

**OUR STORY:** Sartoria refers to the successful dressmaking, bridal and evening wear business from the 70s through the 90s created by J & C Agricola using much of the equipment which now adorns all areas of this modern eatery. Today the legacy continues through their next generation bringing you Sartoria. Eat. Drink. Celebrate life.

**OUR PHILOSOPHY:** Our eggs are free range sourced throughout Victoria. The Sartoria kitchen sources local at every opportunity and supports producers who are as passionate about food as we are. We love Pepe Saya butter company, 5 & Dime bagels, Dr Marty's organic crumpets, Mt Zero Olives, Where's Marcel? coffee, Chai Boy chai, Monsieur Truffe, Butterbing and Storm in a Teacup.



BREAKFAST	ALL DAY	THE DESIGNER *V VG	17.5	LUNCH	FROM 11:30	PANINI	ALL DAY
<b>THE NEEDLE VG *GF</b>	7.5	buffalo yoghurt hotcakes, activated nuts, green tea cream, caramelised pineapple, salted kara		<b>THE SPINDLE *V VG GF</b>	17.0	<b>PROSCIUTTO</b>	13.0
toast by noisette or 5 & Dime bagel pepe saya butter, strawberry balsamic and pepper jam, nutella or Vegemite				super salad-beetroot, flax seeds, kale, red quinoa, puy lentils, ricotta salata, pomegranate dressing		artichoke, green olive, bocconcini	
<b>THE THREAD VG</b>	7.5	<b>THE MACHINIST</b>	19.0	<b>THE ORGANZA VG</b>	18.0	<b>ROAST CHICKEN</b>	13.0
apricot, fig, date loaf, pepe saya butter		crispy pork hock, crumbed black pudding, romesco salsa, poached eggs, crostino		ricotta gnocchi, zucchini flower, cherry tomatoes, pangrattato, mint, chilli, pecorino		avocado, mild spicy chipotle, rocket	
<b>THE SARTORIALIST *V VG</b>	9.5	<b>THE BENEDICT GF</b>	18.5	<b>THE OVERLOCKER</b>	18.5	<b>VEGAN/VEGETARIAN</b>	12.0
Dr Marty hand made crumpets, pepe saya mascarpone, negroni marmalade		fried polenta, cotechino sausage, poached eggs, citrus hollandaise		wagyu cheeseburger, pickles, chipotle sauce, tomato, baby cos, brioche bun, chips		roasted peppers, broccolini, carrot hummus, pine nuts	
<b>THE NECCHI V VG *GF</b>	15.0	<b>THE NEW YORK BRUNCH</b>	19.5	<b>THE STITCH DF GF</b>	22.0	<b>KIDS</b>	ALL DAY
sticky black rice pudding, banana, lychee, young coconut black chia jelly, crumble, matcha foam		5 & Dime bagel, salmon house cured in pastrami spices, dill mascarpone, zucchini remoulade, kale chips, crispy egg, green tomato chutney		seared yellowfin tuna, red curry rice cake, green papaya, cucumber, chilli, soft herbs, onion caramel		<b>HOTCAKE, MAPLE AND BANANA</b>	7.0
<b>THE HANGER VG GF</b>	12.5	add batch brew and cocktail	13.0-16.0	<b>THE PATTERN DF *GF</b>	22.0	<b>HAM AND CHEESE TOASTIE</b>	7.0
coconut tapioca, fruit salad, water chestnut, lime granita		<b>EGGS</b>	ALL DAY	<b>THICK CUT CHIPS V VG</b>	8.0	<b>HALF SERVE OF EGGS</b>	5.5
<b>THE BERNINA *V *DF</b>	14.5	<b>TWO FREE RANGE EGGS ON NOISETTE TOAST</b>	10.5	with rosemary salt and chipotle		<b>TO-GO</b>	ALL DAY
pistachio, almond and honey granola, elderflower yoghurt panna cotta, fruits, limoncello curd		poached, scrambled, fried		<b>SIDES</b>		<b>CHIA PUDDING</b>	5.0
<b>THE SEAMSTRESS *V VG GF</b>	18.0	extra egg	2.0	saffron arancini, basil aioli (2)	7.5	<b>EGG AND BACON ROLL</b>	8.0
waffle hash brown, poached eggs, beetroot, charred onion petals, pea puree, goats curd, dill		Black Ruby G.F bread	2.0	double wood smoked bacon	4.5	on brioche	
<b>THE J+C *V VG GF</b>	17.5	<b>SIDES</b>		cotechino sausage	5.0		
smashed avocado, panelle, buffalo mozzarella, heirloom tomatoes, 3 basils, black olive wafer		house cured salmon	5.0	house cured salmon	5.0		
		confit mushroom and ricotta salata	4.5	meredith goats fetta	4.0		
		meredith goats fetta	4.0	heirloom tomato, endive, shiso	5.0		
		heirloom tomato, endive, shiso	5.0	avocado and kalamata salt	4.5		
		avocado and kalamata salt	4.5				

V = vegan      DF = dairy-free  
GF = gluten-free      VG = vegetarian

\*Asterisk indicates that item is not made V/GF/DF/VG by default, but can be on request. Please mention your dietary requirements to our staff so we can modify the item.

Kitchen closes at 3pm. Unfortunately, we do not accept American Express or Diners Club.

Unfortunately, on weekends and public holidays, we can not split bills or change menu items.

**OUR STORY:** Sartoria refers to the successful dressmaking, bridal and evening wear business from the 70s through the 90s created by J & C Agricola using much of the equipment which now adorns all areas of this modern eatery. Today the legacy continues through their next generation bringing you Sartoria. Eat. Drink. Celebrate life.

**OUR PHILOSOPHY:** Our eggs are free range sourced throughout Victoria. The Sartoria kitchen sources local at every opportunity and supports producers who are as passionate about food as we are. We love Pepe Saya butter company, 5 & Dime bagels, Dr Marty's organic crumpets, Mt Zero Olives, Where's Marcel? coffee, Chai Boy chai, Monsieur Truffe, Butterbing and Storm in a Teacup.



## COFFEE

Specialty coffee by Where's Marcel?. Check out our rotating single origins on offer.

**ESPRESSO** 3.3  
**MILK OR BLACK** 3.8

**Evolve:** rich, winey, dark chocolate, deep liquorice body  
**Culture:** medium strength, citrus, honey-like sweetness

add bon soy, almond or coconut milk 0.5  
add extra shot 0.4  
Save a cup: BYO for take away -0.2

## COLD DRINKS

**MILLA'S ORGANIC AUSTRALIAN JUICE** 4.5  
orange, apple

**VIC MARKET FRESH DAILY-MADE JUICES**  
apple + strawberry, beetroot + apple + ginger, orange + mango + passion, orange + pineapple 4.5  
blood orange (when in season) 6.0

**DAYLESFORD HEPBURN SPRINGS SPARKLING MINERAL WATER** 4.0/6.0  
300 ml/750 ml

**DAYLESFORD HEPBURN SPRINGS ORGANIC SPARKLING DRINKS** 4.3  
blood orange, cola, lemonade, pink grapefruit, lemon, ginger beer, lemon + lime + bitters

## SOMETHING SPECIAL

**BATCH BREW** 4.2  
hot or iced

**COLD DRIP** 5.5

**BLACK + TONIC** 3.8  
espresso with a shot of tonic

**THE AWAKENING** 4.2  
your coffee + espresso

**MATCHA LATTE** 4.5

**CHAI BOY CHAI TEA** 5.0  
add bon soy 0.5

**72% DARK CHOCOLATE** 5.5  
by Monsieur Truffe

**RED VELVET HOT CHOCOLATE** 5.0  
in-house cold-pressed beetroot-infused

**ICED CHOCOLATE/COFFEE** 7.0

**MILKSHAKES** 6.0  
chocolate, strawberry, vanilla

**VIC MARKET FRESH DAILY-MADE SMOOTHIES** 8.5  
mango, banana 500ml

**YOUNG CRACKED COCONUT** 7.0

**BABYCHINO WITH MARSHMALLOW** 1.0

**KIDS HOT CHOCOLATE** 2.5  
with 100s & 1000s and truffle marshmallow

**KIDS MILKSHAKES** 3.5

## TEA

**SPECIALTY TEAS BY STORM IN A TEACUP** 4.5  
**Black Tea:** breakfast tea, earl grey  
**Herbal:** lemongrass, liquorice  
lavender, spring tonic, dreamboat  
**Green:** genmaicha

**ORGANIC REMEDY KOMBUCHA PROBIOTIC SPARKLING FERMENTED TEA** 5.0  
hibiscus kiss, apple crisp, ginger lemon

## COCKTAILS

**BLOODY MARY WITH CRISPY PROSCIUTTO** 13.0

**APEROL SPRITZ** 13.0

**SPICED RUM BREWED ICED TEA** 13.0

**VODKA MULE** 13.0

**FOUR PILLARS GIN, POMEGRANATE, ELDERFLOWER, TONIC** 14.0

**ESPRESSO MARTINI** 15.0

**COSMOPOLITAN** 15.0

**MARGARITA** 15.0

**THE WEDDING GOWN** 16.0  
a dessert cocktail with icecream

**MAGIC INDIAN SANGRIA** 28.0  
serves 4

**LYCHEE SANGRIA** 28.0  
serves 4

## BEER + CIDER

**SAMPLE LAGER** 8.0  
**BROOKLYN BROWN** 8.0  
**BRIDGE ROAD BREWERY PALE ALE** 8.0  
**CUSTARD + CO CIDER** 8.0  
**LICK PIER ALCOHOLIC GINGER BEER** 8.0

## WHITE

**IL POSTO PROSECCO** 8.5/40.0  
Venezia, Italy

**PINOT GRIGIO ANNO III** 9.0/42.0  
Santa Francesca, Italy

**2014 MIRITU BAY SAUVIGNON BLANC** 8.5/40.0  
Marlborough, New Zealand

**2014 TISDALL CHARDONNAY** 9.5/45.0  
Yarra Valley, Australia

## RED

**2015 ANT MOORE ROSE** 9.0/42.0  
Central Otago, New Zealand

**2014 FRENCHMAN'S CAP PINOT NOIR** 10.0/48.0  
Tasmania

**2013 JUMBUCK CABERNET SAUVIGNON** 9.5/45.0  
South Australia

**2015 FARRAH ESTATE SHIRAZ** 8.5/40.0  
Victoria

**2013 BLACK BILLY SANGIOVESE** 9.0/42.0  
Longhorn Creek, South Australia

Unfortunately, on weekends and public holidays, we can not split bills or change menu items.