



Specials

Kale, quinoa and roast beetroot salad
\$17

Roasted pumpkin, chickpea & couscous salad
\$16.5

Cured ocean trout served w. dill & caper crème fraiche, honey mustard & fennel salad
(gf) \$20

Re-fried lentils with egg, salsa & avocado
\$18



all day breakfast

We use Villa Verde free-range eggs & Noisette bakery bread.

Buongusto Bircher Muesli

w. coconut, grated apple, pepitas, walnuts & berries served w. Greek Yoghurt & drizzled w. honey \$13 (v)

House Toasted Muesli

w. shaved coconut, hazelnuts, almonds, pepitas, sunflower seeds & sultanas toasted with honey & maple syrup. Served w. Greek Yoghurt & fruit compote \$13 (v)

Fruitbread

apricot & fig fruit loaf served w. choice of whipped vanilla bean butter, whipped cinnamon butter or jam \$8

Toast

choice of sourdough, multigrain or gluten free bread served w. Jam Lady jam, vegemite or peanut butter \$7 (gfo)

Hotcake Stack

**three fluffy hotcakes topped w. fresh seasonal berries, maple, berry coulis & vanilla crèma
OR served with mascarpone, maple, poached pears & crushed roasted almonds \$15.5**

Avocado Smash

**avocado smash on multigrain bread topped w. sunflower seeds & basil \$13.5
Add smoked salmon \$5 (v) (gfo)**

Eggs Your Way

choice of poached, fried or scrambled eggs served on sourdough toast \$9 (v) (gfo)

Honey & maple candied bacon

w. poached eggs, avocado & chilli jam on sourdough \$17 (gfo)

Benedict

two poached eggs on sourdough toast served w. Istra shaved leg ham, topped w. house made hollandaise sauce \$15 (v) (gfo)

Big Breakfast

eggs your way served on sourdough w. chorizo, grilled tomatoes, hash brown, herbed mushrooms, bacon & relish \$22

Buongusto Breakfast

black beans baked w. tomato, onion & chorizo & topped w. 2 poached eggs, served w. sourdough toast \$16.5 (gfo)

Breakfast Bruschetta

two poached eggs, avocado smash & crumbled fetta on toasted sourdough topped w. fresh diced tomato & extra virgin olive oil \$16 (v) (gfo)

extras

Extra egg \$2

house made tomato relish, hash brown, Italian herb mushrooms, hollandaise \$3

Grilled tomatoes, chorizo, avocado, house made baked beans \$4

Tasmanian smoked salmon, bacon \$5

PLEASE NOTE: No split bills, modifications to menu within reason, no swapping of extras

THANK YOU

lunch

Pulled Pork with Asian Slaw

slow cooked pulled pork served w. Asian slaw in a bun, w. garden salad
\$17.5

Harissa Lamb Burger

lamb burger served w. a mint yoghurt dressing in a bun, w. garden salad
\$17.5

BLAT

bacon, lettuce, avocado, grilled tomato & house mayonnaise in Turkish bread \$14

Chilli Calamari

grilled calamari, baby leaf mix, coriander, vietnamese mint, thai basil w. house made asian chilli dressing \$18 (gf)

pressed sandwiches

see our display cabinet for our selection of toasted sandwiches \$12

Caprese: bocconcini, tomato, basil

Ortolano: Roast vegetables, baby spinach leaves, feta

Roast chicken breast: w. cheese, avocado, house mayonnaise, baby spinach

Istra ham & cheese

bakery

See our selection of daily house baked cakes served w. vanilla bean crème fraîche \$6

See our selection of house baked biscotti \$3 ea

drinks

COFFEE

Toby's Estate Coffee Woolloomooloo Blend 100% high grade Arabica beans \$3.80
large + 70c; bonsoy + 50c; mocha + 50c; almond + \$1

Mörk 70% Dark hot chocolate \$4 (gf)

Phoenix Chai Latte \$5 (gf)

Affogato \$5

iced coffee \$4.5 add ice-cream + \$1.5

iced chocolate, strawberry or caramel \$5

TEA

Specialty Teas by Toby's Estate \$4

black - english breakfast, earl grey, punjabi chai

herbal- refresh, chamomile, peppermint

green - china green sencha

COLD DRINKS

freshly squeezed OJ \$6

Hepburn Spring Natural Fruit & Mineral Water Sodas \$5

lemon, blood orange, pink grapefruit, apple, lemon lime & bitters, ginger beer

Mineral Water

750ml \$6 330ml \$4

Gassosa (Lemonade) \$4

Lurisia Chinotto \$5

