

BREAKFAST

7:30am - 11:30am

BANANA BREAD ^{GF} Slice of toasted banana loaf with a side of butter	\$7.95		GRANOLA COPPETTA Granola served with yogurt, honey and seasonal fruit	\$19.99
LE CROISSANT Toasted croissant with butter, ham and cheese	\$9.50		BACON & EGG CALZONE Bacon and eggs with a pinch of garlic wrapped in a soft dough base	\$13.95
ALMOND CROISSANT Toasted almond croissant with a layer of almond crème topped with almond flakes and a dusting of sugar powder	\$8.95		ITALIAN BOL. CALZONE Bolognese with a free range egg, Roma tomatoes and a flick of garlic wrapped in a soft dough base	\$13.95
STRAWBERRY RICOTTA CROISSANT Toasted croissant with a layer of ricotta and sliced strawberries, with a light dusting of sugar powder	\$12.95		SPINACI, RICOTTA & ZUCCA CAL. Spinach, ricotta and pumpkin wrapped in a soft dough base	\$13.95
NUTELLA CROISSANT Toasted croissant with nutella and a dusting of sugar powder	\$12.95		IL VEGANO CALZONE Capsicum, Spanish onion, roasted pumpkin, roma tomatoes with garlic and vegan mozzarella cheese wrapped in a soft dough base	\$13.95
WAFFLES {Pear and Maple} Classic waffles served with pear, walnut, vanilla ice-cream and Maple syrup sprinkled with cinnamon	\$14.95	\$19.95	LE BASI {The Basics} Two free range eggs, streaky bacon served with spinach leaves and Italian focaccia (swap focaccia for sourdough \$3)	\$12.95
WAFFLES {Mixed Berries} Classic waffles served with mixed berries, vanilla ice-cream and berry coulis	\$14.95	\$19.95	ITALIAN SMASHED AVOCADO Avocado, sundried tomato pesto and feta with dukka seasoning, spinach leaves and a lemon wedge served on toasted sourdough (add bacon \$5 or free range eggs \$4)	\$9.95 \$18.95
PANCAKES {Biscoff} Stack of classic pancakes drizzled with melted biscoff over the top. served with a biscoff crunch and vanilla ice-cream	\$16.95	\$22.95	DELUXE BREKKIE BURGER Bacon, egg, hashbrown, sliced Roma tomato, caramelised onion, avocado, cos Lettuce and tomato relish on a fresh milk bun	\$16.95
PANCAKES {Butter & Maple} Stack of classic pancakes with butter and maple syrup dusted with powdered sugar (Add bacon \$5, Free range eggs \$4 or Nutella \$2)	\$10.95	\$16.95	THE GODFATHER A platter of mini Italian sausages, bacon, hashbrown, cherry tomatoes, mushroom, caramelised onion, free range eggs, baked beans and focaccia bread	\$32.50
PANCAKES {Mixed Berries} Stack of classic pancakes served with seasonal mixed berries, berry coulis and vanilla ice-cream	\$15.95	\$20.95	BREKKIE VEGGIE STACK A portobello mushroom with garlic butter, stacked with Roma tomatoes, sliced potato, sweet potato, Spanish onion, haloumi cheese, capsicum garnished with fresh herbs and a drizzle of balsamic glaze	\$21.95
PANCAKES {Pear & Maple} Stack of classic pancakes served with pear, walnut, maple syrup and vanilla ice-cream sprinkled with cinnamon	\$15.95	\$20.95	BREAKFAST PIZZA Spanish onion, cherry tomato, bacon, baby spinach, capsicum, haloumi, parmesan and mozzarella cheese served on a pizza dough base with a tomato base sauce garnished with hollandaise and fresh herbs	\$25.95 \$36.96
PANCAKES {The Floss Boss} Stack of classic pancakes served with a domed strawberry pannacotta, vanilla ice-cream, berry coulis, pink fairy floss and sliced strawberries sprinkled with powdered sugar	\$16.95	\$21.95	IL BENEDICTUS A garlic and lemon pepper focaccia with fresh spinach leaves, slices of prosciutto and two free range eggs with drizzled hollandaise sauce (swap focaccia for sourdough \$3 / add bacon \$5)	\$17.95
NUTELLA BERRY CREPES ^{GF} Crushed nuts, vanilla ice-cream and Nutella wrapped in warm crepes served with fresh berries and lightly dusted with powdered sugar	\$18.95		TURKISH EGGS A focaccia base with greek yogurt, sprinkled dill and sundried pesto with a bed of fresh spinach leaves and two free range eggs (swap focaccia for sourdough \$3 / add bacon \$5)	\$16.95
PEAR, RICOTTA & FIG CREPES ^{GF} Sweet ricotta and vanilla ice-cream wrapped in warm crepes served with caramelised pear and poached figs garnished with decorative caramel sugar shape and dried pear	\$17.95		SALMON ON SOURDOUGH Smoked Salmon and eggs served with cooked spinach leaves and roasted capers served on sourdough topped with dill and side of hollandaise	\$23.95
LEMON RICOTTA CREPES ^{GF} Lemon Ricotta wrapped in warm crepes with lemon curd and vanilla ice-cream garnished with lemon popping pearls	\$17.95			
ACAI BOWL Acai served with granola, coconut flakes, seasonal fruit and chopped nuts	\$22.95			

BUILD YOUR OWN BREKKIE (\$2 BASE CHARGE)

NO PRICE REDUCTION FOR MEAL ALTERATIONS

BREAKFAST

7:30am - 11:30am

EXTRAS

Sourdough	\$3.00
Egg	\$2.00
Bacon	\$6.00
Avocado	\$3.00
Feta	\$2.00
Haloumi	\$5.00
Sliced Mushroom	\$4.00
Portobello Mushroom	\$6.00
Cherry Tomatoes	\$4.00
Hash Brown	\$2.50
Icecream	\$3.00
Nutella	\$2.00
Gluten Free Bread	\$4.00
4 Mini Italian Sausages	\$6.00
Smoked Salmon	\$6.00

LUNCH

11:30am - 2:00pm {take away from 1:30pm}

ANTIPASTO {Starter}

ARANCINI BALLS	\$16.95
Italian rice balls stuffed with garlic, rosemary and three cheeses - Mozzarella, Parmesan and Gorgonzola cheese	
GARLIC DIPPY DOUGHS	\$7.95
Fresh dough wedges served with a melted garlic butter sauce	
TRUFFLE FRIES	\$9.95
Oven baked fries served with a truffle aioli on the side (Add parmesan cheese for \$2)	
BRIE AL FORNO	\$23.95
Baked Brie Cheese with fresh warm dough balls (16) served with a choice of either fig and pomogranate paste OR garlic butter	

FOCACCIA {Flat bread}

OLIO ARRABIATO	\$6.45
{ "Angry" Oil } Freshly baked dough drizzled with olive oil, garlic, Spanish onion chilli and salt flakes	
AGLIO & ROSMARINO	\$6.45
Freshly baked dough drizzled with olive oil, garlic and rosemary	

PANE {Bread}

AGLIO CALZONE	\$9.50
{Garlic Calzone} Garlic and mozzarella wrapped in a soft dough	

PANE {Bread}

SWEET CHILLI CALZONE	\$9.50
Sweet chilli sauce, garlic and mozzarella wrapped in a soft dough	
PESTO & FETA CALZONE	\$9.50
Pesto and feta wrapped in a soft dough	
QUATTRO FORMAGGIO CALZONE	\$13.95
{Four cheeses calzone} Blue cheese, camembert, feta, mozzarella and garlic wrapped in a soft dough	
GF GARLIC FLATBREAD	\$19.95
Garlic and mozzarella on a large gluten free pizza base <small>available in 8 slices only</small>	
GF PESTO & FETA FLATBREAD	\$24.95
Pesto and feta with mozzarella cheese on a large gluten free pizza base <small>available in 8 slices only</small>	
GF SWEET CHILLI FLATBREAD	\$20.95
Sweet chilli sauce, garlic and mozzarella cheese on a large gluten free pizza base <small>available in 8 slices only</small>	

INSALATA {Salad}

ITALIAN ^{GF}	\$19.95
Cherry tomatoes, prosciutto, feta, artichokes, kalamata olives, Spanish onion and mixed lettuce with Italian salad dressing	
CAESAR ^{GF}	\$19.95
Bacon, hard boiled egg, cos lettuce, parmesan cheese and croutons with a creamy caesar salad dressing (Add Anchovies \$2.50)	
GREEK ^{GF}	\$16.95
Cherry tomatoes, feta, kalamata olives, cucumber, Spanish onion and mixed lettuce with an balsamic oil vinaigrette (Add lamb \$6)	
PUMPKIN & PINE NUT ^{GF}	\$17.95
Pumpkin, roasted chickpeas, spinach leaves and pine nuts with a balsamic vinaigrette dressing (Add feta \$2)	
PESTO CHICKEN, AVOCADO & FETA ^{GF}	\$19.95
Chicken, avocado, feta, pinenuts and spinach leaves with a pesto aioli dressing	
PEAR, WALNUT & BLUE CHEESE ^{GF}	\$18.95
Pears baked in maple syrup, walnuts, blue cheese, spinach and rocket with a balsamic vinaigrette	
GARLIC BUTTER PRAWN SALAD ^{GF}	\$19.95
Garlic butter prawns, Spanish onion, spinach, pineapple and avocado with an aioli & sweet chilli dressing	
WARM MEDITERRANEAN SALAD ^{GF}	\$16.95
Roasted pumpkin, garlic, Spanish onion, olives, spinach, capsicum, Mediterranean spice and a drizzle of olive oil (Add lamb \$6)	

BUILD YOUR OWN BREKKIE (\$2 BASE CHARGE)
NO PRICE REDUCTION FOR MEAL ALTERATIONS

- Half portions available for all salads

LUNCH

11:30am - 2:00pm {take away from 1:30pm}

BAMBINI {Kids}

PICCOLO ANANAS \$10.95
{Tiny Pineapple}
Ham and sweet pineapple on a mozzarella and tomato base sauce

CHEESE PIZZA \$8.95
Mozzarella cheese and tomato base sauce

HAM PIZZA \$9.95
Ham and mozzarella cheese on a tomato base sauce

PASTA ROSSO \$9.95
{Red}
Napoli sauce with penne and a side portion of parmesan cheese
(Add meatballs optional \$4)

PASTA BIANCA \$9.95
{White}
Cheesy white sauce with penne and a side portion of parmesan cheese
(Add meatballs optional \$4)

PIZZA {Pizza}

IL PATATA \$21.45 \$27.45
{The potato}
Sliced potato, bacon, chicken and mushrooms garnished shallots, sweet chilli sour cream and chives on a mozzarella and tomato base sauce

POLLO & AVOCADO \$20.45 \$28.00
{Chicken & Avocado}
Chicken, avocado, Spanish onion and fresh rocket seasoned with lemon pepper and garlic garnished with parmesan cheese and hollandaise on a mozzarella and tomato base sauce

VEGETARIANO \$17.45 \$23.45
{Vegetarian}
Roasted capsicum, kalamata olives, mushrooms, pineapple, Spanish onion and garlic garnished with fresh chopped parsley and parmesan cheese on a mozzarella and tomato base sauce

VEGANO \$21.45 \$27.45
{Vegan}
Sliced sweet potato, mushrooms, potato, capsicum, Spanish onion, Roma tomatoes, and fresh rocket garnished with fresh herbs and garlic on a tomato base sauce with vegan cheese

IL MARE \$25.95 \$34.95
{The Sea}
Barramundi, mussels, prawns, roasted capsicum, Spanish onion, cherry tomatoes and shallots, garnished with aioli and a lemon wedge on a mozzarella and tomato base sauce

TRE SUINI \$20.45 \$26.00
{Three Pigs}
Bacon, leg ham and pepperoni with Spanish onion and garlic garnished with fresh herbs, parmesan cheese, apple sauce on a mozzarella and BBQ base sauce

PIZZA {Pizza}

THE AUTHENTICO \$25.95
{Margherita}
Freshly sliced mozzarella, basil, Roma tomatoes with garlic and tomato sauce on a rustic thin base (Add fennel pepperoni \$3)

ANANAS \$17.45 \$22.45
{Pineapple}
Bacon, ham and sweet pineapple on a mozzarella and tomato base sauce

BBQ PANCETTA & POLLO \$20.95 \$27.95
{BBQ Bacon and Chicken}
Bacon, chicken, mushrooms, blue cheese and Spanish onion garnished with aioli, shallots and parmesan cheese on a mozzarella and bourbon BBQ base sauce

SORRENTO SMOKED SALMON \$24.95 \$33.50
{Smoked Salmon}
Smoked Salmon, spinach, mozzarella, capers and feta garnished with fresh dill and lemon on a tomato base sauce

TARTUFO BIANCA \$22.45 \$28.95
{White Truffle}
Chicken, Spanish Onion, mushrooms, bocconcini garnished with parmesan, fresh herbs and truffle aioli on a garlic, mozzarella and white base sauce

R & B \$25.45 \$37.45
{Reef and Beef}
Bacon, prawns, premium beef, roasted capsicum and Spanish onion garnished with hollandaise sauce, shallots and lemon wedge on a mozzarella and tomato base sauce

SUPREMO \$20.45 \$26.45
Pepperoni, leg ham, Kalamata olives, mushrooms, Spanish onion, roasted capsicum and garlic, garnished with fresh herbs and parmesan on a mozzarella and tomato base sauce

PESTO POLLO \$23.00 \$31.95
{Pesto Chicken}
Bacon, chicken, mushrooms, Spanish onion, Roma tomatoes and garlic garnished with parmesan cheese, fresh herbs, pesto aioli on a mozzarella and pesto tomato base sauce

THE LAMB \$22.45 \$28.45
Lamb, potato, pumpkin, Spanish onion, rosemary, garlic, camembert and sweet potato garnished with shallots, sweet chilli sour cream & chives on a mozzarella and tomato base sauce

IL CARNE \$22.00 \$27.00
{The Meat}
Bacon, leg ham, pepperoni and beef garnished with fresh herbs and hollandaise on a mozzarella and BBQ base sauce

PEPPERONI \$20.45 \$26.45
Premium locally made pepperoni with Spanish onion sprinkled with fresh herbs and basil on a mozzarella and tomato base sauce (Also available with fennel pepperoni)

GLUTEN FREE PIZZA +\$6 / GF PASTA +\$6 / VEGAN CHEESE +\$6

NO PRICE REDUCTION FOR MEAL ALTERATIONS

LUNCH

11:30am - 2:00pm {take away from 1:30pm}

PASTA {Pasta}

IL PESTO \$27.45

{Pesto Chicken}

Chicken, Spanish onion and Roma tomatoes in a garlic basil pesto and creamy white sauce with linguini garnished with fresh herbs and parmesan cheese (Add bacon optional \$4)

PROSCIUTTO & FUNGHI \$24.50

{Prosciutto & Mushroom}

Prosciutto, mushroom and garlic in a creamy white sauce with penne garnished with fresh herbs and parmesan cheese

IL VEGANO \$21.45

{Vegan}

Mushrooms, roasted capsicum, kalamata olives and Spanish onion with penne in a Napoli sauce garnished with fresh herbs

IL GIANNI \$24.95

{The Gian}

Blue cheese in a creamy white sauce with chicken, bacon, and a flick of garlic with linguini garnished with fresh herbs and parmesan cheese

PASQUALE \$24.95

{Pascalle}

Bacon, oven roasted Roma tomatoes, pine nuts and baby spinach in a creamy garlic and Napoli sauce with linguini garnished with chilli flakes, fresh herbs and parmesan (Add prawns optional \$6)

POLPETTE \$23.95

{Meatballs}

Meatballs in a rich Napoli sauce with garlic served with linguini, garnished with fresh herbs and parmesan cheese

BASIL PESTO FUNGHI \$24.45

{Basil Pesto Mushrooms}

Sliced mushrooms cooked in a garlic basil pesto and creamy white sauce with penne, garnished with parmesan cheese and fresh herbs

MARINARA BIANCA \$29.95

{White seafood pasta}

Barramundi, prawns, mussels, garlic, cherry tomatoes and spinach in a creamy white sauce with linguini garnished with shallots, chilli flakes and a lemon wedge (available on Napoli sauce)

BOLOGNESE \$23.95

Beef mince cooked in a savoury tomato and herb sauce with linguini garnished with fresh herbs and parmesan cheese

GAMBERETTO \$29.95

{Prawn}

Prawns, pepperoni, Roma tomatoes and Spanish onion in a creamy garlic white sauce with linguini garnished with shallots, lemon and parmesan cheese

SPINACI & ZUCCA \$21.45

{Spinach and Pumpkin}

Roasted pumpkin, fresh spinach, Spanish onion and Roma tomatoes in a creamy garlic and Napoli sauce with penne garnished with parmesan cheese (Add bacon optional \$4)

GLUTEN FREE PIZZA + \$6 / GF PASTA + \$6 / VEGAN CHEESE + \$6

PASTA {Pasta}

IL MARCO

{The Marco}

\$21.95

Spicy pepperoni, ricotta, and creamy white sauce with penne cooked with baby spinach, pine nuts and garlic, garnished with parmesan cheese and fresh herbs

BOCCIONI

{Family nickname - pronounced Boch: on: i}

\$24.00

Creamy garlic and Napoli sauce with bocconcini served with gnocchi garnished with fresh herbs and parmesan cheese

AL POMODORO

{The Tomato}

\$21.45

Basil Napoli sauce with gnocchi garnished with fresh herbs and parmesan cheese

SAGE BUTTER

\$19.95

Fresh sage cooked in butter with gnocchi garnished with parmesan cheese

IL NONNO

\$21.95

Napoli sauce with chilli, and garlic served with gnocchi garnished with fresh herbs and parmesan cheese

IL POSITANO

\$32.50

Smoked salmon in a creamy white sauce served with gnocchi garnished with capers, fresh dill and lemon

THE DON

\$27.95

Garlic butter sauce with chilli and prawns served with gnocchi garnished with parmesan cheese

GLUTEN FREE GNOCCHI OPTION AVAILABLE

BURGERS

BELLISSIMO BURGER

\$19.00

{The Wagyu Beef Burger}

Wagyu beef on a milk bun with fresh Roma tomato, cheese, cos lettuce, onion, tomato relish and burger sauce

TOSCANO TRUFFLE BURGER

\$16.95

{Chicken Truffle Burger}

Crumbed chicken burger on a milk bun with Roma tomato, cos lettuce, cheese, truffle aioli, Spanish onion and avocado

HAPPY HALOUMI BURGER

\$16.95

{Haloumi}

Haloumi cheese on a milk bun with Roma tomato, spinach, sweet potato, pesto aioli, caramelised onion and avocado

THE LAMB BURGER

\$16.95

{Lamb}

Premium tender lamb slices cooked with garlic and lemon on a milk bun with Roma tomato, cos lettuce, feta, avocado, Spanish onion and Tzatziki sauce

KIDS CHEESE BURGER

\$14.50

Wagyu beef burger with cheese and tomato sauce on a milk bun

SIDE OF CHIPS

\$5.95

Oven baked crunchy fries

DOLCE

11:30am - 2:00pm

DESSERT

PANNA COTTA \$9.95
Basil & Vines house made panna cotta with seasonal fruits and fruit coulis (Ask our staff for available flavours)

CANNOLI \$9.45
An italian pastry with three flavours - Lemon, Chocolate, Vanilla, or Pistachio Ricotta

BANANA BROWNIE PIZZA \$14.95 \$19.95
Chocolate brownie crumbled over a dessert pizza with caramel sauce, fresh banana, chocolate chips and chopped nuts with a ball of vanilla ice-cream

TIRAMISU {Lemon OR Espresso} \$11.95
An elegant and rich layered Italian dessert made with i Savoiardi biscuits, espresso or lemon curd, mascarpone cream, sugar and cocoa powder

CINNAMON DIPPY DOUGHS \$7.95
Dough pieces lightly covered in butter, cinnamon and icing sugar served with a side of caramel or chocolate sauce

AFFOGATO \$9.95
Espresso coffee served with a scoop of Vanilla ice-cream (Add Frangelico for \$6)

NUTELLA CALZONE \$10.95
Nutella and chopped nuts wrapped in dough garnished with chocolate dessert sauce and icing sugar (Add icecream for \$3)

EAT S'MORE A \$15.95
An italian s'mores pizza with nutella, marshmallow and biscuit crumbs drizzled with chocolate sauce

APPLE CINNAMON CALZONE \$10.95
Sliced apple with cinnamon marscapone cream, baked in freshly made dough and lightly sprinkled with icing sugar served with vanilla ice-cream

ALCOHOL

10:00am - 2:00pm

COCKTAILS & SPIRITS

FRENCH MARTINI \$17.00
Pineapple Juice, Vodka, Chambord Liqueur

ESPRESSO MARTINI \$18.00
Coffee Espresso, Vodka, The Barista Coffee Liqueur by Wolflane

LIMONCELLO MARTINI \$17.00
Lemon Juice, Premium Vodka, Limoncello di Capri Liqueur

MARGARITA \$17.00
Tequila, Triple Sec, Lime, Salt Rim

COCKTAILS & SPIRITS

DAVIDSON PLUM SOUR \$16.00
Davidson Plum Gin, Lemon & aquafaba

AMARETTO SOUR \$16.00
Amaretto, lemon, sugar & aquafaba

WHISKEY SOUR \$16.00
Monkey Shoulder Whiskey, lemon, sugar & aquafaba

DAVIDSON PLUM NEGRONI \$16.00
Wolfane Davidson Plum Gin, Campari & Sweet Vermouth

TROPICAL NEGRONI \$16.00
Wolfane Tropical Gin, Campari & Sweet Vermouth

APEROL SPRITZ \$19.50
Prosecco, Aperol Aperitivo, Schwepps Soda Water & Orange

MOJITO \$16.00
Bicardi White Rum, Lime Juice, Soda Water, Mint

CLASSIC PIMMS \$18.00
Pimms No1, Ginger Beer, Lemon, Cucumber, Strawberry & Orange

MOSCOW MULE \$18.00
Vodka, Ginger Beer, Lime & Mint

TAKE ME HOME TOBLERONE \$18.00
Kahlua Coffee Liqueur, Baileys Irish Cream, Frangelico Hazelnut Liqueur, Cream, Vanilla Ice Cream

WOLFLANE DAVIDSON PLUM GIN \$15.00
Wolfane Davidson Plum Gin with your choice of tonic or soda

WOLFLANE TROPICAL GIN \$15.00
Wolfane Tropical Gin with your choice of tonic or soda

WOLFLANE NAVY GIN \$15.00
Wolfane Navy Gin with your choice of tonic or soda

BRIX GOLD RUM \$13.00
Brix Gold Rum, Coca Cola

BRIX SPICED RUM \$13.00
Brix Spiced Rum, Ginger Ale, Lime

JACK DANIELS & COKE \$12.00
Jack Daniels, Coca Cola

VODKA, LIME & SODA \$12.00
Vodka, Lime & Soda

DON PEDRO \$18.00
Amarula, Scotch Whiskey, Vanilla ice-cream, Cream, Chocolate Flakes

BAILEYS IRISH COFFEE \$12.00
Baileys Irish Cream, Full Cream Milk, Chocolate Flakes

BAILEYS APPLE PIE ICED CHAI \$16.00
Baileys Apple Pie, Apple Sryrup, Bondi Chai, Ice-cream

ALCOHOL

10:00am - 2:00pm

SPIRITS

GLENLIVET FOUNDERS RESERVE Glenlivet Single Malt Scotch Whiskey	\$16.00
GLENFIDDICH 12YO Glenfiddich 12 Year Old Single Malt Scotch Whiskey	\$16.00
MONKEY SHOULDER Monkey Shoulder Blended Malt Scotch Whiskey	\$15.00
THE GODFATHER Amaretto, Scotch	\$18.00
GIN FLIGHT BOARD WOLFLANE DISTILLERY Wolflane Davisdon Plum Gin, Wolflane Tropical Gin & Wolflane Navy Gin with your choice of tonic or soda	\$20.00
FLIGHT BOARD WORLD WHISKEY Glenlivet Single Malt, Glenfiddich 12 Year Old, Monkey Shoulder Blended Malt	\$29.00

MOCKTAILS {non alcoholic}

BLUEBERRY SPRITZ Sweet & delicate blue berry puree with a subtle tartness, blueberries, freshly picked lemon topped with lemonade and soda	\$11.00
CLASSIC G&T Distilled botanicals and extracts of lemon, bitter orange and cinchona, top noted with juniper berry.	\$10.00
VIRGIN ESPRESSO MARTINI 100% Arabica beans, cold brewed to deliver a smooth, rich espresso with hints of chocolate, vanilla and caramel	\$10.00
VIRGIN MARGARITA Tahitian lime extract and Murray River pink salt, subtly top noted with a pot - distilled botanical blend	\$10.00
WIMBLEDON SPRITZ This English summer mocktail balances a fruity and subtly bitter gin style with Tahitian lime, Nigerian ginger and distilled botanicals of cucumber, topped with lemonade	\$10.00

BEER & CIDER

Somersby Apple Cider	\$11.00
Somersby Pear Cider	\$11.00
Canadian Club	\$14.00
Brookvale Alcoholic Ginger Beer	\$10.00
Peroni Nastro Azzurro (on tap)	\$13.00
James Squire 150 Lashes Pale Ale (on tap)	\$13.00
Peroni Leggera	\$10.00
Corona Extra	\$10.00
Carlton Draught	\$10.00
Carlton Dry	\$10.00
Stone & Wood Pale Ale	\$10.00
Great Northern Original	\$10.00

HOUSE VINO {Red & White}

House White	\$10.00
House Moscato	\$10.00
House Red	\$10.00

ALCOHOL

10:00am - 2:00pm

WHITE WINE {Local & Imports}

Lazio Chardonnay IGP Tellus {Falesco} LAZIO \$19.00 \$70.00

Intensely yellow; citrus notes of cedar with hints of apple; rich, bold & full in the mouth with a fresh & savoury finish.
100% Chardonnay

Four Southern Boys Pinot Grigio ADELAIDE HILLS \$14.00 \$42.00

Lime, lemon, pear, white nectarine and apple. Faint honeyed notes; floral aromas like honeysuckle

Caldora Pinot Grigio ABRUZZO \$13.00 \$46.00

Straw yellow with golden highlights. Complex, fruit and herbal aromas, vanilla, nutmeg. Fruity, peach and mineral flavours; medium body with roundness and a pleasant mouthfeel, good balance with a good acidity that donates freshness and good balance to the wine; long-lasting, clean, spicy yet delicate

Les Peyrautins Chardonnay FRANCE \$13.00 \$39.00

This Chardonnay is golden yellow in colour with greenish hints. Sophisticated fresh aromas of citrus, green apple and some thyme. Juicy, rich and well balanced on the palate with a vivid finish.

Oyster Bay Sauvignon Blanc {Marlborough} NEWZEALAND \$12.00 \$38.00

Stunningly aromatic tropical fruits and bright citrus notes, with a refreshingly zesty finish

Orvieto Classico DOC {Bigi} UMBRIA \$55.00

Clear, bright, golden yellow; strong bouquet of wild flowers, honey & musk with hints of bitter almonds; dry & full bodied on palate, lively flavour with a unique after taste of white peaches & bitter almonds. Trebbiano Toscana, Verdello, Grechetto & Drupeggio

Bottega Vino Dei Poeti Prosecco Doc VENETO \$48.00

Bright, straw yellow, fine and persistent perlage. Aroma typical and refined with fruity green apples, pear, citrus fruits and floral white flowers, acacia, wisteria and lily of the valley notes, sage and spices in the finish

Pinot Grigio 'Andrea di Pec' {Collavini} FRIULI \$65.00

Scents of grapefruit with hints of honey & almonds; dry, with balance of crisp acidity, flavours of bitter almonds & grapefruit leading to a clean citrus finish. Pinot Grigio grapes

Lazio Syrah Rosato IGP Tellus {Falesco} LAZIO \$70.00

Brightly coloured, crisp & intensely floral on nose; Cheerful & lively on palate. 100% Syrah

ALCOHOL

10:00am - 2:00pm

RED WINE {Local & Imports}

Heirloom Vineyards Pinot Noir	ADELAIDE HILLS	\$18.00	\$55.00
Berry ripe, berry ready, berry proud, rhubarb picked, rhubarb stewed, plum. A drying red wine that allows the sweet and savoury natures of its fruits to play with the more textural elements. A velvety quality eventually emerges with time in the glass, which seems at once welcoming but yet also sounds as a sentimental marker for the wine's earlier proud sternness			
Haselgrove First Cut Cabernet Sauvignon	MCLAREN VALE	\$14.00	\$49.00
A ruby red colour lifted bright and fresh aromatics of cassis and cranberry with developing tones of bramble and dried tobacco leaf and hints of menthol and subtle cedar oak. The palate demonstrates all the hallmarks of great Cabernet Mid-weight yet structured, bright fruit with balancing acidity and a fine line of tannin creating a long dry finish			
Four Southern Boys Shiraz	MCLAREN VALE	\$14.00	\$49.00
Concentrated aromas of black cherry and ripe plum, with lifted fresh fruits. Complex hints of mint and savoury oak-derived vanillin spice. The palate is medium to full-bodied, showcasing bright berries, cedar spice and hints of wild herb. A perfectly balanced wine with generous fruit flavours and velvety tannins			
Les Peyrautins Merlot	FRANCE	\$13.00	\$39.00
Dark ruby red, this Merlot displays lovely cassis and raspberry flavours to the nose. The mouth will be slightly spicy with oaky notes and full of fruit. The lingering finish will offer peppery notes			
Chianti Superiore Burchino DOCG {Castellani}	TUSCANY		\$70.00
Typical bouquet of cherries, leather and cedar; round mouthfeel with notes of liquorice, tar is wrapped around ripe, almost almost candied fruit. 90% Sangiovese, plus Cilieggiolo & Canaiolo			
Toscana IGT Remole {Frescobaldi}	TUSCANY		\$70.00
Purple; cherries, black currants & violets on nose; tannins are well balanced with alcohol & the finish is long and satisfying. Sangiovese & Cabernet			
Merlot Terra Sicilia IGP Principesco {Casa Fondala Nellianno}	TUSCANY		\$35.00
Strawberries and gooseberries on nose; Cinnamon and summer fruits with bold & firm tannins, ending with a smooth plum finish. 100% Merlot			
Lazio Syrah IGP Tellus {Falesco}	LAZIO		\$85.00
Intense red with violet reflections; balanced nose with fresh cherry & hint of spice; enveloping the palate with silky soft tannins & rich finish. 100% Syrah			
Montepulciano d Abruzzo DOC {Barone di Valforte}	ABRUZZO		\$70.00
Plums, violets & cherries on nose; dark cherries, chocolate & cedar on palate with savoury finish 100% Montepulciano grapes			
Chianti DOCG Arbos {Castellani}	TUSCANY		\$55.00
Intense and characteristic, fruity with hints of violet and a slight hint of cherry. Dry, balanced and sapid, slightly tannic that turns into a velvety softness			

DRINKS

7:30am - 2:00pm

SPECIALTY COFFEE

	<i>Small</i>	
Espresso	\$3.00	
Doppio	\$3.50	
Piccolo	\$3.50	
Short Black	\$3.50	
Short Macchiato	\$3.50	
Baby Chino	\$3.50	
Baby Hot Choccy	\$3.50	

	<i>Medium/Large</i>	
Long Black	\$4.50	\$5.00
Long Macchiato	\$4.50	\$5.00

	<i>Small/Medium/Large</i>		
Cappucino	\$4.60	\$5.10	\$5.60
Flat White	\$4.60	\$5.10	\$5.60
Cafe Latte	\$4.60	\$5.10	\$5.60
Hot Chocolate	\$4.60	\$5.10	\$5.60
Mocha	\$4.80	\$5.40	\$5.80

Take Away + 40c

	<i>Standard</i>	
Traditional Chai Latte served w/ macamilk	\$6.00	
Peppermint Chai Latte served w/ macamilk	\$6.00	
Turmeric Chai Latte served w/ macamilk	\$6.00	
Apple Pie Chai served w/ fullcream milk	\$6.00	
Rooibos Latte (caffeine free) served w/ Oat milk	\$6.00	

	<i>Hug Me Mug</i>	
Dirty Chai w/ macamilk	\$6.50	
Mocha	\$6.50	
Hot Chocolate	\$6.00	

FORTE TEA

African Solstice	\$6.00
Citrus Mint	\$6.00
Earl Grey	\$6.00
Jasmine Green	\$6.00
White Ginger Pear	\$6.00
English Breakfast	\$6.00
Side of milk	\$0.50

Iced Strawberry & Raspberry Tea	\$6.50
Iced Blood Orange Tea	\$6.50
Iced Peach & Pineapple Tea	\$6.50
Iced Tropical Tea	\$6.50

ICED DRINKS

Iced Traditional Chai Latte served w/macamilk	\$6.00
Iced Peppermint Chai Latte served w/macamilk	\$6.00
Iced Turmeric Chai Latte served w/macamilk	\$6.00
Iced Latte served w/ ice	\$6.00
Iced Coffee served w/ icecream	\$6.50
Iced Chocolate served w/ ice	\$6.00
Iced Mocha served w/ ice	\$6.50
Iced Long Black	\$5.00
Cold Brew	\$5.00

SHAKES

Chocolate Milkshake	\$7.95
Mint Chocolate Milkshake	\$7.95
Strawberry Milkshake	\$7.95
Vanilla Milkshake	\$7.95
Caramel Milkshake	\$7.95

Chocolate Baby Shake	\$4.95
Strawberry Baby Shake	\$4.95
Vanilla Baby Shake	\$4.95
Caramel Baby Shake	\$4.95
Optional ice-cream	\$0.50

Strawberry Cakeshake	\$19.95
Vanilla Cakeshake	\$19.95
Caramel Cakeshake	\$19.95
Chocolate Brownie Cakeshake	\$19.95

SMOOTHIES

Mango Passion (mango & passionfruit)	\$10.95
Mango Tango (mango, banana & pineapple)	\$10.95
Very Berry (organic blueberries & strawberries)	\$10.95
Strawberry Mint (strawberry, mint, lemon, apple guava)	\$10.95

JUICES

Orange Juice	\$7.00
Apple Juice	\$7.00
Apple & Guava	\$7.00
Pineapple	\$7.00
All Day Brekky	\$7.00
Good Greens	\$7.00
Mango, Banana + Passion	\$7.00
Carrot, Turmeric, Orange, Apple + Lime	\$7.00

SODAS

Ginger Beer	\$5.50
Agrum Blood Orange	\$5.50
Agrum Citrus Blend	\$5.50
Lemonade	\$5.50
Lemon, Lime & Bitters	\$5.50
Solo	\$5.50
Indian Tonic Water	\$5.50
Lemon Lime Mineral Water	\$5.50
Orange & Mango Mineral Water	\$5.50
Coke	\$5.50
Coke No Sugar	\$5.50
Ginger Ale	\$5.50
Kombucha	\$7.00