muffin topped with hollandaise sauce.

Kathará Defterá Benny 26.00

Taramasolata spread with Greek mixed herbs, poached eggs smoked salmon on English muffin topped with hollandaise sauce and fish roe. Served with fresh lemon wedges.

Healthy Pro Toast 24.00

Smashed avo and beetroot hummus on toast with 2 poached eggs cherry tomatoes pickled radish and chigoya beetroot topped with crunchy kale chips and mixed herbs.

Supreme Labneh Eggs 25.00

2 poached eggs on Turkish labneh, slow cooked tomato and peppers sauce, spicy garlic butter and choose from lamb keftedes or chili chicken chorizo served with Turkish toast.

Mesogeios Breakky Platter 28.00

Taramasolata, lamb keftedes, chicken souvlaki, grilled oregano pita, Greek scrambled eggs, crispy kale chips and lentils. Sprinkled with feta, pickled radish, fresh herbs and pomegranate.

Vegan Stack 20.50

Smashed avo and quinoa tabouli stacked with grilled vegetables, beetroot hummus, corn and sweet potato chips.

Desayuno Ranchero 22.00

Toasted corn tortilla topped with fried eggs, pico de gallo, red bean puree, cheese, hot sauce and cilantro.

Seasonal Fruit Salad 15.00

Add coconut yogurt/granola. +3.00 ea

Açaí Bowl 18.00

ULIVETO SNACKS

Bacon and Egg Roll 14.00

Double egg and bacon with your choice of sauce. Served on a milk bun.
ADD: Cheese, haloumi, avocado. +3.00 ea

Breakfast Roll 16.50

Bacon, egg, spinach, ricotta, tomato relish. Served on a milk bun.

Breakfast Wrap 14.00

Double egg and bacon, spinach and tomato with your choice of sauce.
ADD: Cheese, haloumi, avocado. +3.00 ea

Chicken Wrap 16.00

Grilled or crumbed chicken, lettuce, tomato with your choice of sauce.
ADD: Cheese, bacon, egg, haloumi, avocado. +3.00 ea

EXTRAS	
Spinach, feta, olives, grilled, fresh or sundried tomatoes, mushroom, peppers, pumpkin, tasty cheese, potatoes.	3.50
Haloumi, hashbrown, avocado, lentils.	4.50
Bacon, ham, chicken chorizo.	5.50
smoked salmon, chicken tenderloins.	6.50
Extra egg.	3.50
Tomato relish, hollandaise sauce.	1.50
Extra spread: jam, butter, peanut butter, vegemite, marmalade.	0.50

ULIVETO’S LUNCH

Southern BBQ Pulled Pork Burger 27.00

Sweet and spicy pulled pork meat, fresh zingy apple slaw and onion rings served on a sesame bun with French fries.

Mexicano Burger 26.00

Crumbed chicken, fresh avocado, Spanish onion, fresh slaw, white cheese, coriander and chipotle in adobo sauce served served on a sesame bun with French fries.

Classic Chicken Salad (gf) 22.00

Lettuce, cherry tomato, parmesan cheese and sourdough croutons tossed with grilled or crumbed chicken served with white dressing.

Protein Rainbow Bowl (gf) 24.00

Fresh avocado, cucumber, beetroot hummus, house slaw, fresh spinach, roasted pumpkin served with smoked salmon.

Our Signature “The Zaatar Chicken” 25.00

Grilled zaatar chicken tenderloin served on toasted pita bread with smashed avocado, quinoa tabouli, cherry tomatoes and Danish feta.

Crisp Air Rocket Salad (vegetarian) (gf) 19.00

Rocket salad tossed with cubed watermelon, sliced nectarine, grilled halloumi, crumbled pistachios, balsamic glazed and lemon olive oil, sprinkled with Danish feta.

The Frenchy 28.00

French rustic wholemeal baguette with sliced and grilled eye filet, lettuce, tomato, caramelised onion and mustard. Served with French fries or green salad.

The Schooler 26.00

French rustic wholemeal baguette with grilled chicken, lettuce, tomato, cheese and mayo. Served with French fries or green salad.

SIDE	5.00
Grilled Greens	
Roasted Pumpkin	
Lentils	
Jasmin Steamed Rice	
Pan Fried Potatoes	
French Fries	
Slaw	
ADD	
Chicken, Smoked Salmon	6.50
Haloumi, Avocado	4.50
Poached egg	3.50



FITFOOD ULIVETO MEALS

LET’S GET STARTED!

Create your own fit meal!

Select your protein.

Add your choice of 2 carbs and/or veggies.

Eye Filet	32.00
Tasmanian Salmon Filet	28.00
Salt & Pepper Chicken Tenderloin	24.00

SIDE

Grilled greens	Avocado
Roasted pumpkin	Pan fried potatoes
Lentils	French fries
Jasmine steamed rice	Slaw

DO YOU LIKE THE IDEA OF CREATING YOU OWN MEAL PREP WITH FRESH FIT ULIVETO’S FOOD?

VISIT FITFOOD ULIVETO AND
GET YOUR MEAL PREP SORTED!*

10%OFF FIRST ORDER!

Conditions may applies.
Only online orders accepted.

VISIT US ONLINE

 @UlivetoCafe
 www.fitfood.online



ALCOHOLIC BEVERAGES

BEER

Peroni	7.00
Corona	7.00
Asahi 500ml	12.00

CLASSIC COCKTAILS

Mimosa	14.00
Mojito	18.00
Bloody Mary	18.00
Espresso Martini	18.00
Margs or Spicy Margs	18.00
Aperol	18.00
Tommys Margs	18.00

House Spirits Shot 10.00

Premium Sprits Shot 12.00

House Spirits and Mixers 16.00

Premium Spirits and Mixers 18.00

Wine – See the Board

CARLITO'S SPECIALS

Carajillo	16.00
<i>Next stop spain but first coffee!</i> 2 shot of coffee, Licor 43.	
Malibu Sunset	20.00
<i>Sipping on sunshine, tropical note at a time vacation in a glass.</i> Malibu, pineapple juice, lime juice, orange juice, grenadine.	
Painkiller	20.00
<i>Take a sip, drown the pain.</i> Dark rum, pineapple and orange juice, coconut cream and nutmeg.	
Frozen Watermelon G&T	21.00
<i>Meeting the day away with a frozen twist on a classic.</i> Gin, tonic water, fresh lime juice, frozen watermelon.	
Blue Lagoon	20.00
<i>Let’s dive into the sea.</i> Vodka, lemonade, Blue Curacao.	
Tinto De Verano	18.00
<i>Sipping on the essence of summer, one Tinto de Verano.</i> Orange juice, lime juice, Tepranillo, lemonade.	
Passion-Dragonfruit Margarita	21.00
<i>The sweetness with a little kick.</i> Tequilla, lime juice, dragon and passion fruit puree.	
Blue Hawaiian	20.00
<i>Alohaaaaa.</i> Rum, Blue Curacao, pineapple juice, coconut cream.	

From hot to cold, a caffeine boost,
light and refreshing cocktails
or anything in between,
we have what you need to quench that thirst.

STARTERS

Traditional Bruschetta | \$9

Fresh tomato, garlic, basil, olive oil (v,vg)

Mushroom Balls | \$14

Served with homemade gorgonzola sauce (v,vg)

Eggplant Parmigiana | \$14

Eggplant, mozzarella, napoletana sauce, basil (v)

Chilli Garlic Prawns | \$16

Succulent prawns with cherry tomatoes, garlic, and chilli

SALAD

Rocket | \$14

Balsamic, olive oil, parmesan (v)

Siciliana | \$14

Tomato, spanish onion, basil oregano (v,vg)

Burrata e Prosciutto | \$22

MAIN

VEAL OR CHICKEN

SERVED WITH ROCKET AND PARMESAN SALAD

Grilled | \$22

Seasoned lemon, oregano, and olive oil

Schnitzel | \$25

Coated with bread crumbs and seasoning

Parmigiana | \$28

Eggplant, napoletana sauce, and mozzarella

STEAK

SERVED WITH FRIES AND ROCKET SALAD

Steak | \$32

Sirloin steak cooked to your liking

RISOTTO

Funghi | \$24

Mushroom (gf,df,v,vg)

Prawn & Zucchini | \$28 (gf)



PASTA

Choose from: Spaghetti, Penne, Rigatoni

Upgrade to Large Pasta | \$7

Add Veal or Chicken Schnitzel or Grilled | \$8

VEGETARIAN / VEGAN

Napolitana | \$18

Napoli sauce with olive oil and fresh basil (v,vg,df)

Burnt Butter Sage | \$18

Fresh sage infused with a rich, buttery sauce (v)

Arrabiata | \$18

Chilli and napoletana sauce (v,vg,df)

Melanzane | \$24

Italian tomatoes, eggplant, basil (v,vg,df)

PORK / BEEF

Boscaiola | \$22

Bacon, mushroom cream

Bolognese | \$22

Beef and pork mince, napoli sauce

Alla Vodka | \$23

Rosa sauce, pancetta, garlic

Amatriciana | \$23

Rosa sauce, basil, guanciale

Meatballs | \$24

Traditional Italian beef and pork meatballs in napoli sauce

CHICKEN / SEAFOOD

Pollo | \$23

Chicken, sundried tomato, mushroom, rosa sauce

Pumpkin | \$23

Chicken, pumpkin, rocket, olive oil

Marinara | \$26

Fresh seafood mix, napoletana sauce and a hint of white wine (df)

Gambari | \$26

Prawn, rocket, chilli, garlic, olive oil (df)

