

♪ BREAKFAST (7am – 2pm)

Avocado (V)	22.50
Two poached free range eggs, Avocado, cherry tomato, Feta, Cos lettuce on Rye sourdough bread w/ EVO, and Parsley garnish.	
Salmon	27.50
Two poached free range eggs, Smoked salmon, Cream cheese, Asparagus, Capers, Pickled onion, Rocket on Rye sourdough bread w/ EVO, and Parsley garnish.	
Clocsione (V)	19.50
Two free range eggs cooked in homemade Massey Sauce on Sourdough bread w/ Basil and chilli garnish	
Chef Likes: +5.50 Bacon.	
Sausage	22.00
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	27.50
Egg Benedict, Bacon, Mushroom, Hash brown, Cherry tomatoes on Sourdough bread w/ Butter and Parsley Garnish.	
Omelette (Plain)	17.00
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	23.50
(GF) Granola Mix, Yogurt, Seasonal fruit, Milk, Chia seeds w/ Maple Syrup.	
Eggs on toast	16:00
Poached or fried served on Sourdough bread w/ Butter, and garnish +2 for Scrambled. (Add from Extra).	
Mr. Deane (V)	14.00
Oat porridge in Milk, Cinnamon, Apple, Honey.	
Gluten free bread +3.00	



♪ PANCAKE

Lemon and Sugar	14.00
Pancake with icing sugar and squeezed lemon juice with lemon slice.	
Fruit and Maple syrup	20.00
Pancake served along on top fresh seasonal fruit, with maple syrup drizzled on top with icing sugar.	
Nutella and banana	17.00
Pancake with Nutella spread, Biscoff and sliced bananas, with icing sugar on top.	
Cream and Jam	17.00
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 Clocsione 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 Long black	6.00
Ice Latte	7.00
Ice Chocolate	7.00
Iced Mocha	8.00
Iced Chai Latte	7.50
Iced Dirty Chai	8.00
Nippys apple /orange juice	6.00
1 Scoop of Ice Cream	2.50
Thickshake	10.50
Chocolate, Vanilla, Banana, Strawberry, Caramel.	
Milkshake	8.50
Chocolate, Vanilla, Banana, Strawberry, Caramel.	
Iced Matcha	8.00
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	5.10	6.10
Cappuccino	5.10	5.60
Flat White	5.10	6.10
Latte	5.10	6.10
Chai Latte	5.50	6.50
Hot Chocolate	5.50	6.50
Matcha	5.50	6.50
Mocha	5.70	6.70
Dirty Chai	5.70	6.70
Macchiato	5.10	
Piccolo	5.10	
Expresso	4.30	
Vienna coffee	5.70	
Extra Shot	1.20	
Decaf	1.20	
Vanilla, Caramel, Hazelnut shot	1.00	
Tea.	Cup / pot	4.00 / 9.00
Earl grey ,Green, Peppermint, English breakfast, Chamomile , Lemon and ginger		



* Monday to Sunday
7am to 4 pm
* Kitchen Close at 3 pm

LET'S EAT

Meatballs	21.00
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	20.00
Chicken, Carrot, Mushroom, Oat, Turmeric, Onion, Parmigiano. served with Bread and Butter.	
Lentil Soup	16.50
Green lentil, Potato, Onion, Garlic, Parsley served with Bread and Butter.	
Lasagne	24.50
Napolitano sauce, Bolognese sauce, Béchamel sauce, Home made pasta sheets and served with Parmigiano and Parsley	
+6 Salad.	
Kabab	21.00
Three skewers minced beef kabab with salad and bread.	

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	
Egg toast sandwich	13.00
Fried Egg, Mayo, Cos lattus, Fried Onion, Salt and Pepper.	
+1 for Toast.	

PASTA

Napolitano	22.00
Spaghetti/Penne/+4 Ravioli With homemade Napolitano sauce w/ Parsley and Parmigiano garnish.	
Bolognese	25.00
Spaghetti/Penne/+4 Ravioli With homemade Napolitano sauce and homemade Bolognese w/ Parsley and Parmigiano garnish.	
Alla Panna	27.00
Spaghetti/Penne cooked with Cream and Parmigiano, Bacon (Chicken) and Mushroom w/ Parsley and Parmigiano garnish.	
Carbonara	27.50
Spaghetti/Penne with beaten egg mix consisting of Parmigiano and milk, Bacon w/ Parsley and Parmigiano garnish.	
Spaghetti Meatballs	27.00
Spaghetti with tiny homemade Meatballs and Napolitano Sauce garnished w/ Parsley and Parmigiano	
Puttanesca	27.00
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	21.00
Passata, Fiori Di Latte, parmesan cheese, Basil, and EVO.	
Salami	25.00
Passata, Fiori Di Latte and Salami. Chef Likes: +3 Olives	
Supreme	28.00
Passata, Fiori Di Latte, Mushroom, Salami (or Chicken), Capsicum, Onion, Olives, and Oregano.	
Meatlovers	31.00
Passata, Fiori Di Latte, Ham, Salami, Bacon, and Onion.	
Ortolana	31.00
Passata, Fiori Di Latte, Zucchini, Eggplant and Fresh Basil.	
Mushroom Pizza	25.00
Passata, Fiori Di Latte, parmesan cheese and Mushroom, Parsley	
Ham & Pineapple	25.00
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



BRUSCHETTA

Tomato	15.80
Tomato, Feta, Basil, Onion, Garlic, and Oregano with salt and EVO.	
Mushroom	15.50
Mushroom served on top of Ricotta cream spread.	
Anchovies	19.00
Mixed brown anchovies with onion, Capers, Red wine vinegar, Pepper & EVO	
Garlic Bread	13.00
4 slice Sourdough bread, Butter, Garlic and Salt garnished w/ Parsley and Parmigiano.	

PANINI/FOCACCIA

Salami	18.00
Salami, Fiori Di Latte, 4 Leaf Salad, Tomato and Olive Tapenade.	
Tuna	18.00
Tuna, Fiori di latte, 4 leaf salad, Pickles, Onion with Aioli	
Eggplant	19.00
Eggplant, Fiori di latte, 4 leaf salad, Tomatoes, Onion and Parmigiano.	
Caprese	15.00
Fiori Di Latte, Tomato, Basil with salt and EVO.	
Chicken	20.00
Chicken, Provolone cheese, Pickled vegetables, Tomato and Cos lattus Mayo.	
Avocado	19.00
Avocado, Two fried eggs, 4 leaf salad, Chilli and Mayo.	