

ALL DAY BREAKFAST

GREEN BREAKFAST SALAD (GF | V) **24.9**
Coconut sautee kale, roasted sweet potato, green falafel, pickled chilli, 1 poached egg, green hollandaise sauce, curried coconut dust.
Add ons: halloumi +6 • bacon +5 • extra egg +3

POLENTA FRITTER (GF) **24.9**
served with mushroom, cavolo nero, asparagus, poached egg and hollandaise sauce
Add ons: egg +3 • bacon +5 • beef brisket +8

SRI LANKAN CURRIED EGGS (V | DF) **24.9**
Served with kaffir lime & coconut & tomato salad with roti canai.
Add ons: bacon +5 • meredith goats feta +6

AVOCADO TARTINE (V+) **20.0**
Served with tomato wedges, golden beets, pickled chilli with lime oil on sourdough
Add ons: egg +3 • feta +6 • bacon +5

BELLAGIO'S BACON & EGG ROLL **16.9**
Crispy bacon, 2 fried eggs, housemade tomato relish, mayo on brioche.
Add ons: fried chicken +8 • cheese +3 • side of fries +4

SCRAMBLED CHORIZO EGG BUTTY **18.0**
Served with chimichurri on brioche.
Add ons: cheese +3 • side of fries +4 • Fried chicken +8

CURED KING ORA SALMON BAGEL **24.0**
Served with horseradish cream cheese, cucumber, pickled fennel & capers .

ANCHOVY TOAST **22.0**
Heirloom tomato, hard boiled egg, parsley oil & mayo on sourdough.

EGGS ON SOURDOUGH TOAST (V) **14.5**
Eggs: Fried • Poached • Scrambled +1

SOURDOUGH TOAST • SEEDED BREAD **9.0**
Condiments: jam • Marmelade • Vegemite • Peanut butter
2 slices • GF +1

TREATS UNTIL 11 AM

BELGIAN WAFFLES (V) **20.0**
Served with salted caramel sauce, vanilla infused banana and candied pecans
Add ons: bacon +5

5 GRAINS PORRIDGE (V+) **19.0**
served with poached pear, roasted hazelnuts and oat milk

VEGAN ORANGE GRANOLA (V+) **19.0**
Granola, coconut yoghurt, fresh orange, cacao nibs, goji berries

BREAKFAST COCKTAILS

MIMOSA **14.0**
Prosecco, fresh orange juice

APEROL SPRITZ **18.0**
Prosecco, soda, aperol

ESPRESSO MARTINI **18.0**
Spiced rum, mocca liqueur, espresso, vanilla

BLOODY MARY **20.0**
Mezcal, bloody mary mix, bacon garnish

SIDES

Egg • tomato relish	3
Fresh tomato • sautee greens	4
Avocado • bacon • potato fritter • mushroom	5
Halloumi • Meredith Valley marinated goat cheese • falafels	6
Lemon thyme poached chicken • chorizo	7
In house chardonnay cured King Ora salmon	8
Buttermilk fried chicken	8
24 hours slow braised beef brisket	8

V – vegetarian V+ – vegan GF – gluten free DF – dairy free

10% surcharge on Weekends – 15% surcharge on public holidays
No split bills by item on weekends. Thanks for your understanding.

LUNCH FROM 11 AM

GLOWING ASIAN BOWL (GF | V) 24.0

Steamed red rice, edamame, pickled carrots, bok choy, cucumber, wombok, fried shallots, miso dressing, soy cured egg
Add ons: cured King Ora salmon +7 • fried chicken +8 • avo +5

CAULIFLOWER SALAD (GF, V+) 24.0

With red cabbage, pickled apple and fennel, mint, coriander and muhamarra sauce
Add ons: falafel +5 • halloumi +6 • fried chicken +8

DUCK SALAD (GF) 26.9

Confit duck leg, crispy kipfler potatoes, radicchio, baby gem, pickled beetroots, orange dressing and chives
Add ons: egg +3 • bacon +5 • goats feta +5

KOREAN FRIED CHICKEN BURGER 22.0

Served with shaved red cabbage, kimchi and gochujang mayo
Add ons: egg +3 • cheese +3 • chips +4

BEEF BRISKET BURGER 22.0

With american cheese, lettuce, sweet pickles and bbq smokey mayo
Add ons: bacon +5 • fried egg +3 • side of chips +4

WAFFLES AND FRIED CHICKEN 22.0

with fried egg and maple syrup
Add ons: fried egg +3 • bacon +5 • side of chips +4

HOT CHIPS 10.0

SWEETS UNTIL SOLD OUT

POLENTA CAKE (GF, V) 8.0

BURNED BASQUE CHEESECAKE (GF) 14.0

With berry coulis & almond wattleseed crumble

ORANGE WALNUT BROWNIES (V) 6.0

Add ons: Vanilla ice cream scoop +3

HOUSE MADE BANANA BREAD (V) 8.0

Toasted with butter

Wines

PROSECCO 14 | 56

NV Babo, Fruitilli ITA

SAUVIGNON BLANC 12 | 42

2020 KONO, Marlborough, NZ

CHARDONNAY 15 | 56

2021 Murdoch Hill, Adelaide Hills, AUS

PINOT GRIGIO 12 | 40

2021 Sensi collection, Veneto, ITA

ROSE 14 | 56

2020 Spinifex Miette, Barossa, AUS

PINOT NOIR 15 | 60

2023 Garagiste, Morning Peninsular, AUS

SHIRAZ 12 | 48

2019 bonnvilla, Hunter Valley, AUS

BEERS

PALE ALE ALL 9.00

LAGER

PERONI

ALC. FREE PALE ALE

CAFE
WINEBAR
EVENTS
CATERING

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COFFEES

ESPRESSO & PICCOLO

Regular 4.0
Large 4.5



MILK COFFEES

Regular 4.7
Large 5.2

ICED COFFEES

Regular 4.7
Large 6.0
Mocca 6.5

MOCHA & HOT CHOC

Regular 5.0
Large 5.5

Alt. milks + 0.8

Strong/ decaf + 0.5

Specialty coffee

POUR OVER

9.0

COLD DRIP

6.0

ORANGE COFFEE

6.0

AFFOGATO

6.0

LATTES

ALL 6.0

MATCHA LATTE

ICED MATCHA LATTE +0.5

TURMERIC LATTE

Alt. milks + 0.8

Teas

ALL 6.0

STICKY CHAI LATTE (HOMEMADE)

CHILLI MANGO BLACK TEA LATTE

ENGLISH BREAKFAST

GINGER LEMON

GREEN TEA

PEPPERMINT

EARL GREY

Juices

ALL 10.0

FRESH PRESSED ORANGE OR APPLE

GOLDEN GOODNESS

Orange, Ginger, Lemon, Carrot

DETOX

Beetroot, Carrot, Celery, Orange, Ginger

CLEAN GREEN

Lemon, Celery, Cucumber, Apple

SMOOTHIES

CLASSIC SMOOTHIE

10.0

With milk, honey & greek yoghurt

Banana • Mango • Passionfruit • Berries

(choose 1 to 2 flavours max.)

Add protein + 1.0

GREEN BREAKFAST

12.9

Banana, Peanut Butter, Kale,
Vanilla Protein, Oat milk

MILKSHAKES

ALL 9.5

CLASSIC MILKSHAKE

Chocolate • Vanilla • Strawberry • Caramel

ICED COFFEE MILKSHAKE

Double shot espresso, ice cream, milk

SOFT DRINKS

SPARKLING

unlimited refills

6.0

HIBISKUS LEMONADE

Homemade w. Hibiscus, honey, lemon
(100% natural and refined sugar free)

6.0

COCA COLA

Classic • zero

5.0

SODA

Mandarin • Yozu

6.0

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15% Public Holiday

LOOKING FOR AN EVENT SPACE ?!

WHOLE VENUE & COURTYARD HIRE AVAILABLE
40 - 100 guest capacity

In house catering and drink options
Lisenced till midnight

Whole venue 3000,- AUS min. spend
Courtyard hire only 1000,- AUS min. spend

Min. spend includes service, unlimited water,
sparkling and still, along with chosen
catering options and drinks.

Let us design your event together,
one memory at a time.

Enquire now with management or via email:
info@bellagiocafe.com.au