

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.

Cloccione (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 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 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	
Espresso	4.30	
Vienna coffee	5.70	
Extra Shot	1.20	
Decaf	1.20	
Vanilla, Caramel, Hazelnut shot	1.00	

Cup / pot
Tea. 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, Papper 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

Massey



massey.espresso.cucina.dolce

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.