



Breakfast Menu

Breakfast Menu

Available 9am - 11:30am

FOCACCIA Baked in house focaccia, balsamic, Alto extra virgin olive oil	8	GNOCCHI "CACIO E PEPE" Potato gnocchi, pecorino cream, hazelnuts, black pepper, pangrattato	30
MOZZARELLA DI BUFALA Buffalo mozzarella, preserved lemon, kumquat, honeydew, extra virgin olive oil	23	CUTTLEFISH BOLOGNESE Rogationi, Hawkesbury cuttlefish, nduja and fennel bolognese, sea parsley	
ARANCINI Fried risotto balls stuffed with provolone cheese, spinach, semi dried tomatoes, lightly crumbed, served with Napolitana sauce	16	FETTUCCINE WITH POLLO RAGU Fettuccine, braised chicken cacciatore ragu, peppers, olives	32
BRUSCHETTA SALMONE FORMAGGIO DI CAPRA Smoked salmon, goat's cheese, homemade pickles, basil pesto, Baked in house focaccia	18	TORTA AL FORNO LIMONE E LAVANDA Baked lemon and lavender tart, vanilla cardamom ice cream	16
UOVA E PANE TOSTATO Eggs on Baked in house focaccia - poached, fried, or scrambled, (v)	14	TIRAMISU	16
AVOCADO SU PANE TOSTATO Avocado on toast - smashed avocado, rocket, cherry tomato, and Feta, Baked in house focaccia (v)	20	<hr/>	
FONDINA DELL ABBODANZA Abundance bowl - quinoa, roasted sweet potato, broad beans, avocado, vegan basil mayonnaise (vg, gf)	19	ADD ONS	
BARBABIETOLE ALLA BENEDETTINA Eggs benedict - double smoked ham or smoked salmon, poached eggs, hollandaise, English muffins	26	Avocado / roasted tomato / hash browns	6
BACON & EGG ROLL Smoked bacon, fried egg, cheese, BBQ sauce and hashbrown sesame bun	19	sautéed greens / roasted mushroom / smoked bacon smoked salmon / gf bread	8
		(v) vegetarian (vg) vegan (gf) gluten free	

Weekend Bottomless Brunch

To Share \$39pp (minimum 2 people)

4 course shared feast with bottomless bubbles*

Crushed avocado, poached eggs, gremolata, sweetcorn fritters
Smoked salmon, goat's cheese, homemade pickles, basil pesto, baked in house focaccia
cacio e pepe gnocchi with pecorino, pepper, and hazelnuts

Tiramisu

~

Go Bottomless

AUSTRALIAN SPARKLING +30PP

PROSECCO +50PP

SPARKLING ROSÉ +60PP

*The rules of responsible service apply

Non-Alcoholic

Coke / Coke No Sugar / Sprite / Ginger Ale / Tonic / Soda	5	Coffee	5 / 5.5
Ginger Beer	6	Flat white / Cappuccino / Latte / Matcha Latte	
Jiva Kombucha - watermelon & mint	8	Espresso	4
Juice - orange / cloudy apple	5	Affogato	9
Sparkling Water (unlimited)	4pp	Soy / Almond / Oat	+1
Allies Cold Pressed Juice		TEA 2	5
Valencia Orange	9	English breakfast tea / Early Gray tea / Sencha tea / Peppermint tea / Chamomile tea	
100% Australian seasonal oranges			
Watermelon	9		
Watermelon, apple, strawberry & lime			
Daily Greens	9		
Celery, green apple, spinach, lemon, ginger, botanicals			

Cocktails

BELLINI BANDINI Prosecco with peach	18	MONDELLO MARGARITA Espolon Reposado, Limoncello, Lime, Basil	22
ST HUGO Bandini Prosecco, St Germain Elderflower, mint, fresh lemon and soda	20	NEGRONI Tanqueray Gin, Campari and Cinzano Rosso	20
APEROL SPRITZ Aperol, Bandini Prosecco and soda	18	ESPRESSO MARTINI Ketel One Vodka, Mr Black and espresso	21

Wine

		gls	btl
Sparkling & Champagne			
NV Bandini Prosecco, Veneto, Italy		14	65
NV Here & Now, NSW		10	45
White Wine			
19 3 Drops <i>Riesling</i> , Mount Barker, WA		13	60
21 Here & Now <i>Sauvignon Blanc</i> , NSW		10	45
21 Totara <i>Sauvignon Blanc</i> , Marlborough, NZ			60
21 Pikes 'Luccio' <i>Pinot Grigio</i> , Clare Valley, SA		14	65
20 Alte <i>Chardonnay</i> , Orange, NSW		13	60
Rosé Wine			
21 Lock & Key, Tumbarumba, NSW		10	45
20 Maison AIX, Coteaux d'Aix-en-Provence, France			85
Red Wine			
21 Cloud Street <i>Pinot Noir</i> , VIC		12	55
19 Hentley Farm 'Villain & Vixen' <i>Shiraz</i> , Barossa Valley, SA		15	70
19 Wynns 'The Gables' <i>Cabernet Sauvignon</i> , Coonawara, WA		13	60