



BRUNCH MENU

9.30 am to 2.30pm

pane e marmellata toasted ciabatta, house made jams	6
uova al forno baked eggs w sugo, rocket pesto , spring onion, house made focaccia	
- italian pork and fennel sausage	15
- cannellini beans, polenta	14
panettone in padella 'italian toast', poached pear, spiced marscapone, candied walnut	14
farina d'avena porridge, apple, toasted hazelnuts, candied orange zest	10
müesli di casa bomba's toasted muesli w dried fruit, seeds, gippsland yoghurt	10
uovo affogato poached egg, truffled mushrooms, creamy polenta, focaccia	11
uova strapazzate scrambled eggs, tomato, basil, pork sausage, baby spinach, ciabatta	13
bruschette ciabatta, slow roasted tomato, fiorello mozzarella, basil oil	9
uova e pancetta eggs (your way), house made pancetta, thick cut ciabatta	11
zeppole di zucca italian pumpkin donuts, raisin jam	12
focaccia (house baked focaccia, your choice of filling)	
- slow roasted tomato , mozzarella, basil oil	12
- pork belly, mushrooms	13
ragu di vitello con polenta veal ragu w creamy polenta and toasted thick cut ciabatta	19.5
spaghetti alla carbonara spaghetti, egg, pork belly, pepper, pecorino	22
gnocchi ai funghi house made gnocchi, truffled mushrooms, spring onion	25
assorted pastries (please ask the service staff)	-
'cocco'- bagne pane soft boiled egg with soldiers	5.5
coco pops	5

EXTRA'S: Egg (\$2), Pork or Pork & Fennel Sausage (\$4), Slow Roasted Tomato (\$3), Bacon (\$3), Spinach (\$2), Creamed Corn (\$3.5), Creamy Polenta (\$2.5).
Gluten free bread available (\$1 extra)



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