

MENU

COFFEE & DRINKS

Our Coffee beans are exclusively supplied by Darks Roasters Newcastle

BLACK

Espresso
Long Black

S L
4 -
4.5 5

WHITE

Macchiato
Piccolo
Flat White
Latte
Cappuccino
Babycino

S L
4 -
4 4
4.5 5
4.5 5
1.5 -

SOFT DRINKS & WATER

Coke | Coke Zero 5
Lemonade 5
Lemon Lime Bitters 6
S Pellegrino Sparkling 6

BEER

Tap 10
Pale Ale | Lager | Seasonal
Bottle 10
Peroni Azzuro | Moretti

SPECIALTY

Chai Latte
Mocha
Hot Chocolate

S L
5 5.5
5 5.5
5 5.5

WINE · RED

Montepulciano D'Abbruzzo 10 40
Round Two - Shiraz 11 42
Puppetmaster - Pinot Noir 11 42
Poggiotondo - Chianti - 45

EXTRA

Extra Shot | Decaf
Soy | Almond | Oat | Lactose Free
Vanilla | Caramel | Hazelnut
Iced

+0.6
+0.8
+0.8
+1.0

WINE · WHITE & ROSÉ

Petal and Stem - Sauvignon Blanc 11 42
Yarrowood - Chardonnay 11 42
Villa Sandi - Pinot Grigio 12 45
Villa Sandi - Prosecco 12 45
Bouch Aine - Rosé 10 43

T2 LOOSE-LEAF TEA

Chai
Chamomile
English Breakfast
Japanese Sencha
Lemongrass & Ginger
Peppermint

5
5
5
5
5
5

JUICES

Orange | Apple

6

DESSERTS

Affogato 10

Vanilla bean gelato, espresso
Add Mr Black coffee liqueur +5

Gelato 7

Rotating flavours
Vanilla bean | Chocolate | Pistachio

MENU

BREAKFAST

8:30 am - 11:30 am

BREAKFAST BITES

- Plain croissant - **7**
- House-made cake - **8**
- Focaccia slice with butter or jam - **10**
- Ham and cheese focaccia toast - **13**

ARTISAN CLASSICS

Grande Bacon & Egg Focaccia Sandwich 16

Double eggs, double bacon served with mild spicy tomato chutney or your favourite sauce

Eggs your Way 17

Two scrambled, fried or soft-poached eggs with bacon, focaccia slices and butter

Giardino 18

Sautee zucchini, avocado, pumpkin ricotta, buffalo mozzarella on a focaccia bread

Eggs Benedict 20

Two poached eggs, bacon, cherry tomatoes, citrus hollandaise sauce on a focaccia bread

Frittata Romana (freshly made) 21

Zucchini, mushrooms, smoked scamorza cheese, rocket, and fresh herbs

Extras

Egg **2**, Cherry tomatoes **3**, Mushroom **4**, Avocado **5**, Bacon **5**, Burrata **6**, Prosciutto **6**

Gluten-free option available +4

Our menu items may contain or come into contact with wheat, nuts, eggs, milk, fish, shellfish, soy and other allergens. Please make your waiter aware if you have any dietary requirements. 10% Sunday surcharge

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LUNCH

11:45 am - 2:00 pm

APPETISERS

Arancini (3 balls per serve) 18

San Danielle prosciutto, parmesan, lime aioli Funghi, parmesan, lime aioli

Prosciutto and Burrata 24

20-month aged San Danielle prosciutto, burrata, seasonal fruit and focaccia slices

SALADS

Rocket & Pear 18

walnuts, parmesan, balsamic dressing

Caprese 20

heirloom tomatoes, basil, buffalo mozzarella, extra virgin olive oil

FOCACCIA SANDWICHES

Our house-made focaccias are baked daily using authentic Italian flour and a long fermentation process.

Carne 18

Salami, ham, mortadella, mild provolone cheese, salsa verde, rocket (fresh or melt)

Bologna 18

Mortadella, buffalo mozzarella, rocket, pistachio pesto, rocket (fresh)

Contadina 18

Sautee zucchini, mushrooms, pumpkin ricotta, herbs, rocket (fresh or melt)

San Danielle 20

Prosciutto, buffalo mozzarella, cherry tomato, parmesan, basil pesto, rocket (fresh)

Polpette 20

House-made meatballs, tomato sauce, mild provolone cheese, parmesan (melt)

PASTA & MAINS

Our pastas are made in house with superior quality Italian flour, eggs and semola.

Risotto al Funghi 26

Carnaroli rice, mushrooms, fresh herbs, Grana Padano parmesan

Fettuccine Mare e Monte 27

Tomato sauce, prawns, guanciale, fermented chilli, capers

Kids Fettuccine al Sugo 10

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