

Menu



ALL DAY BRUNCH

Eggs on toast 12

Choice of poached, fried or scrambled eggs, served on sourdough toast.

Bacon and egg roll 16

2 fried eggs, 2 slices of bacon, tasty cheese, smoked tomato relish, served on a milk bun.

Avo toast 22.5

Slice of toasted sourdough, with a generous layer of smashed avocado, olive oil, fresh cherry tomatoes, savory granola, radish, feta, 1 poached egg, and herbs.

Shakshuka 24.5

Tomato sauce, eggs poached, sujuk, paprika, pickled onions, olives, green herb oil, lemon zest, baby parsley, and a slice of sourdough toast.

Bircher Muesli 19.5

Oats Soaked in vanilla oat milk, Honey, Grated Apple. Sultanas and Nuts, Topped with pistachio and compote fruits

French Toast 21.5

Brioche dipped in a rich cinnamon-vanilla batter, then lightly grilled. Served with a creamy lemon ricotta, Berries & Maple

Turkish Eggs 22.5

Garlic yoghurt, grilled sujuk, two poached eggs, chilli oil, fresh herbs, served with sourdough toast.

Mushroom Eggs Benedict 23.9

Flat mushroom roasted, poached eggs, fresh mixed salad, bacon, topped with homemade hollandaise, herb oil, and chives.

Chili Scramble eggs 22.5

Turkish bread, scramble eggs, mixed greens, chilli oil, and crispy sujuk, baby parsley.

Omelette on Turkish Bread 21.5

- Mushrooms, spinach, and Cheese.
- Sun Dried Tomatoes, Spanish onions, and Tasty Cheese.
- Sujuk, Spanish onions, chili flakes, spinach, and Feta cheese.
- Virginian Ham and Tasty cheese.

SANDWICHES

\$24

Prosciutto and Ricotta

Ciabatta bread filled with prosciutto, creamy ricotta, rocket, dijon mustard and olive oil.

Chicken Club Sandwich

Ciabatta bread, filled with grilled chicken, dijon mustard, mixed greens, truffle feta mayo, and parmesan cheese.

Kafta Burger

Milk bun, tarator sauce, egg, pickles, kafta burger, tasty cheese, sliced tomatoes, spanish onions, and mixed greens.

Extras 5: Bacon, smashed avo, sujuk, mushrooms, smoked salmon, hash brown, chilli oil, grilled halloumi.

SIDES

Truffle Fries \$14

Wedges \$13

Arancini \$16

Zaatar Bread \$12

SALADS

Thai Chicken Salad \$24

Pear & Gorgonzola \$23

Halloumi \$23

Fruit Salad \$19

Tarator

Menu



PASTA & PARMA

Spaghetti Bolognese 26

Spaghetti with a rich bolognese sauce, and parmesan, rosemary.

Fettuccine Garlic Prawns 32

Fettuccine, emulsion of garlic and brandi with prawns, parsley.

Norma Pasta 26

Penne, rich napoli sauce with onions and basil. Creamy lemon ricotta, fried eggplants, and parmesan.

Gnocchi Cacio e Pepe 25

Creamy pecorino sauce, with cracked black pepper.

Funghi 27

Fettuccine pasta, creamy gorgonzola sauce, walnuts, mushrooms, garlic, truffle oil, parsley.

Carbonara 26

Spaghetti, crispy bacon, creamy egg yolk, parmesan, black pepper.

Chicken Parmigiana 26.5

Chicken breast crumbled, tomato sauce, mozzarella cheese, basil.

Hawaiian Parma 26.5

Chicken breast crumbled, tomato sauce, mozzarella cheese, topped with Ham & Pineapple

PIZZA VEGETARIAN

LIPARI 26.9

Salsa di Pomodoro, Sliced Roasted Pumpkin, Fior di Latte, Rocket, Goat cheese & Roasted Pine nuts.

VEGGIE DELIGHT 27.5

Roasted eggplant, zucchini, Roasted Peppers, Caramelized Red onion, Feta, Pesto, Fior di latte base

NAPOLI MARGHERITA 22.9

Salsa di Pomodoro, fresh buffalo Fior di latte, and whole basil leaves

QUATTRO FORMAGGI 28.9

Salsa di Pomodoro, Shredded Fior di latte, Parmesan, gorgonzola & Haloumi

FUNGHI PORCINI 32.9

Sauté mushrooms, Mozzarella cheese, and truffle paste

GARLIC FOCCACIA 19.8

Garlic confit with Oregano and fresh Parsley

PIZZA

CAPRI 26.9

Salsa di Pomodoro, mushrooms, Kalamata olives, artichokes, Anchovies, Ham, Fior di latte

SICILIAN 27.5

Salsa di Pomodoro, Fior di latte, Sauté mushrooms, Kalamata olives, mortadella, and pesto.

ANCHOVY SYMPHONY 27.5

Salsa di Pomodoro, Anchovies, Kalamata olives, Fior di latte, and fragrant Zaatar.

SAN GIOVANI 27.5

Marinated artichokes, sautéed mushrooms, Fior di latte, nutmeg, Kalamata olives, Zaatar & Crema base

POSITANO 29.9

Salsa di Pomodoro, Fior di latte, capers, rocket, olive tapenade, Shaved parmesan and Smoked salmon

GAMBERI 28.5

Salsa di Pomodoro, Garlic Jumbo Prawns, fresh Parsley, chili flakes, lemon slice

MOLFETTA AMORE 28.5

Grilled garlic chicken over Fior di latte and Parmesan cheese, topped with mushrooms, pesto, sweet corn, and slices of rosemary garlic potatoes

CARNIVORES 28.4

Salsa di Pomodoro, Mozzarella, Fior di latte, Chorizo sausage, Smoked Virginian ham, Spicy hot Salami, Crispy Bacon

STROMBOLI 28.5

Salsa di Pomodoro, spicy Sujuk, caramelized red onion, Sundried tomatoes, Grilled Peppers, olives over Fior di latte.

FIERY VESUVIUS 27.5

Salsa di Pomodoro, hot salami, feta, pesto, Chili Horn and a sprinkle of chili flakes.

VENICIA 32.3

Salsa Di Pomodoro, Baby Octopus, mussels, king prawns, calamari or Market Seafood, Cherry Tomatoes, Garlic, Fior di latte & lemon wedge

PALERMO

Salsa di Pomodoro, Buffalo Mozzarella, Prosciutto, pesto.

SIENA PECORINO 26.9

Aged melted pecorino cheese with a drizzle of local honey, topped with rocket and shaved pecorino.

CALEZONE 28.2

Italian Folded Pizza, Fior di latte, Sujuk and topped with Salsa Di Pomodoro and Parmesan Cheese

DESSERT

NUTELLA FANTASIA 23.5

Nutella, banana and strawberries

BISCOFF DREAMS 23.5

Biscoff & Banana

GLUTEN FREE 5

Beverages



COFFEE

Espresso	4.7
Hot Chocolate	4.7
Macchiato	4.7
Americano LB	4.7
Flat White	4.7
Cappuccino	4.7
Latte	4.7
Mocha	5.2
Dirty Chai Latte	5.5
Chai Latte	4.7
Affogato	6

TEA

Peppermint	5.5
Chamomile	5.5
Green	5.5
English Breakfast	5.5
Black Tea	5.5
Lemon & Ginger	5.5
Earl Grey	5.5
Camomile W/Honey	5.5
Ceylon Tea	5.5
Matcha	7.0

SIGNATURE RANGE

9.9

Biscoff Latte

A rich, creamy latte infused with the warm, spiced sweetness of Biscoff biscuit spread. Finished with steamed milk and a dusting of Biscoff .

Matcha

A smooth and earthy blend of premium ceremonial Japanese matcha and velvety steamed milk.

Nutella Pistachio

A decadent fusion of creamy Nutella and espresso, topped with silky steamed milk and finished with a crunchy pistachio crumb

Iced Strawberry Matcha

A vibrant mix of blueberries, strawberries, and raspberries blended with yogurt and ice. Bursting with antioxidants and natural sweetness.

Iced Black Honey

Bold coffee sweetened with a touch of black honey , served over ice.

Iced Choc Strawberry

Blend of rich chocolate and sweet strawberry Confit, poured over ice and finished with creamy milk. Like a chocolate-dipped strawberry in a glass.

SMOOTHIES

12

Forest Berries

A vibrant mix of blueberries, strawberries, and raspberries blended with yogurt and ice. Bursting with antioxidants and natural sweetness.

Avocado

Rich, creamy blend of ripe avocado, milk, and a hint of sweetness.

Strawberry Banana

A classic blend of sweet strawberries and ripe banana with Milk and ice. Smooth, fruity, and naturally delicious.

ALT Milks 60c , Additional Ingredients \$2

Tarator

BEER

Asahi	9
Heineken	9
Corona	9
Peroni	9
Hahn Light	9

WHISKEY

Jack Daniels	10.5
Shinobu	17.5
Glenlivet F RVE	14.5
Jamissons Irish	10.5
Hellyars Rd D Cask	17.0
Chivas	12.5
Johnny W Red	9.9
Johnny W Black	12.5
Johnny W Blue	39.9
Glenfeddich S M	16.5
Lyres	9.9
Glen Dochus	9.9

VODKA

Absolut	10.5
Fire & Ice	13.5

BRANDY

St Remy VS	14.5
Lauteur	10.5

COGNAC

Hennessy VS	16
Remy Martin VSOP	17

GIN

Four Pillars	13.5
Gordons	10.5

RUM

Bundaberg	9.9
Calano Dark	9.9
Bacardi	11.5



TEQUILA

Tequila 125	\$12
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LIQUOR

Baileys	11.5
Tia Maria	11.5
Kahlua	11.5
Cocolada	9.9
Malibu	9.9
Steinbok Wmelon	9.9
Pimms	11.5
Campari	11.5
Frangelico	11.5
Aperol	11.5
Galliano Vanilla	12.5
Galliano Nero	12.5

BOURBON

Jim Beam	12
Makers Mark	15

RED WINES

	GLS	BTT
Wirra Wirra Cab Shiraz Merlot 22	13	52.5
Cold Snap Pinot Noir 23	10.5	45
Xandu Cab Sav Margaret River 22	11.5	46
Jacobs Creek Reserve Shiraz 16	14	57
Red Knot Shiraz	12.9	51
Blue Pyrenees Estate 20 Shiraz	14.9	60
House Red Shiraz	6.5	28

WHITE WINES

Yarra Burn Cuvee Vic	11	45
South Island Marlborough 23	11.5	47
Jim Berry Riesling WA	14	57
Paul Mas Chardonnay 23	10.5	41
House Chardonnay	6.5	28