

BREAKFAST (7am – 2pm)

Avocado (V)	20.50
Two poached free range eggs, Avocado, cherry tomato, Feta, Cos lettuce on Rye sourdough bread w/ EVO, and Parsley garnish.	
Salmon	25.50
Two poached free range eggs, Smoked salmon, Cream cheese, Asparagus, Capers, Pickled onion, Rocket on Rye sourdough bread w/ EVO, and Parsley garnish.	
Cloccione (V)	17.50
Two free range eggs cooked in homemade Massey Sauce on Sourdough bread w/ Basil and chilli garnish Chef Likes: +5.50 Bacon.	
Sausage	20.00
Two free range eggs (Fried or Poached), Two homemade Italian sausages, cooked in Napolitano Sauce, Hash brown, and Pickles on Sourdough bread w/ EVO, and Parsley Garnish +2 for Scrambled.	
Happy Belly	25.50
Egg Benedict, Bacon, Mushroom, Hash brown, Cherry tomatoes on Sourdough bread w/ Butter and Parsley Garnish.	
Omelette (Plain)	15.00
Two free range eggs, Parmigiana, Milk on Sourdough bread w/ Butter and Parsley garnish Choose 3 items +4 Ham, +3 Cheese, +1 Capsicum, +2 Cherry tomato, +1 Onion, +5 Bacon, +2 Olives, +2 Mushrooms, +2 Spinach.	
Granola Breakfast	21.50
(GF) Granola Mix, Yogurt, Seasonal fruit, Milk, Chia seeds w/ Maple Syrup.	
Eggs on toast	15:00
Poached or fried served on Sourdough bread w/ Butter, and garnish +2 for Scrambled. (Add from Extra).	
Mr. Deane (V)	13.00
Oat porridge in Milk, Cinnamon, Apple, Honey.	
Gluten free bread +3.00	



PANCAKE

Lemon and Sugar	12.00
Pancake with icing sugar and squeezed lemon juice with lemon slice.	
Fruit and Maple syrup	18.00
Pancake served along on top fresh seasonal fruit, with maple syrup drizzled on top with icing sugar.	
Nutella and banana	15.00
Pancake with Nutella spread, Biscoff and sliced bananas, with icing sugar on top.	
Cream and Jam	15.00
Pancake with strawberry jam spread and whipped cream, with icing sugar on top.	

All are served with 1 pancake
+4 for extra pancake, +2 for cream,
+3 for ice cream.

EXTRAS

Olives 3.00 – Pickles 3.00 – Chili oil 2.00 –
Avocado 5.50 – Mushroom 3.50 – Bacon 6.00
–Tasty cheese 3.00 – Hash Brown 4.50
Sausage 4.50 – Spinach 3.00 – Feta 3.00 –
Halloumi 4.00 – Egg 4.00 – Basil 1.00 – Onion
1.00 – Berry 3.00 –
Chocolate sauce 2.00 – Maple syrup 2.00 –
olive oil 2.00 – Salmon 6.00 – Lemon Juice
2.00 –serve of bread 5.00
Extra Cloccione sauce 4.00

COCKTAILS - BOURBON WHISKEY

Gin and tonic	16.00
Lemon lime bitter	15.00
Aperol spritz	17.00
Mojito	17.00
Mojito no alcohol	13.00
Chivas	11.00
Red label	9.00
Canadian club	10.00
Jim Beam	8.00
Southern comfort	10.00
Gordon's	8.00

SOFT DRINKS

Coke	4.00
Coke Zero	4.00
Fanta	4.00
Spring Water	4.00
Sparkling Water 250ml	4.20
Sparkling Water 500ml	5.20
Redbull	8.00
Lipton Ice Tea	5.00
Limonata	5.50
Chinotto	6.00

SMOOTHIES.

Maajoon	12.00
Dates, walnuts, honey, whey protein, chai seeds, milk, banana, honey, ice.	
Healthy green	12.00
Celery, spinach, kiwi, ginger, green apple juice, ice.	
Pash & shoot	12.00
Mango, banana, pineapple, passion fruit, green apple juice, ice.	
Berry -Go-Round	12.00
Strawberry, raspberry, blueberry, dates, Green apple juice, ice.	

COLD DRINKS

Ice Latte	6.50
Ice Chocolate	6.50
Iced Mocha	7.50
Iced Chai Latte	7.00
Iced Dirty Chai	7.50
Nippys apple /orange juice	6.00
1 Scoop of Ice Cream	2.50
Thickshake	10.00
Chocolate, Vanilla, Banana, Strawberry, Caramel.	
Milkshake	8.00
Chocolate, Vanilla, Banana, Strawberry, Caramel.	
Iced Matcha	7.50
Caramel, Vanilla, Hazelnut +1 Strawberry, +1 Blueberry.	
Alt Milks	
+1 Almond, +1 Oat, +1 Soy, +1 Lactose Free, Skim, Full Cream	

HOT DRINKS

	R	L
Long Black	4.60	5.60
Cappuccino	4.60	5.60
Flat White	4.60	5.60
Latte	4.60	5.60
Chai Latte	5.00	6.00
Hot Chocolate	5.00	6.00
Matcha	5.00	6.00
Mocha	5.20	6.20
Dirty Chai	5.20	6.20
Macchiato	4.60	
Piccolo	4.60	
Espresso	3.80	
Vienna coffee	5.20	
Extra Shot	1.20	
Vanilla, Caramel, Hazelnut shot		1.00
		Cup / pot
Tea.	4.00	8.50
Earl grey ,Green, Peppermint, English breakfast, Chamomile , Lemon and ginger		



* Monday to Saturday
7am to 6 pm
* Sunday 7 am to 4 pm

LET'S EAT

Meatballs	19.50
Large homemade meatballs made with pork and beef mix, cooked in Napolitano Sauce, garnished w/ Parsley and Parmigiano. +6 Salad, +2,5 Bread.	
Chicken Soup	18.50
Chicken, Carrot, Mushroom, Oat, Turmeric, Onion, Parmigiano. served with Bread and Butter.	
Lentil Soup	15.00
Green lentil, Potato, Onion, Garlic, Parsley served with Bread and Butter.	
Lasagne	23.00
Napolitano sauce, Bolognese sauce, Béchamel sauce, Home made pasta sheets and served with Parmigiano and Parsley +6 Salad.	
Garlic Bread	12.00
4 slice Sourdough bread, Butter, Garlic and Salt garnished w/ Parsley and Parmigiano.	

SANDWICHES

Egg n' Bacon	13.00
Egg and bacon sandwich with the choice of tomato or BBQ sauce.	
BLT	14.00
Bacon, Lettuce, and Tomato with Mayo.	
Fresh Salad	14.00
4 Leaf Salad, Tomato, Cucumber, Carrot, onion, Beetroot. Chef Likes: +4 Ham, +4 Chicken	
Aloo toast sandwich	16.00
Boiled Potatoes, Cumin Seeds, Coriander, Cumin Powder, Salt, Red chilly powder	

PASTA

Napolitano	20.00
Spaghetti/Penne/+4 Ravioli With homemade Napolitano sauce w/ Parsley and Parmigiano garnish.	
Bolognese	23.00
Spaghetti/Penne/+4 Ravioli With homemade Napolitano sauce and homemade Bolognese w/ Parsley and Parmigiano garnish.	
Alla Panna	25.00
Spaghetti/Penne cooked with Cream and Parmigiano, Bacon (Chicken) and Mushroom w/ Parsley and Parmigiano garnish.	
Carbonara	25.50
Spaghetti/Penne with beaten egg mix consisting of Parmigiano and milk, Bacon w/ Parsley and Parmigiano garnish.	
Spaghetti Meatballs	25.00
Spaghetti with tiny homemade Meatballs and Napolitano Sauce garnished w/ Parsley and Parmigiano	
Puttanesca	25.00
Penne or spaghetti or +4 ravioli Olives, home-made tomato sauce Capers, red wine, onion, parsley, EVO Gluten free pasta +5.00	

SALAD

Chicken Salad	25.00
Boiled chicken, Mix salad, Cucumber, Carrot, Onion, Avocado and Capsicum topped with Balsamic sauce, Salt, Pepper and EVO.	
Caesar salad	27.00
Bacon, chicken, cos lettuce, boiled egg, parmesan cheese, Caesar dressing, croutons	
Italian salad	17.00
Iceberg lettuce, Radicchio, Red onion, Orange, Red wine vinegar, Salt and EVO.	
Rocket and Pear salad	20.00
Sliced pears, Rocket, Parmigiano, Lemon Juice, Peanuts, EVO, Balsamic vinegar, Salt and Pepper.	

PIZZA

House made pizza dough and passata

Margherita	19.00
Passata, Fiori Di Latte, parmesan cheese, Basil, and EVO.	
Salami	23.00
Passata, Fiori Di Latte and Salami. Chef Likes: +3 Olives	
Supreme	26.00
Passata, Fiori Di Latte, Mushroom, Salami (or Chicken), Capsicum, Onion, Olives, and Oregano.	
Meatlovers	29.00
Passata, Fiori Di Latte, Ham, Salami, Bacon, and Onion.	
Ortolana	29.00
Passata, Fiori Di Latte, Zucchini, Eggplant and Fresh Basil.	
Mashroom Pizza	23.00
Passata, Fiori Di Latte,, parmesan cheese and Mushroom, Parsley	
Ham & Pineapple	23.00
Passata, Fiori Di Latte, Ham and Pineapple.	
Gluten free pizza dough +5.00	

WINES

Red	Glass/ Bottle
Riddoch, Cabernet Sauvignon, Coonawarra	10.00 / 40.00
Engine Room by Hamish Maguire –	10.00 / 40.00
Shiraz Tempranillo – McLaren Vale	10.00 / 40.00
Pepperjack – Shiraz – Barossa Valley	10.00 / 40.00
Chapel Hill – Sangiovese rosè – Adelaide	11.00/42.00
White	Glass/ Bottle
Prosecco – Italy	12.00 / 42.00
The Empress Riesling	10.00 / 40.00
Sauvignon Blanc Marlborough Sounds	10.00 / 40.00
Chardonnay Chapel Hill	11.00 / 42.00
Moscato	9.00 / 38.00
Corkage	10.00

BEERS

Peroni Red	10.00
Peroni Mid	10.00
Corona	10.00
Heineken Zero	8.00

Massey



massey.espresso.cucina.dolce

BRUSCHETTA

Tomato	15.80
Tomato, Feta, Basil, Onion, Garlic, and Oregano with salt and EVO.	
Mushroom	14.50
Mushroom served on top of Ricotta cream spread.	
Zucchini	17.00
Zucchini, Eggplant, Oregano, Salt, Pepper, and Parmigiano.	
Anchovies	15.00
Mixed brown anchovies with onion, Capers, Red wine vinegar, Pepper & EVO	

PANINI/FOCACCIA

Salami	17.00
Salami, Fiori Di Latte, 4 Leaf Salad, Tomato and Olive Tapenade.	
Tuna	17.00
Tuna, Fiori di latte, 4 leaf salad, Pickles, Onion with Aioli	
Eggplant	18.00
Eggplant, Fiori di latte, 4 leaf salad, Tomatoes, Onion and Parmigiano.	
Caprese	15.00
Fiori Di Latte, Tomato, Basil with salt and EVO.	
Chicken	18.00
Chicken, Provolone cheese, Pickled vegetables, Tomato and Cos lettuce Mayo.	
Avocado	17.00
Avocado, Two fried eggs, 4 leaf salad, Chilli and Mayo.	