

## ALL DAY BREAKFAST

<b>GREEN BREAKFAST SALAD (GF   V)</b> - will never leave the menu Coconut sautee kale, roasted sweet potato, green falafel, pickled chilli, 1 poached egg, green hollandaise sauce, curried coconut dust. <b>Add halloumi +6   Add bacon +5   Add extra egg +3</b>	24.9
<b>SRI LANKAN CURRIED EGGS (V   DF)</b> - Our bestseller Fragrant curry spices folded through eggs, kaffir lime, coconut & tomato salad with roti canai. <b>Add bacon +5   Add Meredith Goats feta +6</b>	24.9
<b>AVOCADO TARTINE (V+)</b> - fresh and healthy Smashed avocado, tomato wedges, golden beets, shaved radish, pickled chilli on sourdough with lime oil <b>Add egg +3   Add feta +6   Add bacon +5</b>	20.0
<b>PRAWN FRITTER (GF)</b> - Alex's new obsession In house made prawn & corn fritter, poached egg, sriracha hollandaise, asparagus, avocado tomato salad w. pickled papaya	26.0
<b>BELLAGIO'S BACON &amp; EGG ROLL</b> Crispy bacon, 2 fried eggs, housemade tomato relish, mayo on brioche. <b>Add fried chicken +8   Add cheese +3   Add side of fries +4</b>	15.5
<b>SCRAMBLED CHORIZO EGG BUTTY</b> Chorizo, scrambled eggs, and chimichurri on brioche. <b>Add cheese +3   Add side of fries +4   Add Fried chicken +8</b>	18.0
<b>IN HOUSE CURED SALMON BAGEL</b> - Chefs' Favourite In house chardonnay & herb-cured King Ora salmon, horseradish cream cheese, cucumber, pickled fennel & capers on seeded bagel.	24.0
<b>ANCHOVY TOAST</b> Anchovies, heirloom tomato, hard boiled egg, parsley oil & mayo on sourdough.	22.0
<b>EGGS ON TOAST (V)</b> Fried   Poached   Scrambled eggs +1, on sourdough.	14.0
<b>SOURDOUGH TOAST   SEEDED BREAD   GLUTEN FREE +1</b> With your choice of condiments	8.0



## 7 - 11 AM Treats

<b>FRENCH BERRY TOAST (V)</b> - the OMG experience till sold out Brioche bread with maple syrup, macerated strawberries and berry butter <b>Add bacon +5</b>	20
<b>5 GRAINS PEAR PORRIDGE (V+)</b> Barley, quinoa, millet, oats, buckwheat, figs, cinnamon, ginger, w. vanilla poached pear and hazelnuts	19
<b>VEGAN ORANGE GRANOLA (V+)</b> Granola, Coconut yoghurt, fresh orange, cacao nibs, goji berries	18

## BREAKFAST COCKTAILS

<b>MIMOSA</b> • Prosecco, fresh orange juice .	12
<b>APEROL SPRITZ</b> • Prosecco, soda, aperol	16
<b>ESPRESSO MARTINI</b> • Spiced rum, mocca liqueur, espresso	18
<b>BLOODY MARY</b> • Mezcal, bloody mary mix, bacon garnish	20

## SIDES:

Fresh tomato   tomato relish   sautee greens   1 egg	3
Avocado   bacon   potato hash	5
Halloumi   Meredith Valley marinated goat cheese   falafels	6
Lemon thyme poached chicken   chorizo	7
In house chardonnay & herbs cured King Ora salmon	7
Buttermilk fried chicken   24 hours slow braised beef brisket	8

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

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

# bellagio

## CAFE BAR

### WINE

<b>PROSECCO</b> • NV Babo, Fruitilli ITA	14   56
<b>SAUVIGNON BLANC</b> • 2020 KONO, Malborough, NZ	12   42
<b>CHARDONNAY</b> • 2021 Murdoch Hill, Adelaide Hills, AUS	14   56
<b>PINOT GRIGIO</b> • 2021 Sensi collection, Veneto, ITA	12   40
<b>ROSE</b> • 2020 Spinifex Miette, Barossa, AUS	13   52
<b>PINOT NOIR</b> • 2021 Mount Macleod, Gippsland, AUS	15   60
<b>SHIRAZ</b> • 2019 Toolangi, Yarra Valley, AUS	12   48

### BEERS

**Pale Ale | Lager | Peroni | Alc. free Pale Ale** 9

#### LOOKING FOR A PRIVATE EVENT SPACE FOR SPECIAL OCCASIONS?!

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or enquire: [info@bellagiocafe.com.au](mailto:info@bellagiocafe.com.au)

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### LUNCH (FROM 11AM)

**Glowing Asian Bowl (GF | V)** - It is back!!! 24.0  
Red rice, edamame, pickled carrots, bok choy, cucumber, wombok, fried eshallots, miso dressing, soy cured egg  
**Add cured King Ora salmon +7 | Add fried chicken +8 | add cured egg +4**

**Cauliflower salad (GF, V+)** - An old time favourite with a tang 24.0  
Crispy cauliflower florettes with red cabagge, pickled Apple and fennel, mint, coriander and Muhamarra sauce  
**Add falafel +5 | Add halloumi +6 | Add fried chicken +8**

**SOUTHERN FRIED CHICKEN BURGER** - We are in love 20.0  
Buttermilk fried chicken, Lettuce, Chipotle mayo, Caramelised onions and Pickles on Sesame brioche bun  
**Add bacon +5 | Add cheese+3 | Add side of chips +4**

**BEEF BRISKET BURGER VOL. 3** - Staff's pick 20.0  
Slow braised beef brisket, American cheese, Red abbage slaw, Sweet pickles and Bbq smokey mayo on a Sesame brioche bun  
**Add bacon +5 | Add fried egg +3 | Add side of chips +4**

**HOT CHIPS** 10.0

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