

Entree

Oysters (GF) Fresh Coffin Bay Oysters with Cucumber and Champagne Vinegar Mignonette	\$42
Garlic Bread House Made Pizza Bread with Garlic Butter	\$14
Arancini (Veg) Cacio e Pepe Arancini with Provolone	\$18
Confit Tomato Bruschetta (Veg, VA) Confit Tomato Bruschetta, Pickled Onion, Stracciatella on House made Pizza Bread	\$18
Grazing Plate (Veg Available) Jamon Serrano, Mortadella, Soppressa, Fior di Tartufo, Asiago, Gorgonzola, Olives, Grilled Vegetables, Served with Hot Focaccia	\$58
Octopus and Potato (GF) * Slow Cooked Octopus, Herb Potato Mash, Lemon Citronette	\$24

Sides

Cos Lettuce, Cucumber, Pickled Onions, Grated Grana & Citronette	\$14
Sautéed Broccolini With Garlic and EVOO	\$16
Fries	\$10

Pasta

Fettuccine Ragu (GFA) Slow Cooked 10 Hour Beef Ragu, Fettuccine, Parmigiano	\$36
Gnocchetti alla Sorrentina (Veg) Baked Gnocchi, House Napoli Sauce, Mozzarella, Parmigiano	\$28
Rigatoni Friarelli (Veg, VA, GFA) Rigatoni, Friarelli, Capers, Confit Tomato & Breadcrumbs	\$28
Rigatoni Carbonara (GFA) * Rigatoni, Guanciale, Egg, Pecorino	\$34
Spaghetti Vongole (GFA) * Cloudy Bay Clams, EVOO, Fresh Chilli, Garlic, Parsley	\$34
Pomodoro with Stracciatella (Veg, VA, GFA) * Calamarata, Heirloom Cherry Tomato Sauce, EVOO and Stracciatella	\$29.5

Salads

Rocket Prawn Salad Confit Tomato, Pine Nuts, Pecorino, Lemon Citronette	\$32
Chickpea Avo Salad Mesclun Avocado, Roasted Chickpeas, Cherry Tomato, Kalamata Olives, Feta and Lemon Citronette	\$22

Pizza

Buffalo Margherita (Veg, VA, GFA) Tomato Base, Buffalo Mozzarella and Fresh Basil	\$27
Diavola (GFA) Tomato, Mozzarella, Soppressa and Nduja	\$29
Salsiccia e Friarelli (GFA) Mozzarella, Pork & Fennel Sausage, Sautéed Friarelli	\$34
Mortadella & Burrata (GFA) Mozzarella, Mortadella, Burrata and Pistachio	\$36
Capricciosa (GFA) Tomato, Mozzarella, Kalamata Olives, Artichokes, Jamon Serrano and Mushroom	\$31
Gorgonzola and Spicy Honey (Veg, GFA) Mozzarella, Gorgonzola, Walnuts, Rocket and Fred's Alchemy Hot Honey	\$29
Zucchini and Prawns (GFA) Mozzarella, Zucchini, Prawns, Lemon Zest	\$34

Tiramisu Mascarpone Cream, Savoirdi Biscuit, Marsala,	\$16
Lemon Tart Basil Infused Lemon Curd Tart, Ginger Meringue	\$16
Panna Cotta Star Anise & Cinnamon Panna Cotta, Cardamon Scented Raspberry & Orange Coulis, Orange Dark Chocolate Crumble	\$17
Nutella Calzone Nutella Calzone, Strawberries and Whipped Cream	\$20

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* = Available After 5pm

Cocktails

	Glass	Jug
Aperol Spritz Aperol, Prosecco, Soda	\$16.5	\$49.5
Limoncello Spritz Limoncello, Prosecco, Soda	\$16.5	\$49.5
Classic Mojito Mint, Lime, White Rum, Soda	\$17.5	
Blueberry Jam Sour Blueberry Jam, Gin, Lemon, Egg Whites		
Tommy's Margarita Lime, Tequila, Agave Nectar, Salt		
Chilli Margarita Chilli Infused Tequila, Lime, Agave Nectar, Salt	\$18.5	
Pina Colada White Rum, Coconut Cream, Pineapple		
Mango Mojito Mango, Mint, Lime, White Rum, Soda		
Espresso Martini Vodka, White Creme De Cacao, Kahlua, Fresh Espresso	\$19.5	
Strawberry Martini Tequila, Elderflower, Lime, Fresh Strawberry		

Spirits

Casa Vodka	\$10.5
Grey Goose	\$14.5
Casa Tequila Blanco	\$10.5
Patron Tequila Silver	\$13.5
Casa Gin	\$10.5
Bombay Sapphire	\$12.5
Hendricks	\$14.5
Casa White Rum	\$10.5
Sailor Jerry Spiced Rum	\$12.5
Red Label Johnnie Walker	\$10.5
Black Label Johnnie Walker	\$12.5
Glenmorangie 12y	\$14.5
Toki Japanese Whisky	\$12.5
Casa Bourbon	\$10.5
Jack Daniels	\$11.5
Canadian Club	\$10.5
Lucano Limoncello	\$11.5

Served with your choice of Lemonade, Soda, Coke, Coke No Sugar, Tonic, Dry

Beer & Cider Cans

XXXX Gold	\$8.5
Peroni	
Corona	\$9
Pure Blonde	
Birra Moretti	\$10
Stone and Wood	
Green Beacon Wayfarer Pale Ale	
Green Beacon WindJamm IPA	
Willie Smiths Apple Cider	\$12
Rekorderlig Strawberry and Lime	
Willie Smiths 0% Apple Cider	\$8

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KIDS MENU

Brekky

6am - 2pm

Scrambled Eggs on Toast	\$7.5
Bacon & Eggs on Toast	\$11
Kids Waffle with Maple	\$12
Nuggets & Chips	\$11.5
Cheeseburger & Chips	\$14

Lunch & Dinner

12pm- 8pm

Magherita Pizza	\$12
Hawaiian Pizza	\$14
Spaghetti with Napoli	\$13
Fettuccine Ragu	\$17
Butter and Cheese Spaghetti	\$13



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Wine List

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	Glass	Bottle
Vino Bianco		
Best Riesling Great Western (VIC)	\$14	\$58
ARA Single Estate Sauvignon Blanc (Marlborough, NZ)	\$13.5	\$52
Greywacke Sauvignon Blanc (Marlborough, NZ)	\$15	\$68
Stone Throw Sémillon (Hunter Valley, NSW)	\$14	\$60
Two Rivers Sémillon Sauvignon Blanc (Denman Hunter Valley, NSW)		\$60
Tamar Ridge Chardonnay (TAS)	\$14	\$65
Yering Station Estate Chardonnay (Yarra Valley, VIC)		\$72
Olivers Taranga Pinot Grigio (McLaren Vale, SA)	\$14	\$58
Matriarch and Rogue Bob Fiano (Clare Valley SA)	\$17.5	\$75
Matriarch and Rogue Rex Albarino (Clare Valley SA)		\$62
Vino Rosso		
Tamar Ridge Estate Pinot Noir (TAS)	\$14	\$65
Oak Ridge Hazeldine Pinot Noir (Yarra Valley, VIC)		\$75
Mitolo 'Masso' Montepulciano (McLaren Vale, SA)	\$15	\$68
Mitolo 'Cinquecento' Sangiovese (McLaren Vale, SA)		\$70
Olivers Taranga Shiraz (McLaren Vale, SA)	\$14	\$58
Mt Langhi Ghiran Tallus Shiraz (Grampians, VIC)		\$98
Yering Station Estate Cabernet Sauvignon (Yarra Valley, VIC)	\$16	\$85
Xanadu Black Label Cabernet Sauvignon (Margaret River, WA)		\$90
Majella Merlot (Coonawarra, SA)	\$13.5	\$52

	Glass	Bottle
Vino Rosato		
Willunga 100 (McLaren Vale, SA)	\$14	\$58
Moscato		
Moscato Fiore (Mudgee NSW)	\$12	\$48
Sparkling		
Rivani Prosecco (Venuto, ITA)	\$13.5	\$52
The Lane 'Lois' (Adelaide Hills, ADL)	\$13	\$50
Pirie Non Vintage (TAS)	\$14	\$65
Piper Heidsieck Champagne (Reims, FRA)		\$95
Cellar Selection		
David Moret St Aubin Chardonnay (Reims, FRA)		\$170
Charles Heidsieck Blanc de Blancs (Reims, FRA)		\$210
Cherubino Chardonnay (Margaret River, WA)		\$122
Xanadu Cabernet Sauvignon Reserve (Margaret River, WA)		\$164
Thomas Hardy Cabernet Sauvignon (McLaren Vale, SA)		\$198
Cloudy Bay Te Wahi Pinot Noir (Central Otago, NZ)		\$198
Mirafiore Barolo DOCG (Barolo, ITA)		\$230
Mount Langhi Ghiran "Langhi" Shiraz (Grampian,s VIC)		\$250

Most Popular

Chilli Scrambled

Scrambled Eggs, Sourdough, Feta, Dukkah, Chilli Oil, Lemon

\$21.5

Savoury Mince

Slow Cooked Savoury Mince, Poached Egg, Sourdough

\$23

Breakfast Bruschetta

Salsa Fresca, Spinach, Avocado, Poached Eggs, Feta, Sourdough

\$23.5

Something Sweet

Biscoff Belgian Waffles

Two Waffles, Salted Caramel Biscoff Sauce, Biscoff Crumb, Whipped Cream
+ Ice Cream \$3 + Grilled Banana \$5

\$25.5

Bagels

Toasted Bagel

Cream Cheese, Jam

\$9.5

Salmon Bagel

Smoked Salmon, Cream Cheese, Fresh Dill

\$17.5

Haloumi Bagel

Fried Haloumi, Tomato, Spinach, Pesto, Aioli

\$15

All Day Breakfast

Acai Bowl

Acai, Granola, Seasonal Fruits, Coconut
+ Peanut Butter, Nutella or Biscoff \$2

\$19.5

Sourdough / Fruit Toast

With Butter & Jam

\$8

Eggs on Sourdough

Two Free Range Eggs your way, Sourdough, Chipotle Relish
+ Bacon \$5.5

\$14

Eggs Benedict

Poached Eggs, Spinach, Sourdough, Hollandaise with your choice of Bacon, Mushroom, Chorizo or Avocado.
+ Smoked Salmon \$5.5

\$22.5

Avo on Sourdough

Half Avo, Sourdough, Dukkah, Feta, Balsamic Glaze

\$18

Brekky Bun

Bacon, Fried Egg, Hash Brown, Cheese, BBQ Sauce, Toasted Brioche Bun

\$18

Nowhere Big Breakfast

Bacon, Eggs, Hash Browns, Chorizo, Grilled Tomato, Baked Beans, Sourdough

\$26.5

Shrooms

Portobello Mushroom, Soy, Chilli Oil, Labneh, Sourdough
+ Poached Egg \$3.5

\$19.5

Add ons

+ Bacon \$5.5

+ Haloumi

+ Chorizo

+ Smoked Salmon

+ Avocado \$4.5

+ Hashbrowns

+ Mushroom

+ Spinach \$3.5

+ Egg

+ Baked Beans

+ Grilled Tomato

+ Hollandaise \$2.5

+ Relish

+ Feta

+ Gluten Free Option

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Bear Beans Coffee Roasters

Espresso	\$4
Flat White Latte	\$5/6
Cappuccino	
Long Black	
Mocha	
Chai Latte	
Tea	
English Breakfast, Earl Grey, Chai, Peppermint, Green, Lemongrass & Ginger or Chamomile	
Dirty Chai Latte	\$5.5/6.5
Turmeric Latte	
Babyccino	\$2.5

Chilled	\$8
Served with Cream & Ice Cream Iced Coffee	
Iced Mocha	
Iced Chocolate	

On The Rocks	\$7
Iced Latte	
Iced Long Black	
Iced Chai	\$8
Iced Dirty Chai	

Matcha	
Matcha Latte	\$5.5/ 6.5
Iced Matcha	\$8
Iced Strawberry Matcha	\$8

All Matcha is made on Hello Matcha's Organic Ceremonial blend, the highest grade matcha from Uji, Kyoto

Fresh Juice	
Orange Juice	\$8

Refresher	
Orange, Watermelon & Lime	

Summertime	
Orange, Pineapple, Apple & Mint	

Pick Me Up	
Apple, Carrot, Ginger & Lemon	

Smoothies	
Acai Smoothie	\$13
Acai, Banana, Coconut Water	

Espresso Banana	\$10
Banana, Double Espresso, Chocolate & Milk	

Banana Smoothie	
Ice Cream, Banana, Honey, Cinnamon & Milk	

Fruit Smoothie Berry / Mango	
Berries or Mango, Ice Cream & Milk	

Green Smoothie	
Spinach, Mango, Banana, & Almond Milk	

Spiders	
Creaming Soda, Coke or Passionfruit	\$9

Shake Bar	
Classic Shakes	\$8
Chocolate, Vanilla, Strawberry or Caramel	

Thick Shakes	\$12
Chocolate, Vanilla, Strawberry or Caramel	

Specialty Shakes	\$12
Cookies & Cream, Nutella, Peanut Butter & Caramel, Tim Tam Biscof	
In loving memory of our late Grandma Viv, \$1 from every Specialty Shake sale will be donated to Cancer Research.	

Breakfast Cocktails	
Mimosas	\$9

Soft Drink	
Still Water	\$4
Sparkling Water	\$4.5
Coke	\$4
Coke No Sugar	
Sprite	\$4
Kombucha	\$6
Powerade	
Red Bull	\$5

All Chilled drinks are 15oz
Sealed Can 17oz + \$1.5

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