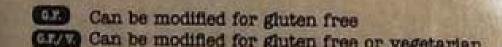
il Caffé

All Day Breakfast Menu

Toasted pane di casa sourdough bread & spreads	\$6 (617
Sourdough fruit bread with spreads - AG Bakery 50% fruit	\$6	6.12
Toasties ham, cheese & tomato on croissant or turkish bread Toasties ham, cheese & tomato on sourdough	\$8 \$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 soy Milk	\$10 + \$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	(GZ/YZ)
Smoked salmon stack spinach, avocados, free range eggs, pesto & hollandaise sauce on pane di casa with balsamic glaze	\$20	(13)
Eggs Benedict free range eggs & ham on pane di casa topped with hollandaise sauce	\$17	
Eggs Florentine free range eggs and sautéed spinach on pane di casa topped with hollandaise sauce	\$17	Q.P.
T. Man Poached eggs on potato mash with lemon preserve, capers and smoked salmon topped with hollandaise sauce	\$20	0.72
Baked eggs free range eggs in smoked paprika, red kidney & cannelloni beans, Istra chorizo sausage, fresh coriander & tortilla	\$18 bread	•



free rar	ige pork chipolatas, be	s cooked to your liking, bacon alsamic herbed baked mushro o and hash brown with a tan	ooms,	6.2
il Caffe	Vego as per the delight	t without bacon & chipolatas	\$18	G.F.
Do it you	ur way eggs cooked to	your liking on pane di casa	\$9	G.F.
Extras	bacon \$4 chorizo \$3 mushrooms \$3 House baked beans	chipolatas (2po) \$3.8 avocado \$3 hash brown \$2 \$4 hollandaise \$3	smoked tomato \$ spinach relish \$2	\$3
"Soldie	Menu UNI	egg Toast, cheese & frie Toastie w' ham & o		

The second secon	rom 1	lam
Thierry Croquet "Madame" baked sandwich with Dijon mustard béchamel, ham, cheddar cheese & soft p	\$14 oached e	gg
Swiss rosti golden brown pan fried grated jacket potato with lemon thyme, fried eggs & prosciutto	\$18	O.P.
Pumpkin & sage arancini balls with basil aioli & balsamic seasonal salad	\$14.5	•
Thai tuna arancini balls with sweet chilli dipping sauce & Asian dressing seasonal salad	\$14.5	
il Caffe B.L.T.A. with aioli & tomato relish on Turkish bread	\$12	G.F./V.
il Caffe platter with our daily dip, warm Istra chorizo sausage prosciutto, fetta, mixed olives & pesto toasted pane di casa	ge, \$20	
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 giuten free, vegetarian or vegan options