



# Breakfast Menu

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Available 9am - 11:30am

<b>FOCACCIA</b> House baked focaccia, balsamic, Alto extra virgin olive oil	8	<b>GNOCCHI "CACIO E PEPE"</b> Potato gnocchi, pecorino cream, hazelnuts, black pepper, pangrattato	30
<b>MOZZARELLA DI BUFALA</b> Buffalo mozzarella, preserved lemon, kumquat, honeydew, extra virgin olive oil	23	<b>RIGATONI CON BRASATO DI SEPPIA</b> Rigatoni, Hawkesbury cuttlefish, nduja and fennel bolognese	34
<b>ARANCINI</b> Fried risotto balls stuffed with provolone cheese, spinach, semi dried tomatoes, lightly crumbed, served with Napolitana sauce	16	<b>FETTUCCINE AL RAGU' DI POLLO</b> Fettuccine, braised chicken cacciatore ragu, peppers, olives	32
<b>BRUSCHETTA SALMONE FORMAGGIO DI CAPRA</b> Smoked salmon, goat's cheese, homemade pickles, basil pesto, house baked focaccia	18	<b>TORTA AL FORNO LIMONE E LAVANDA</b> Baked lemon and lavender tart, vanilla cardamom ice cream	16
<b>UOVA SU PANE TOSTATO</b> Eggs on house baked focaccia - poached, fried, or scrambled, (v)	14	<b>TIRAMISU</b> Coffee-flavoured ladyfingers, whipped mascarpone, cocoa	16
<b>AVOCADO CON PANE TOSTATO</b> Smashed avocado, rocket, cherry tomato, feta, and house baked focaccia (v)	20		
<b>CIOTOLA DI ABBONDANZA</b> Abundance bowl - quinoa, roasted sweet potato, broad beans, avocado, vegan basil mayonnaise (vg, gf)	19	<b>ADD ONS</b>	
<b>UOVA BENEDETTE</b> Eggs Benedict - double smoked ham or smoked salmon, poached eggs, hollandaise, English muffins	26	Avocado / roasted tomato / hash browns	6
<b>INVOLTINO PANCETTA E UOVA</b> 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 \$45pp (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, house baked focaccia  
cacio e pepe gnocchi with pecorino, pepper, and hazelnuts

Tiramisu

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## Go Bottomless

AUSTRALIAN SPARKLING +30PP

PROSECCO +50PP

SPARKLING ROSÉ +60PP

\*The rules of responsible service apply

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## Non-Alcoholic

Coke / Coke No Sugar / Sprite / Ginger Ale / Tonic / Soda	5	<b>Coffee</b>	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
<b>Allies Cold Pressed Juice</b>		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

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# Wine

		gls	btl
<b>Sparkling &amp; Champagne</b>			
NV Bandini Prosecco, Veneto, Italy		14	65
NV Here & Now, NSW		10	45
<b>White Wine</b>			
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
<b>Rosé Wine</b>			
21 Lock & Key, Tumbarumba, NSW		10	45
19 Poggio Anima 'Raphael' Etna Rosato, Sicily Italy		12	55
<b>Red Wine</b>			
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