



ALL DAY BREAKFAST

GREEN BREAKFAST SALAD (GF | V) 24.9

Coconut sautee kale, roasted sweet potato, green falafel, pickled chilli, 1 poached egg, green hollandaise sauce, curried coconut dust.
 Add ons: halloumi +6 • bacon +5 • extra egg +3

POLENTA FRITTER (GF) 24.9

served with mushroom, cavolo nero, asparagus, poached egg and hollandaise sauce
 Add ons: egg +3 • bacon +5 • beef brisket +8

SRI LANKAN CURRIED EGGS (V | DF) 24.9

Served with tomato wedges, golden beets, pickled chilli with lime oil on sourdough
 Add ons: bacon +5 • meredith goats feta +6

AVOCADO TARTINE (V+) 20.0

Served with kaffir lime & coconut & tomato salad with roti canai.
 Add ons: egg +3 • feta +6 • bacon +5

BELLAGIO'S BACON & EGG ROLL 16.9

Crispy bacon, 2 fried eggs, housemade tomato relish, mayo on brioche.
 Add ons: fried chicken +8 • cheese +3 • side of fries +4

SCRAMBLED CHORIZO EGG BUTTY 18.0

Served with chimichurri on brioche.
 Add ons: cheese +3 • side of fries +4 • Fried chicken +8

CURED KING ORA SALMON BAGEL 24.0

Served with horseradish cream cheese, cucumber, pickled fennel & capers .

ANCHOVY TOAST 22.0

Heirloom tomato, hard boiled egg, parsley oil & mayo on sourdough.

EGGS ON SOURDOUGH TOAST (V) 14.5

Eggs: Fried • Poached • Scrambled +1

SOURDOUGH TOAST • SEEDED BREAD 9.0

Condiments: jam • Marmelade • Vegemite • Peanut butter
 2 slices • GF +1

TREATS UNTIL 11 AM

BELGIAN WAFFLES (V) 20.0

Served with salted caramel sauce, vanilla infused banana and candied pecans
 Add ons: bacon +5

5 GRAINS PORRIDGE (V+) 19.0

served with poached pear, roasted hazelnuts and oat milk

VEGAN ORANGE GRANOLA (V+) 19.0

Granola, coconut yoghurt, fresh orange, cacao nibs, goji berries

BREAKFAST COCKTAILS

MIMOSA 15.0

Prosecco, fresh orange juice

APEROL SPRITZ 18.0

Prosecco, soda, aperol

ESPRESSO MARTINI 18.0

Spiced rum, mocca liqueur, espresso, vanilla

BLOODY MARY 20.0

Mezcal, bloody mary mix, bacon garnish

SIDES

Egg • tomato relish	3
Fresh tomato • sautee greens	4
Avocado • bacon • potato fritter • mushroom	5
Halloumi • Meredith Valley marinated goat cheese • falafels	6
Lemon thyme poached chicken • chorizo	7
In house chardonnay cured King Ora salmon	8
Buttermilk fried chicken	8
24 hours slow braised beef brisket	8

V - vegetarian V+ - vegan GF - gluten free DF - dairy free

10% surcharge on Weekends – 15% surcharge on public holidays
 No split bills by item on weekends. Thanks for your understanding.

LUNCH FROM 11 AM

- GLOWING ASIAN BOWL (GF | V)** **24.0**
 Steamed red rice, edamame, pickled carrots, bok choy, cucumber, wombok, fried shallots, miso dressing, soy cured egg
 Add ons: cured King Ora salmon +7 • fried chicken +8 • avo +5
- CAULIFLOWER SALAD (GF, V+)** **24.0**
 With red cabbage, pickled apple and fennel, mint, coriander and muhamarra sauce
 Add ons: falafel +5 • halloumi +6 • fried chicken +8
- DUCK SALAD (GF)** **26.9**
 Confit duck leg, crispy kipfler potatoes, radicchio, baby gem, pickled beetroots, orange dressing and chives
 Add ons: egg +3 • bacon +5 • goats feta +5
- KOREAN FRIED CHICKEN BURGER** **22.0**
 Served with shaved red cabbage, kimchi and gochujang mayo
 Add ons: egg +3 • cheese +3 • chips +4
- BEEF BRISKET BURGER** **22.0**
 With american cheese, lettuce, sweet pickles and bbq smokey mayo
 Add ons: bacon +5 • fried egg +3 • side of chips +4
- WAFFLES AND FRIED CHICKEN** **22.0**
 With fried egg and maple syrup
 Add ons: fried egg +3 • bacon +5 • side of chips +4
- HOT CHIPS** **10.0**

SWEETS UNTIL SOLD OUT

- POLENTA CAKE (GF, V)** **8.0**
- BURNED BASQUE CHEESECAKE (GF)** **14.0**
 With berry coulis & almond wattleseed crumble
- ORANGE WALNUT BROWNIES (V)** **6.0**
 Add ons: Vanilla ice cream scoop +3
- HOUSE MADE BANANA BREAD (V)** **8.0**
 Toasted with butter

WINES

- PROSECCO** **14 | 56**
 NV Babo, Fruitilli ITA
- SAUVIGNON BLANC** **12 | 42**
 2020 KONO, Marlborough, NZ
- CHARDONNAY** **15 | 56**
 2021 Murdoch Hill, Adelaide Hills, AUS
- PINOT GRIGIO** **12 | 40**
 2021 Sensi collection, Veneto, ITA
- ROSE** **14 | 56**
 2020 Spinifex Miette, Barossa, AUS
- PINOT NOIR** **15 | 60**
 2023 Garagiste, Morning Peninsular, AUS
- SHIRAZ** **12 | 48**
 2019 bonnvilla, Hunter Valley, AUS

BEERS

- PALE ALE** **ALL 9.00**
- LAGER**
- PERONI**
- ALC. FREE PALE ALE**

CAFE
 WINEBAR
 EVENTS
 CATERING

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COFFEES

ESPRESSO & PICCOLO Regular 4.0
 Large 4.5



MILK COFFEES Regular 4.7
 Large 5.2

ICED COFFEES Regular 4.7
 Large 6.0
 Mocca 6.5

MOCHA & HOT CHOC Regular 5.0
 Large 5.5

Alt. milks + 0.8 Strong/ decaf + 0.5

OTHERS

POUR OVER 9.0

COLD DRIP 6.0

ORANGE COFFEE 6.0

AFFOGATO 6.0

LATTES — ALL 6.0

MATCHA LATTE

ICED MATCHA LATTE +0.5

TURMERIC LATTE

Alt. milks + 0.8

TEAS — ALL 6.0

STICKY CHAI LATTE (HOMEMADE)

CHILLI MANGO BLACK TEA LATTE

ENGLISH BREAKFAST

GINGER LEMON

GREEN TEA

PEPPERMINT

EARL GREY

JUICES ALL 10.0

FRESH PRESSED ORANGE OR APPLE

GOLDEN GOODNESS
 Orange, Ginger, Lemon, Carrot

DETOX
 Beetroot, Carrot, Celery, Orange, Ginger

CLEAN GREEN
 Lemon, Celery, Cucumber, Apple

SMOOTHIES

CLASSIC SMOOTHIE 10.0
 With milk, honey & greek yoghurt
 Banana • Mango • Passionfruit • Berries
 (choose 1 to 2 flavours max.)
 Add protein + 1.0

GREEN BREAKFAST 12.9
 Banana, Peanut Butter, Kale,
 Vanilla Protein, Oat milk

MILKSHAKES ALL 9.5

CLASSIC MILKSHAKE
 Chocolate • Vanilla • Strawberry • Caramel

ICED COFFEE MILKSHAKE
 Double shot espresso, ice cream, milk

SOFT DRINKS

SPARKLING 6.0
 unlimited refills

HIBISKUS LEMONADE 6.0
 Homemade w. Hibiscus, honey, lemon
 (100% natural and refined sugar free)

COCA COLA 5.0
 Classic • zero

SODA 6.0
 Mandarin • Yozu

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