

# 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 barbeque 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

### Single Origin Black

Espresso	3.50	
Double espresso		4.00
Long black	4.00	4.50
<b>X Blend with Milk</b>		
Short macchiato	4.00	
Long macchiato	4.40	
Piccolo	4.00	
Latte	4.00	4.80
Flat White	4.00	4.80
Cappuccino	4.00	4.80
Mocha	4.00	5.00
Magic	4.50	
Baby Cino	2.50	

## SOMETHING DIFFERENT      Regular      Large

Batch Brew Coffee		
Filtered coffee served straight	4.50	5.00
Organic hot chocolate	4.50	5.00
Organic chai latte	4.50	5.00
seven spice blend		
Golden turmeric latte	4.50	5.00
Green matcha Latte	4.50	5.00
Red velvet beetroot Latte	4.50	5.00
Ice Coffee (ice).		5.50
cold double espresso, ice, milk or water		
Iced Coffee		7.00
cold double espresso, vanilla ice cream, milk		
Iced Chocolate		7.00
chocolate, vanilla ice cream, milk		

Affogato 6.50  
cold double espresso. Vanilla ice cream

Extras +0.50  
bonsoy, almond, oat, lactose free, coconut  
extra shot, decaf, syrups (hazelnut, vanilla, caramel)

### TEA

Tea Takeaway	4.00
Pot of tea by Teadrop	5.50
English breakfast	
Earl grey	
Peppermint	
Lemongrass and ginger	
Spring green	
Honeydew green	
Malibu chai	

### FRESH JUICES 8.50

Straight up  
apple or orange

Detox  
apple, celery, cucumber, kale, lime

Inner health  
orange, apple, celery, carrot, ginger

Cleanse me up  
apple, beetroot, spinach, ginger, chia seeds

### MILKSHAKES 8.50

vanilla, caramel, chocolate, strawberry, banana

### SMOOTHIES 8.50

Good morning  
strawberries, banana, yoghurt, honey, oats and low-fat  
milk

Verry berry  
mixed berries, yoghurt, honey, chia seeds and low-fat milk

Mango madness  
mango, banana, yoghurt, honey and low-fat milk

Gym junkie 9.50  
whey protein, banana, honey, cinnamon, yoghurt, low fat  
milk

### WINE      Glass      Bottle

House white 6.00 22.00  
(Please ask waiter)

Beelgard, Sauvignon Blanc 8.00 22.00  
Beelbanger, NSW

Bay of Stones, Chardonnay, NZ 8.00 25.00

T'Gallant Juliet, Pinot Grigio 9.00 25.00  
Mornington Peninsula, VIC

Italian Wine of the Month 35.00  
(Please ask the waiter)

### RED WINE      Glass      Bottle

House red 6.00 22.00  
(Please ask waiter).

Beelgara Estate Black Label 8.00 26.00  
Cabernet Sauvignon  
Clare Valley, SA

Boucher Heathcote, Shiraz 8.50 35.00  
Macedon Ranges, VIC

Six Foot Six, Pinot Noir 8.50 35.00  
Geelong, VIC

Italian Wine of the Month 35.00  
Please ask the waiter

### SPARKLING WINE      Bottle

Valdo Prosecco 200ml 10.50  
Veneto, Italy

### LOCAL BEER

Cascade Premium, VIC	6.00
Carlton Dry, VIC	7.50
Carlton Draught, VIC	7.50
Fat Yak, VIC	8.00

### 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 10.00

Vodka	
Gin	
Whiskey	
Tequila	
Spirits can be served to your desire. Please ask the waiter.	

### COCKTAILS 15.00

Bloody Mary	
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	
Lemon Lime and Bitters	7.50