



# Menu

## ALL DAY BRUNCH

<b>Eggs on toast</b>	12
Choice of poached, fried or scrambled eggs, served on sourdough toast.	
<b>Bacon and egg roll</b>	16
2 fried eggs, 2 slices of bacon, tasty cheese, smoked tomato relish, served on a milk bun.	
<b>Avo toast</b>	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.	
details here.	
<b>Shakshuka</b>	24.5
Tomato sauce, eggs poached, sujuk, paprika, pickled onions, olives, green herb oil, lemon zest, baby parsley, and a slice of sourdough toast.	
<b>Bircher Muesli</b>	19.5
Oats Soaked in vanilla oat milk , Honey , Grated Apple. Sultanas and Nuts,Toppped with pistachio and compote fruits	

<b>French Toast</b>	21.5
Brioche dipped in a rich cinnamon- vanilla batter, then lightly grilled. Served with a creamy lemon ricotta, Berries & Maple	

<b>Turkish Eggs</b>	22.5
Garlic yoghurt, grilled sujuk, two poached eggs, chilli oil, fresh herbs, served with sourdough toast.	

<b>Mushroom Eggs Benedict</b>	23.9
Flat mushroom roasted, poached eggs, fresh mixed salad, bacon, topped with homemade hollandaise, herb oil, and chives.	

<b>Chili Scramble eggs</b>	22.5
Turkish bread, scramble eggs, mixed greens, chilli oil, and crispy sujuk, baby parsley.	

<b>Omelette on Turkish Bread</b>	21.5
<ul style="list-style-type: none"> <li>• Mushrooms, spinach, and Cheese.</li> <li>• Sun Dried Tomatoes, Spanish onions, and Tasty Cheese.</li> <li>• Sujuk, Spanish onions, chili flakes, spinach, and Feta cheese.</li> <li>• Virginian Ham and Tasty cheese.</li> </ul>	

## S A N D W I C H E S

\$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.

## S I D E S

<b>Truffle Fries</b>	\$14
<b>Wedges</b>	\$13
<b>Arancini</b>	\$16
<b>Zaatar Bread</b>	\$12

## S A L A D S

<b>Thai Chicken Salad</b>	\$24
<b>Pear &amp; Gorgonzola</b>	\$23
<b>Halloumi</b>	\$23
<b>Fruit Salad</b>	\$19

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# 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 napolitan 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 yolky, 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 FOCCACCIA** 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 & Creama 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

## C O F F E E

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

## T E A

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

## S I G N A T U R E R A N G E

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.

## S M O O T H I E S

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

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# 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
Glenfiddich 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
Lautour	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