


DRINKS MENU

COFFEE BY ROASTING WAREHOUSE

Our House blend is 'Evolve',
by Roasting Warehouse Specialty Coffee

Hints of honeycomb, chocolate and berries with a rich
and winery aroma... beans available to buy in-store.

	White / Black	
	Regular	\$5.0
	Large	\$6.0

Alternative Milk	+80c
Almond / Oat / Soy / Lactose Free / Coconut / Macadamia	

FILTER COFFEE

Batch Brew	\$6.0
Cold Brew	\$6.5

SPECIALTY HOT DRINKS

Sticky Chai Latte	\$6.0
Matcha Latte	\$6.0
Turmeric Latte	\$6.0
Hot Chocolate	\$6.0
Kids Hot Chocolate	\$4.2

TEA

English Breakfast	\$5.0
Supreme Earl Grey	\$5.0
Malabar Chai	\$5.0
Honeydew Green	\$5.0
Peppermint	\$5.0
Chamomile Blossoms	\$5.0
Lemongrass	\$5.0

SPECIALTY ICED DRINKS

Mont Blanc	\$8.0
Cold brew coffee with black sugar, jersey cream, nutmeg and orange zest, served over ice	
Iced Strawberry Matcha	\$9.0
sweetened strawberry purée, strawberry milk, topped with matcha, served over ice	

ICED DRINKS

Iced Latte	\$6.5
Iced Coffee	(w/ ice cream) \$7.5
Iced Matcha	\$7.5
Iced Mocha	(w/ coffee & ice cream) \$7.5
Iced Chocolate	(w/ ice cream) \$7.5
Kids Iced Chocolate	(w/ ice cream) \$6.0

SMOOTHIES

Cheeky Monkey	\$10.5
Banana, oats, honey, cinnamon, almond milk, peanut butter, ice	
Mango Passionfruit	\$10.5
Mango, banana, passion fruit pulp, coconut milk	
Berry Bang	\$10.5
Mixed berries, banana, coconut milk, honey, ice, coconut cream	
Protein Punch	\$10.5
Banana, whey protein, oats, dates, chia seeds, ice, honey, cinnamon, coconut milk, coconut water,	

MILKSHAKES

Milkshake	\$9.5
Chocolate / Vanilla / Caramel / Hazelnut / Oreo / Strawberry / Nutella / Peanut Butter	

FRESHLY SQUEEZED JUICE

Orange or Apple	\$9.0
Kick Starter	\$9.5
Orange, apple, pineapple, ginger	
Detox Juice	\$9.5
Orange, apple, coconut water, cranberry juice	
Green Juice	\$9.5
Apple, cucumber, celery, lemon, ginger	

COLD DRINKS

Soft Drinks	\$5.0
Coke / Coke Zero / Sprite	
San Pellegrino Sparkling Water 330mL	\$5.0
San Pellegrino Sparkling Water 500mL	\$6.0

San Pellegrino 200mL	\$5.0
Limonata / Aranciata Rossa / Chinotto	

BEER

Corona	\$8.0
Peroni	\$8.0
Coburg Lager	\$8.0
Pentridge Pale Ale	\$8.0
Sommersby Apple Cider	\$8.0

10% weekend surcharge | 15% public holiday surcharge

No split bills on weekends & during busy periods
We kindly ask for no menu modifications on weekends.

Please be advised that while we make every effort to accommodate dietary requirements, we cannot guarantee the absence of cross contamination

WINE

	Glass	Bottle
Ruggeri Prosecco Veneto, Italy	\$12.0	\$50.0
Tenuta Maccan Pinot Grigio Friuli-Venezia Giulia, Italy	\$12.0	\$50.0
Starborough Sauvignon Blanc Marlborough, NZ	\$11.0	\$46.0
Kennedy 'Henrietta' Rosé Region, Country	\$12.0	\$50.0
San Pietro Pinot Noir Mornington Peninsula, VIC	\$12.0	\$50.0
Torzi Matthews "DJ" Shiraz Barossa Valley, SA	\$11.0	\$46.0

COCKTAILS

Mimosa Prosecco, freshly pressed orange juice	\$14.0
Aperol Spritz Aperol, Prosecco, Soda	\$15.0
Zoncello Spritz Limoncello Spritz by Zonzo Estate	\$15.0
Bellini Spritz Bellini Spritz by Zonzo Estate	\$15.0
Pistacchio Spritz Pistacchio Spritz by Zonzo Estate	\$15.0
Espresso Martini Espresso coffee, vanilla vodka, coffee liquor	\$17.0

quarter two

FOOD MENU

ALL DAY BRUNCH

TOAST [GFO/VGO/DFO] \$8.5
Artisan sourdough, multigrain, fruit toast or Gluten free toast with butter & choice of condiment (Peanut Butter / Jam / Vegemite)

EGGS ON TOAST [GFO/DFO] \$12.5
Poached, Scrambled or Fried eggs on Sourdough

COCONUT HONEY PORRIDGE [V] \$20.5
Honey, coconut porridge, topped with berries and crispy coconut flakes

RICOTTA HOT CAKE \$24.0
House-made hot cake served with cinnamon, creamy mascarpone, mixed berries, fresh ricotta, drizzled with maple syrup

FRITTERS [V/DFO] \$24.0
Sweet potato and corn fritters served with corn purée, fennel, pomegranate, sweet potato crisps and a poached egg
+ Haloumi \$5.0
+ Bacon \$5.0

SALSA VERDE CHILLI SCRAMBLE [V/GFO] \$22.0
Folded free range eggs drizzled with Nonna's homemade chilli oil, salsa verde and garden herbs with toasted sourdough
+ Avocado \$5.0
+ Chorizo \$5.0

AVO SMASH [GFO/VGO/DFO] \$22.0
Smashed avocado served with beetroot hummus, almond dukkha, persian feta, balsamic glaze, sweet potato crisps on toasted sourdough
+ Poached Eggs \$5.0
+ Bacon \$5.0

ROCKET SMASH [GFO] \$22.5
Avocado, Persian feta, bacon, tomatoes, and rocket, tossed together with basil pesto, served with poached eggs on sourdough
+ Smoked Salmon \$6.0
+ Chicken \$6.0

MORTADELLA BENEDICT \$24.5
Poached free-range eggs paired with grilled mortadella, melted provolone cheese, and hollandaise sauce (Mortadella can be replaced with ham)
+ Avocado \$5.0
+ House-made potato rosti \$5.0

SUPER FOOD SALAD [VGO/GFO] \$22.5
Quinoa, pumpkin, roasted pumpkin seeds, sunflower seeds, pomegranate and spinach, served with beetroot hummus
+ Poached egg \$3.0
+ Smoked Salmon \$6.0
+ Chicken \$6.0

GARDEN BOWL [VGO/GFO] \$21.5
Roasted pumpkin purée, pan fried kale, snow peas, green beans, wombok, spinach, sprinkled with spiced almond flakes
+ Smoked Salmon \$6.0
+ Grilled chicken \$6.0

POKE BOWL [VGO/DFO/GFO] \$22.0
Rice, edamame, pickled ginger, cucumber, avocado, sesame seeds and spicy mayonnaise
+ Smoked Salmon \$6.0
+ Chicken \$6.0
+ Tofu \$6.0

FISH OF THE DAY \$29.0
Pan-seared fish, served with winter vegetables and a savory soy-ginger dressing

WAGYU BEEF BURGER [GFO] \$23.0
Wagyu beef burger with cos lettuce, onion, tomatoes, pickles, melted cheese, house-made special burger sauce & chips
+ Bacon \$5.0
+ Fried egg \$3.0

CHICKEN BURGER \$23.0
Fried chicken served with slaw, American cheddar, spicy sriracha mayonnaise served with fries
+ Bacon \$5.0
+ Fried egg \$3.0

STEAK ROLL \$28.0
180g Premium Scotch Fillet, Nonna's peppers, cheese, grilled onion, salsa verde, kewpie mayonnaise served with fries
+ Fried egg \$3.0

SEAFOOD LINGUINE \$29.0
A selection of fresh local mussels, prawns and vongole, combined with fresh garden greens, red chilli and garlic, served in a rich white wine sauce

RISOTTO [GFO/V] \$24.0
Pan fried trio mushrooms served with Parmesan cheese

BOWL OF FRIES \$9.0
Bowl of fries seasoned with herbs & spices

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[GFO] Gluten Free
[V] Vegetarian
[DFO] Dairy Free Option
[VGO] Vegan Option

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ADD ON

Feta, Egg + \$3.0
House-made Potato Rosti, Tomato, Haloumi, Spinach, Avocado, Bacon, Chorizo + \$5.0
Grilled Chicken, Tofu, Smoked Salmon + \$6.0

DESSERT

CARROT CAKE \$8.0
Home-made carrot cake with cream cheese frosting, topped with sugar-coated walnuts

NONNA'S RICOTTA CANNOLI
Crunchy cannoli shell, filled with Nonna's special ricotta filling
1 for \$6.0
2 for \$10.0
3 for \$12.0

AFFOGATO \$8.0
French vanilla ice cream served with a double espresso + Frangelico \$5.0

CHOCOLATE BROWNIE & ICE CREAM \$8.0
Hot, chocolate brownie served with French vanilla ice cream

Refer to our pastry cabinet for more sweets..

