



## BREAKFAST MENU

### COFFEE



Our coffee beans are exclusively supplied by Darks Roasters, Newcastle

| Black                             | S    | L   |
|-----------------------------------|------|-----|
| Espresso                          | 3.5  | -   |
| Long Black                        | 4.5  | 5.5 |
| White                             | S    | L   |
| Macchiato                         | 4    | -   |
| Piccolo                           | 4    | -   |
| Flat White                        | 4.5  | 5.5 |
| Latte                             | 4.5  | 5.5 |
| Cappuccino                        | 4.5  | 5.5 |
| Babycino                          | 2    | -   |
| Specialty                         | S    | L   |
| Chai Latte                        | 5    | 6   |
| Mocha                             | 5    | 6   |
| Hot Chocolate                     | 5    | 6   |
| Matcha                            | 5.5  | 6.5 |
| Extras                            |      |     |
| Extra Shot   Decaf                | +0.6 |     |
| Soy   Almond   Oat   Lactose Free | +0.8 |     |
| Vanilla   Caramel   Hazelnut      | +0.8 |     |
| Iced                              | +1   |     |

### JUICES



|                     |   |
|---------------------|---|
| Nectar Cold Pressed | 6 |
|---------------------|---|

Ask your waiter for available flavours

### TEA



| T2 Loose-Leaf Tea   |     |
|---------------------|-----|
| Chai                | 5.5 |
| Chamomile           | 5.5 |
| English Breakfast   | 5.5 |
| Japanese Sencha     | 5.5 |
| Lemongrass & Ginger | 5.5 |
| Peppermint          | 5.5 |

### BREAKFAST



Served from  
7:30 am to 11:30 am

### BREAKFAST BITES



|                                        |     |
|----------------------------------------|-----|
| House-made muffin v                    | 7   |
| Banana bread v, gf                     | 7.5 |
| Plain croissant v                      | 7.5 |
| Served with favorite spread            |     |
| Focaccia slice v, gfo                  | 8   |
| Served with favorite spread            |     |
| Ham & cheese croissant                 | 12  |
| Loaded ham & cheese focaccia toast gfo | 14  |
| Gluten-free option                     | +5  |

### ARTISAN CLASSICS



|                                                                                                                            |    |
|----------------------------------------------------------------------------------------------------------------------------|----|
| Eggs your way gfo                                                                                                          | 15 |
| Two scrambled, fried or soft-poached eggs, focaccia slices and butter                                                      |    |
| Grande bacon & egg focaccia sandwich gfo                                                                                   | 17 |
| Two eggs, bacon, mild spicy tomato chutney or tomato/barbecue sauce                                                        |    |
| Grande bacon & egg focaccia sandwich - Italiano gfo                                                                        | 19 |
| Two eggs, bacon, mild provolone cheese and basil pesto                                                                     |    |
| Giardino v, gfo                                                                                                            | 19 |
| Sautee zucchini, avocado, pumpkin ricotta, smoked scamorza cheese on a focaccia bread                                      |    |
| Smashed avo v, gfo                                                                                                         | 20 |
| Smashed avocado, tomatoes, herbs, pickled veggies & mediterranean goat cheese on a focaccia bread                          |    |
| Eggs benedict v, gfo                                                                                                       | 22 |
| Two poached eggs, bacon, cherry tomatoes, citrus hollandaise sauce on a focaccia bread                                     |    |
| Acai bowl v, gf                                                                                                            | 19 |
| Topped with fresh fruits & granola                                                                                         |    |
| Extras                                                                                                                     |    |
| Tomatoes +3   Mushroom +4   Egg +4   Bacon +4   Hash Browns +4   Avocado +5   Burrata +6   Cured Salmon +6   Prosciutto +6 |    |



Don't forget to check our specials menu



## LUNCH MENU

### FOCACCIA SANDWICHES



Our house-made Tuscan focaccias are baked to serve from 11:00 am onwards

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| Bologna <b>gfo</b>                                                                         | 19 |
| Mortadella, buffalo mozzarella, pistachio pesto, rocket (fresh)                            |    |
| Contadina <b>v, gfo</b>                                                                    | 20 |
| Sautee zucchini, mushrooms, pumpkin ricotta, herbs, rocket (fresh or melted)               |    |
| Carne <b>gfo</b>                                                                           | 20 |
| Salami, ham, mortadella, mild provolone, salsa verde, rocket (fresh or melted)             |    |
| Polpette                                                                                   | 22 |
| House-made meatballs, tomato sauce, mild provolone cheese, rocket, Grana Padano (melted)   |    |
| San Daniele <b>gfo</b>                                                                     | 23 |
| Prosciutto, buffalo mozzarella, tomatoes, Grana Padano, basil pesto, rocket (fresh)        |    |
| Chicken Milanese                                                                           | 23 |
| Fried crumbed chicken breast, bacon, mild provolone, iceberg lettuce, basil aioli (melted) |    |

### LUNCH



Served from  
12:00 pm to 2:00 pm

### APPETISERS



|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| Potato Wedges <b>gfo</b>                                                          | 14 |
| Potato wedges, Grana Padano, aioli                                                |    |
| San Daniele Arancini (3 un.)                                                      | 18 |
| San Daniele prosciutto, Grana Padano, lime aioli                                  |    |
| Funghi Arancini (3 un.) <b>v</b>                                                  | 18 |
| Mushrooms, Grana Padano, lime aioli                                               |    |
| Prosciutto and Burrata <b>gfo</b>                                                 | 27 |
| 20-month aged San Daniele prosciutto, burrata, seasonal fruit and focaccia slices |    |

### SALADS



|                                                                      |    |
|----------------------------------------------------------------------|----|
| Rocket & Pear <b>v, gf</b>                                           | 19 |
| Walnuts, Grana Padano, balsamic dressing                             |    |
| Caprese <b>v, gf</b>                                                 | 21 |
| Heirloom tomatoes, basil, buffalo mozzarella, extra virgin olive oil |    |

### KIDS



|                                  |    |
|----------------------------------|----|
| Fettuccine al Sugo <b>v, gfo</b> | 15 |
|----------------------------------|----|

### MAINS



Our pastas are made in-house with superior quality Italian flour, eggs & semola

|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| Fettuccine Mare e Monte <b>gfo</b>                                                            | 30 |
| Tomato sauce, prawns, guanciale (pork cheek bacon), fermented chilli, capers                  |    |
| Fettuccine Boscaiola <b>gfo</b>                                                               | 30 |
| Creamy sauce, mushrooms, pancetta, Grana Padano, herbs                                        |    |
| Pappardelle al Ragu <b>gfo</b>                                                                | 30 |
| Tomato sauce, slow-cooked beef ragu, Grana Padano                                             |    |
| Chicken Parmi Classico                                                                        | 29 |
| Fried crumbed chicken breast, tomato sauce, mild provolone, served with potato wedges & salad |    |
| Risotto al Funghi <b>v, gf</b>                                                                | 29 |
| Carnaroli rice, mushrooms, fresh herbs, Grana Padano                                          |    |

### DESSERTS



|                                      |    |
|--------------------------------------|----|
| Gelato                               | 7  |
| Vanilla bean   Chocolate   Pistachio |    |
| Affogato                             | 11 |
| Vanilla bean gelato, espresso        |    |
| Add Mr. Black coffee liqueur         | +5 |

### DRINKS



|                                |                             |                                        |   |
|--------------------------------|-----------------------------|----------------------------------------|---|
| Soft Drinks & Water            | Beer                        | Juices                                 | 6 |
| Coke   Coke Zero   Lemonade    | Tap                         | Nectar Cold Pressed                    |   |
| Mineral Water                  | Pale Ale   Lager   Seasonal | Ask your waiter for available flavours |   |
| Lemon Lime Bitters             | Bottle                      | Wine                                   |   |
| San Pellegrino Sparkling Water | Peroni   Moretti            | Check our Wine List for full selection |   |

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



|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| Potato Wedges gfo                                                                   | 14 |
| Potato wedges, Grana Padano, aioli                                                  |    |
| Warm Olives v, gfo                                                                  | 15 |
| Garlic Pizzetta v, gfo                                                              | 18 |
| Garlic, oregano, rosemary, Grana Padano, extra virgin olive oil                     |    |
| San Daniele Arancini (3 un.)                                                        | 18 |
| San Daniele prosciutto, Grana Padano, lime aioli                                    |    |
| Funghi Arancini (3 un.) v                                                           | 18 |
| Mushrooms, Grana Padano, lime aioli                                                 |    |
| Salami & Olives gfo                                                                 | 22 |
| Salami, olives, focaccia Genovese slices                                            |    |
| Prosciutto & Burrata gfo                                                            | 27 |
| 20-month aged San Daniele prosciutto, 100g burrata, seasonal fruit, focaccia slices |    |
| Gluten-free option                                                                  | +5 |

### MAINS

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| Fettuccine Boscaiola gfo                                                                                    | 30 |
| Creamy sauce, mushrooms, pancetta, Grana Padano                                                             |    |
| Fettuccine Mare e Monte gfo                                                                                 | 30 |
| Tomato sauce, prawns, guanciale (pork cheek bacon), fermented chilli, capers                                |    |
| Rigatoni alla Norma gfo                                                                                     | 30 |
| Tomato sauce, eggplant, olives, basil, stracciatella cheese, Grana Padano                                   |    |
| Pappardelle al Ragu gfo                                                                                     | 30 |
| Tomato sauce, slow-cooked beef ragu, Grana Padano                                                           |    |
| Risotto al Funghi v, gfo                                                                                    | 30 |
| Carnaroli rice, mushrooms, fresh herbs, Grana Padano                                                        |    |
| Chicken Parmi Classico                                                                                      | 30 |
| Fried crumbed chicken breast topped with tomato sauce, mild provolone and served with potato wedges & salad |    |



### SALADS



|                                                                      |    |
|----------------------------------------------------------------------|----|
| Rocket & Pear v, gf                                                  | 19 |
| Walnuts, Grana Padano, balsamic dressing                             |    |
| Caprese v, gf                                                        | 21 |
| Heirloom tomatoes, basil, buffalo mozzarella, extra virgin olive oil |    |

### KIDS



|                                   |    |
|-----------------------------------|----|
| Mozzarella Pizza v, gfo           | 15 |
| Salami Pizza gfo                  | 16 |
| Ham Pizza gfo                     | 16 |
| Fettuccine al Sugo v, gfo         | 15 |
| Chicken schnitzel & wedges v, gfo | 16 |

### DRINKS



|                                |                             |                                        |   |
|--------------------------------|-----------------------------|----------------------------------------|---|
| Soft drinks & water            | Beer                        | Juices                                 | 6 |
| Coke   Coke Zero   Lemonade    | Tap                         | Nectar Cold Pressed                    |   |
| Mineral Water                  | Pale Ale   Lager   Seasonal | Ask your waiter for available flavours |   |
| Lemon Lime Bitters             | Bottle                      | Wine                                   |   |
| San Pellegrino Sparkling Water | Peroni   Moretti            | 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                                                                                                                  | 26 |
| Fior di latte mozzarella, basil, extra virgin olive oil                                                                            |    |
| Romana gfo                                                                                                                         | 28 |
| Fior di latte mozzarella, anchovies, black olives, oregano                                                                         |    |
| Norma v, gfo                                                                                                                       | 29 |
| Fior di latte mozzarella, eggplant, Grana Padano, chilli flakes                                                                    |    |
| Nono Carollo gfo                                                                                                                   | 29 |
| Fior di latte mozzarella, salami calabrese (spicy), roasted capsicum                                                               |    |
| Caprese v, gfo                                                                                                                     | 29 |
| Buffalo mozzarella, cherry tomatoes, Grana Padano, basil pesto                                                                     |    |
| Capricciosa gfo                                                                                                                    | 30 |
| Fior di latte mozzarella, smoked ham, Swiss brown and portobello mushrooms, artichokes, olives, extra virgin olive oil             |    |
| Contadina v, gfo                                                                                                                   | 30 |
| Roasted zucchini, Swiss brown and portobello mushrooms, pumpkin ricotta                                                            |    |
| Molto di Carne gfo                                                                                                                 | 30 |
| Fior di latte mozzarella, salami, smoked ham, pancetta, pork sausage, salsa verde                                                  |    |
| Calabrese gfo                                                                                                                      | 30 |
| Fior di latte mozzarella, smoked scamorza cheese, chorizo, onions, oregano                                                         |    |
| Prosciutto gfo                                                                                                                     | 34 |
| Fior di latte mozzarella, 20-month aged San Daniele prosciutto, fresh rocket, burrata, shaved Grana Padano, extra virgin olive oil |    |
| Gluten-free option                                                                                                                 | +5 |

## PIZZA BIANCHE

white base



|                                                                                                                          |    |
|--------------------------------------------------------------------------------------------------------------------------|----|
| Funghi & Fontina v, gfo                                                                                                  | 30 |
| Fior di latte mozzarella, Swiss brown and portobello mushrooms, fontina DOP cheese, Grana Padano, herbs, truffle oil     |    |
| Gamberi gfo                                                                                                              | 32 |
| Fior di latte mozzarella, stracchino cheese, marinated prawns, roasted capsicum, garlic, herbs, Grana Padano, chilli oil |    |
| Quattro Formaggi gfo                                                                                                     | 32 |
| Fior di latte mozzarella, smoked scamorza, fontina DOP, gorgonzola, walnuts, honey drizzle, herbs                        |    |
| Gluten-free option                                                                                                       | +5 |

## DESSERTS



|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| Gelato                                                                                        | 7  |
| Vanilla bean   Chocolate   Pistachio                                                          |    |
| Affogato                                                                                      | 11 |
| Vanilla bean gelato, espresso                                                                 |    |
| Add Mr. Black coffee liqueur                                                                  | +5 |
| Banoffee                                                                                      | 14 |
| Caramel, bananas, whipped cream with a touch of cinnamon, grated dark chocolate, biscuit base |    |
| Tiramisu                                                                                      | 14 |
| Espresso and Mr. Black coffee liqueur-soaked lady fingers, mascarpone cream, dark chocolate   |    |
| Nutella Pizza                                                                                 | 20 |
| Nutella, strawberries                                                                         |    |

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## WINE LIST

### RED



|                                                                   |    |    |
|-------------------------------------------------------------------|----|----|
| House Red   Montepulciano d'Abruzzo <i>Italy</i>                  | 11 | 49 |
| Moments of Clarity   Shiraz <i>Barossa Valley, Australia</i>      | 11 | 50 |
| Rob Dolan   Pinot Noir <i>Yarra Valley, Australia</i>             | 12 | 55 |
| Howard Park   Cabernet Sauvignon <i>Margaret River, Australia</i> |    | 55 |
| Pulenta la Flor   Malbec <i>Mendoza, Argentina</i>                |    | 55 |
| Mansalto La Commenda   Chianti <i>Tuscany, Italy</i>              | 13 | 60 |
| Tomfoolery Young Blood   Shiraz <i>Barossa Valley, Australia</i>  |    | 65 |

### WHITE



|                                                                       |    |    |
|-----------------------------------------------------------------------|----|----|
| Petal & Stem   Sauvignon Blanc <i>Marlborough, New Zealand</i>        | 11 | 50 |
| Vinuva Organic   Pinot Grigio <i>Sicily, Italy</i>                    | 12 | 56 |
| Scarborough Yellow Label   Chardonnay <i>Hunter Valley, Australia</i> | 12 | 57 |

### ROSÉ



|                                            |    |    |
|--------------------------------------------|----|----|
| La Tonnelle   Rosé <i>Provence, France</i> | 11 | 52 |
|--------------------------------------------|----|----|

### SPARKLING



|                                              |    |    |
|----------------------------------------------|----|----|
| Villa Sandi   Prosecco <i>Treviso, Italy</i> | 12 | 56 |
|----------------------------------------------|----|----|

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TASTE

TASTE

CRAFT

AFT

LAGUNE

LAGUNE

enjoy!

enjoy!

Fresh

Fresh

WAMBERAL  
BEACH

WAMBERAL  
BEACH

PET  
LOVERS

artisan

artisan

EST  
202

EST  
202

TASTE

TE