

MENU

Toast 7.80

Sourdough or Multigrain

Jam, peanut butter, vegemite, honey

Fruit toast and gluten free +2.50

Free range Eggs 11.00

Eggs your way on sourdough or multigrain

Muesli 16.00

Organic dry berries, apricot, shredded coconut, fresh berries, yoghurt and milk

Old Spices Porridge 18.00

Served with house made rhubarb berry coulis, cinnamon, chia seeds and fresh fruits

Rock'n'roll 11.00

Crispy bacon and fried egg in Turkish pide with house aioli

Cheese/relish +3.00 each

Mushroom and Brie Toastie 15.00

Chef special garlic and thyme mushroom, high melted brie cheese, clarified butter on sourdough

Smashed at Saporito 16.50

Avocado with goats' cheese, sweet peas, radish cherry tomato, beetroot hummus and labneh on sourdough

Egg 3.00 Smoked salmon 6.00

Kavanagh Chilli Scrambled 19.00

House-made chilli sauce, fetta, fresh red chilli, fried shallots, with butter croissant

Tofu Scrambled 18.00 (vegan)

Firm soft tofu cooked with turmeric, onion, spinach and broccolini served on multigrain

Brisket from Southbank 21.50

12 hours slow cooked beef brisket, double smoked hickory sauce, house potato rosti, poached eggs with hollandaise sauce

Eggs Benny 20.00

Choice of bacon, smoked salmon or smoked ham

House potato rosti, poached eggs with hollandaise sauce

Shakshuka 20.00

Traditional Middle Eastern vegies cooked in rich tomato sauce, dukkah spice and baked eggs with sourdough

Danish Feta + 5.00

French Toast 20.00

Brioche double egg layer French toast, fresh farm picked berries, candied maple syrup, sorbet with crumbed pistachio

Nutella Pancakes 20.00

3 Stack soft pancakes, Nutella, seasonal berries, cornetto ice-cream with crumbed chocolate

Whey Protein + 4.00

Big Breaky 22.00

Hash brown, field sage and garlic butter mushroom, crispy bacon, grilled halloumi, chipotle sausage, grilled tomato, eggs your way on sourdough Avocado +5.00

Traditional Parma 20.00

Traditional panko crumbed chicken breast, smoked ham, Napoli sauce, mozzarella cheese, serve with chips and house salad

Steak Sandwich 19.00

Porterhouse fillet, crispy bacon, green lettuce, tomato, caramelised onion with house barbecue sauce

Egg +3.00 +Swiss cheese 3.00

Wagyu beef burger 20.00

Wagyu beef, double swiss cheese, fresh tomato, pickles, house aioli, caramelised onion jam, green lettuce served with fries

Crispy chicken burger 20.00

Southern mix with 11 spices, double egg crumb, lemon slaw, house aioli, swiss cheese served with fries

Creamy Penne Pesto 20.00

Creamy chicken penne pasta, crispy bacon, fresh cream, fresh herbs, white wine with shredded parmesan

Linguine Marinara 23.00

Pacific seafood mix cooked in garlic white wine with prawns, mussels, calamari, whitening in Napoli sauce

Creamy sauce + 3.00

Napoli 17.00

Your choice of penne or linguine

Traditional tomato sauce, garlic and basil oil, fresh basil

Pork sausage +5.00

Chicken +5.00

Bolognese 18.00

Your choice of penne or linguine

Wagyu beef mince cooked in rich tomato sauce, red wine, basil and parmesan flakes

Chilli Garlic Prawns 23.00

cooked in House made chilli garlic white wine sauce, saffron basmati white rice, fresh herbs with green lettuce with char lemon

Chicken and Avo Salad 20.00

Baby spinach, cherry tomatoes, pine nuts, grilled Cajun spiced chicken tenders, fresh avo, wombok with lime chill dressing

Kids

Egg on toast your kids way 7.00

Pancakes 7.00

Fresh berries, maple syrup and marshmallows

Waffles 7.00

Nutella with fresh berries

Nuggets 7.00

Crumbed chicken with chips and tomato sauce

Sides

Egg, swiss cheese, chilli sauce, aioli, caramelised onion jam, hollandaise 3.00

Grilled tomatoes, avocado, mushrooms, halloumi, bacon, smoked ham, pork sausage, chorizo, house potato rosti, hash brown, sautéed spinach, danish fetta 5.00

Smoked salmon 6.00

Chips or garden salad 8.50

DRINKS

COFFEE by SAN PEDRO ROASTERS

	Regular	Large	Affogato cold double espresso. Vanilla ice cream	6.50	Mango madness mango, banana, yoghurt, honey and low-fat milk
Espresso	3.50		Extras bonsoy, almond, oat, lactose free, coconut extra shot, decaf, syrups (hazelnut, vanilla, caramel)	+0.50	
Double espresso		4.00			
Long black	4.00	4.50			
X Blend with Milk					
Short macchiato	4.00		Tea Takeaway	4.00	Gym junkie
Long macchiato	4.40		Pot of tea by Teadrop	5.50	whey protein, banana, honey, cinnamon, yoghurt, low fat milk
Piccolo	4.00		English breakfast		
Latte	4.00	4.80	Earl grey		
Flat White	4.00	4.80	Peppermint		
Cappuccino	4.00	4.80	Lemongrass and ginger		
Mocha	4.00	5.00	Spring green		
Magic	4.50		Honeydew green		
Baby Cino	2.50		Malibu chai		
SOMETHING DIFFERENT	Regular	Large	FRESH JUICES	8.50	
Batch Brew Coffee			Straight up apple or orange		
Filtered coffee served straight	4.50	5.00	Detox apple, celery, cucumber, kale, lime		
Organic hot chocolate	4.50	5.00	Inner health orange, apple, celery, carrot, ginger		
Organic chai latte seven spice blend	4.50	5.00	Cleanse me up apple, beetroot, spinach, ginger, chia seeds		
Golden turmeric latte	4.50	5.00	MILKSHAKES	8.50	
Green matcha Latte	4.50	5.00	vanilla, caramel, chocolate, strawberry, banana		
Red velvet beetroot Latte	4.50	5.00	SMOOTHIES	8.50	
Ice Coffee (ice). cold double espresso, ice, milk or water		5.50	Good morning strawberries, banana, yoghurt, honey, oats and low-fat milk		
Iced Coffee cold double espresso, vanilla ice cream, milk		7.00	Verry berry mixed berries, yoghurt, honey, chia seeds and low-fat milk		
Iced Chocolate chocolate, vanilla ice cream, milk		7.00			

Please inform our staff of any food allergies/intolerances. We will always try to accommodate split bills, however during busy periods we may politely say no. 10% surcharge on weekends, 15% surcharge on public holidays. We are proud to pay our team the award rates and that's why we include a surcharge on these days. Please follow us on social media @saporitocafe. Please leave us a google review about your experience or email us feedback to infosaporitocafe@gmail.com

LOCAL BEER

Cascade Premium, VIC	6.00
Carlton Dry, VIC	7.50
Carlton Draught, VIC	7.50

Fat Yak, VIC	8.00
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INTERNATIONAL BEER

Peroni, ITA	9.50
Corona, MEX	9.50
Bucket of Coronas (4 bottles).	24.00

CIDER

Bulmer's Original ENG	10.00
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SPIRITS

Vodka	10.00
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Gin

Whiskey	
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Tequila

Spirits can be served to your desire. Please ask the waiter.	
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COCKTAILS

Bloody Mary	15.00
Vodka, spice mix, tomato juice, Worcestershire, tabasco, celery	

Aperol Spritz

Prosecco, Aperol, soda water, fresh orange, ice

Espresso Martini

Vodka, Kahlua, espresso,

Pimms Cup

pimms No1, sliced orange, cucumber, lemon, strawberries, mint leaves, lemonade, ice
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Lemon Lime and Bitters

7.50
