



BREAKFAST MENU

COFFEE



OUR COFFEE BEANS ARE
EXCLUSIVELY SUPPLIED BY
DARKS ROASTERS, NEWCASTLE

Black	S	L
Espresso	4	-
Long Black	5	6

White	S	L
Macchiato	4.5	-
Piccolo	4.5	-
Flat White	5	6
Latte	5	6
Cappuccino	5	6
Babycino	2	-

Specialty	S	L
Chai Latte	5	6
Mocha	5.5	6.5
Hot Chocolate	5.5	6.5
Matcha	6	7

Extras	
Extra Shot Decaf	+0.6
Soy Almond Oat Lactose Free	+0.8
Vanilla Caramel Hazelnut	+0.8
Iced	+1

JUICES



Nectar Cold Pressed
Ask your waiter for available
flavours

6

TEA



T2 Loose-Leaf Tea

Chai	6
Chamomile	6
English Breakfast	6
Japanese Sencha	6
Lemongrass & Ginger	6
Peppermint	6

BREAKFAST BITES



House-made muffin v	7.5
Banana bread v, gf	8.5
Plain croissant v	8.5
Served with butter or jam	
Focaccia slice v, gfo	8.5
Served with butter or jam	
Zucchini & bacon slice	10
Zucchini & bacon slice with side salad and chutney	14
Ham & cheese croissant	12.5

Extras

Tomatoes +3 | Mushroom +4 | Egg +4 |
Bacon +5 | Hash Browns +2.5 |
Avocado +5 | Burrata +6 | Cured
Salmon +6 | Prosciutto +6

Gluten-free option +4

BREAKFAST CLASSICS



SERVED FROM
7:15 AM TO 11:00 AM

Eggs your way gfo 17

Two scrambled, fried or poached
eggs, focaccia slices and butter

Smashed avo v, gfo 23.5

Smashed avo, fresh salsa, French
goat cheese on a focaccia bread

Eggs benedict v, gfo 24

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

SERVED ALL DAY

Ham & cheese 18

Tuscan focaccia sandwich

Loaded with Premium smoked ham
and mild Italian provolone cheese

Anthony Bourdain 20

Tuscan focaccia sandwich

Loaded with Premium Pistachio
Mortadella, mild Italian provolone
cheese and French Dijon Mustard

Grande bacon & egg 20

Tuscan focaccia sandwich gfo

Double eggs, double bacon, mild
spicy tomato chutney or
tomato/bbq sauce

Grande bacon & egg Italiano 21.5

Tuscan focaccia sandwich gfo

Double eggs, double bacon, mild
provolone cheese and basil pesto

Ortaggio 23.5

Tuscan focaccia sandwich v, gfo

Sautee zucchini, pumpkin ricotta,
hash-brown, avocado, pesto, rocket



LUNCH MENU

FOCACCIA SANDWICHES



OUR HOUSE-MADE TUSCAN FOCACCIAS ARE BAKED TO SERVE FROM 11:00 AM TO 1:30PM

- | | |
|--|----|
| Bologna gfo | 23 |
| Mortadella, buffalo mozzarella, pistachio pesto, rocket (fresh) | |
| Carne gfo | 24 |
| Salami, ham, mortadella, mild provolone, salsa verde, rocket (fresh or melted) | |
| Contadina v, gfo | 24 |
| Sautee zucchini, mushrooms, pumpkin ricotta, rocket, truffle oil (fresh or melted) | |
| Reuben | 25 |
| Pastrami, mild Italian provolone, sauerkraut, gherkins, Russian sauce (fresh or melted) | |
| Polpetta | 25 |
| House-made meatballs, tomato sauce, mild Italian provolone, rocket, Grana Padano (melted) | |
| Chicken alla Milanese | 27 |
| Fried crumbed chicken breast, bacon, mild Italian provolone, iceberg lettuce, aioli (melted) | |
| San Daniele gfo | 27 |
| Prosciutto, buffalo mozzarella, semi-dried tomatoes, Grana Padano, pesto, rocket (fresh) | |

APPETISERS



SERVED FROM
11:00 PM TO 1:30 PM

- | | |
|---|----|
| Hot Chips gfo | 14 |
| Potato chips, Grana Padano, aioli | |
| Mozzarella sticks (6 un.) | 21 |
| Crumbed-fried mozzarella sticks served with pasta sauce | |
| San Daniele Arancini (3 un.) | 22 |
| San Daniele prosciutto, Grana Padano, lime aioli | |
| Funghi Arancini (3 un.) v | 22 |
| Mushrooms, Grana Padano, aioli | |
| Prosciutto and Burrata gfo | 33 |
| 20-month aged San Daniele prosciutto, burrata, seasonal fruit and focaccia slices | |

SALADS



- | | |
|--|------|
| Rocket & Pear v, gf | 21 |
| Walnuts, Grana Padano, balsamic dressing | |
| Caprese v, gf | 23.5 |
| Heirloom tomatoes, basil, buffalo mozzarella, extra virgin olive oil | |

KIDS



- | | |
|---------------------------------|----|
| Nuggets and Chips v, gfo | 16 |
|---------------------------------|----|

DRINKS

Soft Drinks & Water

- | | |
|--------------------------------|---|
| Coke Coke Zero Lemonade | 5 |
| Mineral Water | 5 |
| Lemon Lime Bitters | 6 |
| San Pellegrino Sparkling Water | 7 |

Beer

- | | |
|--------------------------------|----|
| Tap | 12 |
| Pale Ale Lager Ginger Beer | |
| Bottle | 12 |
| Peroni Moretti | |

Juices

- Nectar Cold Pressed
Orange, Apple or Green

Wine

Check our Wine List for full selection



6



DESSERTS



- | | |
|---------------------------------|-----|
| Gelato | 7.5 |
| Vanilla Chocolate Pistachio | |
| Affogato | 12 |
| Vanilla bean gelato, espresso | |
| Add Mr. Black coffee liqueur | +5 |

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
15% Holiday surcharge

gf gluten-free

gfo gluten-free option

v vegetarian

IGNITE YOUR
PASSION FOR
ARTISAN FOOD



DINNER MENU

APPETISERS



Hot Chips gfo	14
Potato chips, Grana Padano, aioli	
Warm Olives v, gfo	17
Mozzarella sticks (6 un.)	21
Crumbed-fried mozzarella sticks served with pasta sauce	
Garlic Pizzetta v, gfo	22.5
Garlic, oregano, rosemary, Grana Padano, EVO	
San Daniele Arancini (3 un.)	22
San Daniele prosciutto, Grana Padano, lime aioli	
Funghi Arancini (3 un.) v	22
Mushrooms, Grana Padano, aioli	
Polpette al Sugo (4 un.)	25
House-made meatballs, pasta sauce, Grana Padano Parmesan DOP, house-made focaccia slices	
Prosciutto and Burrata gfo	34
20-month aged San Daniele prosciutto, 100gr burrata, rocket, seasonal fruit and house-made focaccia slices	

MAINS

Fusilli al pesto gfo	36.5
Pesto sauce, semi-dried tomatoes, Italian stracciatella cheese (the burrata creamy filling), Grana Padano Parmesan DOP & pistachio	
Fettuccine al Ragù gfo	38
Tomato sauce, 6 hours slow-cooked premium beef ragu, Grana Padano Parmesan DOP	
Chicken Parmi Classico	35
300gr of House crumbed-fried chicken breast, tomato sauce, mild Italian provolone, premium ham, served with hot chips & salad	

Gluten-free option



36.5

38

35

+5

SALADS



Rocket & Pear v, gf	21
Walnuts, Grana Padano, balsamic dressing	
Caprese v, gf	23.5
Heirloom tomatoes, basil, buffalo mozzarella, extra virgin olive oil	

KIDS



Mozzarella Pizza	17
Salami Pizza	18
Ham Pizza	18
Fettuccine al Sugo	16

DRINKS



Soft drinks & water

Coke Coke Zero Lemonade	5
Mineral Water	5
Lemon Lime Bitters	6
San Pellegrino Sparkling Water	7

Beer

Tap	12
Pale Ale Lager Seasonal	
Bottle	12
Peroni Moretti	

Juices

Nectar Cold Pressed Orange - Apple - Green
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Wine

Check our Wine List for full selection



DON'T FORGET TO CHECK OUR SPECIALS MENU



OUR HOUSE-MADE NEAPOLITAN PIZZA DOUGH IS PREPARED USING AUTHENTIC ITALIAN FLOUR AND A LONG FERMENTATION PROCESS

PIZZA ROSSE TOMATO BASE



Margherita v, gfo 27.5

Fior di latte mozzarella, basil, extra virgin olive oil

Romana gfo 31

Fior di latte mozzarella, anchovies, black olives, oregano

Norma v, gfo 33

Fior di latte mozzarella, eggplant, Grana Padano, chilli flakes and olives

Nono Carollo gfo 33

Fior di latte mozzarella, salami calabrese (spicy), roasted capsicum

Giardino v, gfo 33

Roasted zucchini, Swiss brown and portobello mushrooms, artichokes, ricotta and truffle oil

Capricciosa gfo 33

Fior di latte mozzarella, smoked ham, Swiss brown and portobello mushrooms, artichokes, olives, extra virgin olive oil

Molto di Carne gfo 33

Fior di latte mozzarella, salami, smoked ham, pancetta, pork sausage, salsa verde

Calabrese gfo 33

Fior di latte mozzarella, smoked scamorza cheese, spanish chorizo, olives, onions, oregano, garlic

Calzone (folded pizza) gfo 33

Fior di latte mozzarella, salami, basil, ricotta, Grana Padano

Prosciutto gfo 37

Fior di latte mozzarella, 20-month aged San Daniele prosciutto, fresh rocket, burrata, Grana Padano, extra virgin olive oil

PIZZA BIANCHE WHITE BASE



Funghi & Fontina v, gfo 33

Fior di latte mozzarella, Swiss brown and portobello mushrooms, fontina DOP cheese, Grana Padano, herbs, Italian truffle oil

Lagune v, gfo 33

Buffalo mozzarella, fior di latte mozzarella, cherry tomatoes, Grana Padano parmesan DOP basil pesto

Gamberi gfo 34

Fior di latte mozzarella, stracchino cheese, marinated prawns, roasted capsicum, garlic, herbs, Grana Padano, chilli oil

Gluten-free option +5

DESSERTS



Gelato 7.5

Vanilla bean | Chocolate | Pistachio

Affogato 12

Vanilla bean gelato, espresso

Add Mr. Black coffee liqueur +5

Banoffee 17.5

Caramel, bananas, whipped cream with a touch of cinnamon, grated dark chocolate, biscuit base

Tiramisu 17.5

Espresso and Mr. Black coffee liqueur-soaked lady fingers, mascarpone cream, dark chocolate

Nutella Calzone (folded pizza) or Nutella Pizza 23

Nutella, strawberries

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SUNDAY DINNER MENU

APPETISERS



Hot Chips gfo	14
Potato chips, Grana Padano, aioli	
Warm Olives v, gfo	17
Mozzarella sticks (6 un.)	21
Crumbed-fried mozzarella sticks served with pasta sauce	
Garlic Pizzetta v, gfo	22.5
Garlic, oregano, rosemary, Grana Padano, EVO	
San Daniele Arancini (3 un.)	22
San Daniele prosciutto, Grana Padano, lime aioli	
Funghi Arancini (3 un.) v	22
Mushrooms, Grana Padano, aioli	
Polpette al Sugo (4 un.)	24
House-made meatballs, pasta sauce, Parmesan, focaccia slices	
Prosciutto and Burrata gfo	34
20-month aged San Daniele prosciutto, burrata, seasonal fruit and focaccia slices	



SALADS



Rocket & Pear v, gf	21
Walnuts, Grana Padano, balsamic dressing	
Caprese v, gf	23.5
Heirloom tomatoes, basil, buffalo mozzarella, extra virgin olive oil	

KIDS



Mozzarella Pizza	17
Salami Pizza	18
Ham Pizza	18
Nuggets and chips	16

Gluten-free option +5

DRINKS



Soft drinks & water

Coke Coke Zero Lemonade	5
Mineral Water	5
Lemon Lime Bitters	6
San Pellegrino Sparkling Water	7

Beer

Tap	12
Pale Ale Lager Seasonal	
Bottle	12
Peroni Moretti	

Juices

Nectar Cold Pressed Orange - Apple - Green
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Wine

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Romana gfo 31

Fior di latte mozzarella, anchovies, black olives, oregano

Norma v, gfo 33

Fior di latte mozzarella, eggplant, Grana Padano, chilli flakes and olives

Nono Carollo gfo 33

Fior di latte mozzarella, salami calabrese (spicy), roasted capsicum

Giardino v, gfo 33

Roasted zucchini, Swiss brown and portobello mushrooms, artichokes, ricotta and truffle oil

Capricciosa gfo 33

Fior di latte mozzarella, smoked ham, Swiss brown and portobello mushrooms, artichokes, olives, extra virgin olive oil

Molto di Carne gfo 33

Fior di latte mozzarella, salami, smoked ham, pancetta, pork sausage, salsa verde

Calabrese gfo 33

Fior di latte mozzarella, smoked scamorza cheese, spanish chorizo, olives, onions, oregano, garlic

Calzone (folded pizza) gfo 33

Fior di latte mozzarella, salami, basil, ricotta, Grana Padano

Prosciutto gfo 37

Fior di latte mozzarella, 20-month aged San Daniele prosciutto, fresh rocket, burrata, Grana Padano, extra virgin olive oil

PIZZA BIANCHE WHITE BASE



Funghi & Fontina v, gfo 33

Fior di latte mozzarella, Swiss brown and portobello mushrooms, fontina DOP cheese, Grana Padano, herbs, Italian truffle oil

Lagune v,gfo 33

Buffalo mozzarella, fior di latte mozzarella, cherry tomatoes, Grana Padano parmesan DOP basil pesto

Gamberi gfo 34

Fior di latte mozzarella, stracchino cheese, marinated prawns, roasted capsicum, garlic, herbs, Grana Padano, chilli oil

Gluten-free option +5

DESSERTS



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