

MR. CARPANO

BREAKFAST

Fruit salad with passionfruit panna cotta 9

Apple & Berry Bircher Muesli - made with fresh cold pressed apple juice made right here, served with natural yoghurt infused with mint 13

Sourdough toast (two pieces) with your choice of preserves and butter 9

Eggs (two) your way - served on sourdough toast 11

Egg and bacon roll on Turkish/or ciabatta bread with melted cheese, spinach and your choice of tomato relish, tomato chilli jam or BBQ sauce 13

House-made granola, toasted grains, nuts and cranberries, baked in a local honey served with your choice of milk : soy, almond, rice, skinny, or regular 14

Chilli scrambled eggs - on sourdough toast with asparagus spears, grilled chorizo, chilli oil and parmesan wafer 19

Forest Mushrooms - slow roasted and served on sourdough toast with goats cheese, salsa verde, and two poached eggs 20

Corn Fritters with bacon, avocado, tomato salsa, sour cream and sweet chilli 21

Smashed Avocado on sourdough with pepitas and sunflower seeds, marinated fetta, tomato, onion and basil with balsamic glaze (add poached egg) 22

Fried chicken & waffles with chilli infused maple syrup, granny smith apple and vanilla ice cream 23.5

SIDES

Bacon 5

Chipolatas 5

Grilled tomato 5

Wilted spinach 5

Avocado 6

JOIN US FOR DINNER

Executive Chef Trent Whelan brings 25 years of passionate Italian cooking to Novotel Melbourne, South Wharf's Mr. Carpano, Dining & Bar.

Chef Whelan has curated a menu of rustic and seasonal Italian dishes using produce sourced from a hand selected group of market growers, farmers and local suppliers, which ensures Italian dining authenticity. Signature menu items include homemade pizza and pasta, antipasti, a curated cheese selection and salumi bar as well as traditional layered desserts served family style.

Dinner from 6-10 every evening