



CROISSANT

with mamalade or jam · 7
with ham & cheese · 12

ROLLS (GFO)

Bacon & Egg · 15
Ham & Cheese · 13

EGGS ON TOAST 13

(poached/scrambled/fried)

sourdough / light rye / gluten free+1

See Add-ons at the end to make it your own

TOAST & PRESERVES 10

two piece of
Sourdough / light rye / fruit toast+2 / gluten free+2
with
butter / berry jam / marmalade / vegemite / honey /
nutella/ peanut butter

TRIIM BIG BREAKFAST 28

Two free-range eggs/sourdough/chorizo/bacon/ hash
brown/ mushrooms/house-made herby tomato chutney
• Add avocado smash +5

SMASHED AVOCADO 23

(V,GFO,N,VGO)

Smashed avocado on rye / cherry tomatoes / wild
rocket / feta / beetroot purée / dukkah

BREAKFAST BURGER 22

Wagyu patty/crispy bacon/hash brown/cheddar
cheese/tomato relish/brioche/ house special sauce
• Best with fried egg+4

EGGS BENEDICT 25

Smoked bacon/milk loaf/ poached eggs/ green apple slaw
hollandaise sauce

Vegetarian option:

Spinach/ milk loaf / halloumi strips /beetroot purée/
poached eggs /hollandaise sauce

ADD-ONS

- Rye/Sourdough-4
- Fruit Toast/GF toast-5
- Bacon-7
- Ham-6
- Chorizo-7
- Egg-4
- Hashbrown-3.5
- Spinach-5
- Hollandaise Sauce-5
- Avocado-6
- Mushrooms-5
- Smoked Salmon-8
- Tomato Chutney-3

PRAWN CHILLI SCRAMBLE 26

(GFO,N,VO)

Sourdough / prawn / house-made crunchy chili oil / whipped
feta / spring onion / fried shallots / curry leaves

CORN & ZUCCHINI FRITTERS 23

(V,GF,N,VGO)

Golden corn & zucchini fritters/ smoky capsicum sauce/
cherry tomatoes/creamy feta/fresh salad/ harissa dressing

SALMON CROISSANT 27

Flaky croissant / dill crème fraîche / smoked salmon /
avocado / poached egg / Parmesan snow

BAKED EGGS SHAKSHUKA 25

(V,GFO,VGO)

Slow-baked eggs / spiced tomato & capsicum sauce / feta
/ fresh herbs / crusty focaccia
with chorizo or mushroom

SPANISH OMELETTE 24

(GFO,VO,N)

Crispy potato/caramelized onion/ chorizo /capsicum
coulis/ house-made tomato chutney/rocket salad/sumac
• Best with mozzarella+3

HALLOUMI PLATE 23

(V,GF,N,VGO)

Grilled halloumi / mixed salad leaves / avocado/cucumber /
cherry tomatoes /sliced red onion/orange segments/ pine
nuts / lemon dressing

• Best with poached egg+4

ORGANIC BANANA BREAD 13

(V,N)

Baked in house with honey, sweet dates, cinnamon, toasted
walnuts & mixed seeds . Served warm with whipped butter

COCONUT BIRCHER 15

(V,N)

Oats chia seeds/ yoghurt/cinnamon/green apple/seasonal
fruits/toasted coconut chips/nutty crunch/honey

MAPLE BUTTER PANCAKES (V) 24

Fresh fluffy pancakes/seasonal fruits/vanilla
mascarpone/berry compote/ toasted coconut chips
Triim's warm maple-honey butter sauce

NUTELLA CREPES(V) 21

House made crepes with Nutella/banana or
strawberry/vanilla ice cream/chocolate sauce

DIETARY LEGEND

(V) Vegetarian (VG) Vegan (GFO) Gluten-Free Option (GF) Gluten-Free
(VO) Vegetarian Option (VGO) Vegan Option (N) Contains Nuts

PLEASE NOTE

10% SURCHARGE APPLIES ON WEEKENDS
& PUBLIC HOLIDAYS

33-35 HARDWARE LANE, MELBOURNE

Panini

(only available at lunch)

- ✓ Bocconcini cheese, roma tomatoes and pesto 16
- Crispy bacon and scrambled eggs 16
- Chicken, cheese, mayonnaise and avocado 18

All Panini's served with salad

Foccacia

(only available at lunch)

- Ham, cheese and tomato 16
- ✓ Roasted Mediterranean vegetables 16
- Prosciutto, bocconcini, rocket and semi dried tomatoes 19

All Foccacias served with salad

Entrée

- ✓ Herb or Garlic bread 9
- ✓ **Minestrone all Contadina** 15
 - Traditional country style minestrone
- Zuppa del Giorno** 15
 - Today's soup
- ✓ **Bruschetta con Pomdore e Basilico** 16
 - Toasted bread with fresh diced tomatoes & onion extra virgin olive oil, basil & hint of garlic
- Arancini di riso** 16
 - Risotto balls with meat sauce filled with bocconcini cheese served in Aioli
- Cozze all Siciliana** 22
 - Local Mussels cooked in a spicy sauce of tomato, olives & white wine
- Calamari Fritti** 21
 - Lightly floured calamari served on wild rocket with balsamic reduction and homemade tartare sauce
- Antipasto** 23
 - A mixed selection of home made delicatesses
- Oysters ½ Dozen** 24
 - Natural 27
 - Kilpatrick
- Oysters Each** 5
 - Natural 6.5
 - Kilpatrick

Salads & Sides

- ✓ Fries 12
- ✓ Wedges with sour cream & sweet chilli 12
- ✓ Sautéed spinach & garlic 14
- ✓ Rocket parmesan salad 16
- ✓ **Garden salad** 16
 - Iceberg lettuce, tomato, cucumber, spanish onions with balsamic vinegarette
- ✓ **Italian salad** 17
 - Mixed leaf lettuce, tomato, cucumber, olives, onion & grated parmesan with honey balsamic vinegarette
- ✓ **Greek salad** 17
 - Iceberg lettuce, tomato, cucumber, kalamatta olives and feta cheese with an oregano vinegarette
- Caesar salad** 19
 - Baby cos lettuce, croutons, crispy bacon, poached egg and shaved parmesan with a home made dressing. **With Chicken** +4

Pasta

- ✓ **Rigattone Napoli** 21
 - Short tube pasta with napoli sauce
- Spaghetti Bolognese** 25
 - Long pasta with rich beef and tomato sauce
- ✓ **Lasagne** 24
 - Sheets of pasta layered with béchamel & mediterranean vegetables
- ✓ **Agnolotti Aroura** 26
 - Eggplant filled pasta parcels topped with napoli & cream sauce
- Penne Amatriciana** 24
 - Short tube pasta with bacon in a chili & napoli sauce
- ✓ **Gnocchi con Pesto** 27
 - Homemade potato dumplings with a fresh basil pesto
- Fettuccine Carbonara** 25
 - Ribbon pasta with bacon, in a light cream & white wine sauce
- Linguini Scoglio** 33
 - A rich combination of scampi, prawns, scallops & mussels in a chili, garlic and parsley white wine sauce

Risotto

- ✓ **Risotto Verde** 24
 - A delicious combination of gorgonzola cheese and fresh spinach
- ✓ **Risotto al Zucca** 25
 - Roasted butternut pumpkin, spinach & pine nuts
- ✓ **Risotto Primavera** 24
 - Mixed vegetables in a light napolitana sauce
- Risotto Gamberi** 31
 - Creamy white wine zucchini and prawn combination
- Risotto Pescatora** 32
 - Selected seafood, white wine, tomatoes, herbs and spices
- Risotto con funghi e pollo** 29
 - Sauteed chicken & porcini mushrooms with truffle oil

Mains

- Calamari Fritti** 31
 - Lightly floured calamari served on wild rocket with balsamic reduction, homemade tartare sauce and chips
- Chicken Parmigiana** 29
 - Chicken breast fillet lightly crumbed topped with napoli sauce and mozzarella cheese served with salad
- Saltimbocca alla Romana** 34
 - Thin slices of baby veal with sage and prosciutto "crudo" pan fried in a white wine sauce served with risotto
- Bistecca all Griglio** 42
 - Char grilled scotch fillet of beef on garlic mash topped with creamy peppered sauce
- Lamb Shank** 36
 - In a red wine, onion & rosemary estouffade sauce on a pesto mash

Fish of the Day

See open Board

Market Price

✓ = Vegetarian | No substitutions

NO SPLIT BILLS | NO SUBSTITUTIONS

SEASONAL SPECIALS

Mango Sparkling Wine 13

Made from sun-ripened mangoes, naturally sweet and delicately sparkling

Matcha / Coffee Coconut Cloud 9

Natural fresh coconut water topped with matcha or coffee cloud

Strawberry Matcha Float 9.5

Iced matcha with house-made strawberry compote

COFFEE

Espresso / Short Macchiato 4.5

Long Macchiato / Long Black 5

Flat White / Cappuccino /

Latte Hot 5 / Ice 6.5

Mocha 5.5 Vienna 7 Affogato 8

SPECIALTY HOT DRINKS

33% Hot Chocolate 5.5

Sticky Chai Latte (Loose Leaf) 7

Chai Latte (Powdered) 5.5

Matcha Latte Hot 6.5 / Ice 8.5

ALTERNATIVES & EXTRAS

Mug size – 1.2 Extra shot – 1.0

Soy / Almond / Oat / Lactose-free milk – 0.5

Syrups (vanilla, caramel, hazelnut) – 0.5

BRUNCH COCKTAILS

Your brunch deserves a little celebration

Mimosa 13

Aperol Spritz 19

Bloody Marry 17

Espresso Martini 18

TEA 7

English Breakfast / Earl Grey / Peppermint /

Green / Lemongrass & Ginger

SOFT DRINKS 6

Coke / Coke Zero / Sprite / Fanta / Ginger Ale

ICED DRINKS & SHAKES 10

Ice Cream floats:

Coffee · Mocha · Chai

Chocolate · Matcha

Served over ice with ice cream

Milkshakes: Chocolate / Strawberry

Vanilla / Caramel / Cookie & Cream

JUICES 8

*fresh orange / cold-pressed apple / pineapple
tomato / cranberry*

COLD-PRESSED JUICES 9

100% Organic · Cold-Pressed

Immunity – Carrot, orange, pineapple, celery, lemon & turmeric

Botanical – Apple, spinach, kale, cucumber, celery, lemon & ginger

Tropical – Orange, mango, passionfruit & lucuma

ITALIAN SOFT DRINKS 7

Limonata – zesty lemon

Chinotto – bittersweet citrus

Aranciata Rossa – blood orange

SPARKLING WATER

San Pellegrino (500ml) – 9

Drinks

Sparkling Wines	G	B
Enchanted tree Brut NV - South Australia	13	55
Guerrieri Rizzardi Prosecco - Veneto, Italy	16	65

White Wines	G	B
House White - Various Regions	10	48
Babich Black Label Sauvignon Blanc - Marlborough, NZ	12	55
Nativo Pinot Grigio - Chieti, Italy	12	55
Irvine Springhill Riesling - Eden Valley, SA	14	65
Ross Hill Chardonnay - Orange, NSW	13	60
Growers Gate Moscato - Riverland, SA	13	58

Rose	G	B
La Galope Rose - Gascony, France	13	58

Red Wines	G	B
House Red, Cab Merlot, NSW	10	48
Fowles Are you Game Pinot Noir - Strathbogie Ranges, VIC	14	60
Treasures Cabernet Sauvignon - Coonawarra, SA	12	55
Henschke Five Shillings Shiraz Mataro - Barossa, SA	15	65
Maxwell Silver Hammer Shiraz - McLaren Vale, SA	15	65
Cantina Tollo Sangiovese - Chieti, Italy	12	55

Beers	B
Peroni	10
Peroni Red	10
Peroni Leggera	10
Corona	10
Coopers Pale	10
Victoria Bitter	10
Hawkers Pale Ale	14
White Rabbit	14
Fixation IPA	14

See our waiting staff for more beers

Check out our vast Grappa Bar & spirit selection

Italian Soft Drinks (Sanpellegrino)	B
Limonata	6
Chinotto, Aranciata Rossa	6
Mineral Water (500ml)	8

Soft Drinks	G	B
Coke, Diet Coke, Coke Zero		5.5
Lemon squash, Fanta		5.5
Lemonade, Soda water		5.5
Tonic water, Ginger ale		5.5
Juices – orange, pineapple, tomato, apple, cranberry	8	
Red Bull	7	