

All Day Breakfast Menu

Toasted pane di casa sourdough bread & spreads	\$6	G.F.
Sourdough fruit bread with spreads - AG Bakery 50% fruit	\$6	G.F.
Toasties ham, cheese & tomato on croissant or turkish bread	\$8	G.F.
Toasties ham, cheese & tomato on sourdough	\$9	
Brioche french toast with poached pears, mixed berry preserve, honey yogurt with maple syrup, toasted almonds & coconut	\$16	
Toasted muesli with mixed berry compote, honey yogurt & hot or cold milk	\$10	Soy Milk + \$1
Porridge Power Breaky rhubarb honey compote, roasted apple, goji berry, black chia, roasted flaked almonds & coconut	\$14	
Buttermilk pancakes with roasted seasonal fruit, mixed berry compote, maple syrup & fresh vanilla bean ice-cream	\$14	
Breaky bruschetta cured cherry & yellow tomatoes, goats cheese, avocado, Spanish onion & spinach on pane di casa drizzled with lemon infused Mt Zero Olive Oil	\$16	G.F./V.
Smoked salmon stack spinach, avocados, free range eggs, pesto & hollandaise sauce on pane di casa with balsamic glaze	\$20	G.F.
Eggs Benedict free range eggs & ham on pane di casa topped with hollandaise sauce	\$17	G.F.
Eggs Florentine free range eggs and sautéed spinach on pane di casa topped with hollandaise sauce	\$17	G.F.
T. Man Poached eggs on potato mash with lemon preserve, capers and smoked salmon topped with hollandaise sauce	\$20	G.F.
Baked eggs free range eggs in smoked paprika, red kidney & cannelloni beans, Istra chorizo sausage, fresh coriander & tortilla bread	\$18	G.F.

G.F. Can be modified for gluten free

G.F./V. Can be modified for gluten free or vegetarian

il Caffe Delight free range eggs cooked to your liking, bacon, \$22 **G.F.**
free range pork chipolatas, balsamic herbed baked mushrooms,
sautéed spinach, pesto tomato and hash brown with a tangy
tomato relish on pane di casa

il Caffe Vego as per the delight without bacon & chipolatas \$18 **G.F.**

Do it your way eggs cooked to your liking on pane di casa \$9 **G.F.**

Extras	bacon \$4	chipolatas (2pc) \$3.5	smoked salmon \$4
	chorizo \$3	avocado \$3	tomato \$3
	mushrooms \$3	hash brown \$2	spinach \$3
	House baked beans \$4	hollandaise \$3	relish \$2

Kids Menu . . . **"UNDER 10"** \$5

"Soldiers" & whole poached egg	Toast, cheese & fried egg
Toast, ham & poached egg	Toastie w' ham & cheese

From 11am . . .

Thierry Croquet "Madame" baked sandwich \$14
with Dijon mustard béchamel, ham, cheddar cheese & soft poached egg

Swiss rosti golden brown pan fried grated jacket potato \$18 **G.F.**
with lemon thyme, fried eggs & prosciutto

Pumpkin & sage arancini balls with basil aioli & balsamic \$14.5 **V**
seasonal salad

Thai tuna arancini balls with sweet chilli dipping sauce & \$14.5
Asian dressing seasonal salad

il Caffe B.L.T.A. with aioli & tomato relish on Turkish bread \$12 **G.F./V.**
cheese + \$1

il Caffe platter with our daily dip, warm Istra chorizo sausage, \$20
prosciutto, fetta, mixed olives & pesto toasted pane di casa

Beer battered chips steak cut served with aioli \$9

Beer battered wedges with sweet chilli sauce & sour cream \$12.5

— check out our food display for more foccacias, toasties & cakes
— please ask our friendly staff about gluten free, vegetarian or vegan options