

# MENU

## **Toast (Two slices) 7.80 (V,VG)**

White sourdough or Multigrain with a choice of house made mixed berry jam, peanut butter, vegemite, nutella or honey  
Fruit toast and gluten free +2.50

## **Free Range Eggs on Toast 11.00 (V)**

Two eggs your way on white sourdough or multigrain

**ADD SIDES:** Extra egg, swiss cheese, tasty cheese, pickled chilli, house hollandaise **3.00**

Grilled tomatoes, smashed or sliced avocado, sauteed mushrooms, halloumi, bacon, smoked ham, chorizo, Italian pork fennel sausage, hash brown, sautéed spinach, fetta **5.00**

Smoked salmon **6.00**

## **House Made Hemp Nola 17.00 (VG,V)**

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

## **The Saporito Porridge 18.00 (V)**

Orange zest and honey porridge with poached fruit and seasonal fruits

## **Rock'n'Roll 11.00**

Crispy bacon, fried eggs in a turkish focaccia with house aioli

Swiss Cheese +3.00    Tomato Relish +3.00    Avocado +5.00

## **Tofu Scrambled 19.00 (VG,V)**

Firm soft tofu cooked with house made tofu sauce, topped with house made chimichurri and served with seasonal greens on multigrain

Avocado +5.00

## **Mushroom and Brie Toastie 16.00 (V)**

Grilled buttered rye toastie with garlic and thyme mushrooms, brie cheese and wilted spinach

Chorizo +5.00    Bacon +5.00

## **Smashed at Saporito 18.50 (V)**

Smashed avocado with cucumber, herbs and cherry tomatoes topped with fetta and dukkah spice served with sourdough

Extra Egg +3.00    Smoked salmon +6.00

## **Kavanagh Chilli Scrambled 20.00 (V)**

House-made pickled chilli and fetta cheese topped chimichurri sauce and served with sourdough

Chorizo +5.00    Bacon +5.00

## **Corn and Zucchini Fritters 21.50 (V)**

Served as a triple stacked tower with smashed avocado, tomato relish and poached egg

Bacon +5.00    Smoked Salmon +6.00    Pickled Chilli +3.00

## **Smashed Pumpkin 21.90 (V)**

Smashed roasted pumpkin with wilted spinach, fetta and cream cheese mix, house made dukkah and tahini with a poached egg on sourdough

Extra Egg +3.00    Smoked Salmon +6.00

## **Shakshuka 21.50 (V)**

Traditional Middle Eastern veggies cooked in rich tomato sauce, mixed with smokey white beans, dukkah spice and baked eggs with a side of sourdough bread

Fetta +5.00    Chorizo +5.00    Extra Bread +2.50

## **Spanish Omelette 20.90**

Big omelette mixed with Spanish chorizo, onions and wilted spinach topped with mozzarella cheese and served with sourdough

Tomato Relish +3.00    Pickled Chilli +3.00

## **Brisket from Southbank 21.50**

12 hours slow cooked beef brisket, double smoked hickory sauce, poached eggs topped with house hollandaise sauce on a chipotle brioche

Halloumi +5.00

## **Eggs Benny 21.50**

Choice of bacon, smoked salmon or smoked ham **OR** sauteed spinach (veggie option)

Served on sourdough bread with two poached eggs topped with house hollandaise sauce and a hash brown on the side

Halloumi +5.00

## **Peanut Butter Pancakes 21.00 (V)**

Triple stacked house made buttermilk pancakes served with spiced peanut butter, honey and fresh berries

Bacon +5.00

## **Classic Nutella Waffles 21.00 (V)**

Double stacked thick waffles served with traditional nutella, fresh strawberries and a house made vanilla mix crumble

Bacon +5.00

## **Big Breaky 23.00 (Vegetarian option-swap meats for spinach and avocado)**

Hash brown, field sage and garlic butter mushroom, crispy bacon, grilled halloumi, Italian pork and fennel sausage, grilled tomato with poached eggs on sourdough

Spinach +5.00    Baked Beans +5.00    Avocado +5.00

## **Traditional Chicken Parma 21.00**

Traditional panko crumbed chicken breast, smoked ham, Napoli sauce and mozzarella cheese served with beer battered chips and salad

## **Soup of the Day 13.00**

Ask our waiter for the Soup of the Day served with a slice of bread

Extra bread +2.50

## **Ultimate Winter Salad 20.00 (V)**

Rocket and shredded veggies with quinoa, walnuts, roasted pumpkin served with house made maple vinegar dressing

Chicken +5.00

## **Steak Sandwich 21.50**

**Please advise your waiter how you like your meat cooked**

Porterhouse fillet, crispy bacon, green lettuce, tomato, one fried egg, tomato relish with house barbeque sauce served with beer battered chips

Swiss cheese +3.00

## **Sambal Oelek crispy chicken burger 21.00**

Sambal oelek (chilli sauce) crispy chicken, lettuce, mixed herbs and mayo in a brioche bun

Bacon + 5.00    Swiss Cheese +3.00

## **Classic Beef Burger 21.00**

Beef patty, swiss cheese, pickles, red onion, fresh tomato, green lettuce, ketchup and mustard served with beer battered chips

Bacon +5.00    Fried Egg +3.00

## **Pasta Napoli 18.00 (V,VG)**

Gluten Free Penne +2.50

Traditional Italian tomato sauce, fresh garlic, fresh basil and herbs

Italian pork fennel sausage +5.00    Chicken +5.00

## **Pasta Bolognese 19.00**

Gluten Free Penne +2.50

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

## **Pasta Gnocchi 20.00**

Pan fried gnocchi with beetroot, garlic, mixed herbs scattered with beets made fetta and rocket

Chicken 5.00

## **Kids**

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Egg on toast your kids way **8.50 (V)**

Kids ham and cheese fingers **8.50**

## **Waffles 8.50 (V)**

Nutella with fresh berries

Fried Free Range Chicken **8.50**

Crumbed free range chicken with beer battered chips and tomato sauce

## **Sides**

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Gluten free bread, egg, swiss cheese, tasty cheese, pickled chilli, house aioli, house hollandaise, tomato relish **3.00**

Grilled tomatoes, smashed or sliced avocado, mushrooms, halloumi, bacon, smoked ham, chorizo, Italian pork fennel sausage, hash brown, sautéed spinach, fetta **5.00**

Smoked salmon **6.00**

Chips or garden salad **8.00**

**Vegan and Gluten Free Options are available** upon request. Please inform our staff of any food allergies/intolerances. Even though some meals are not served with nuts, it may still contain them. 10% surcharge applies on weekends and 15% surcharge on public holidays. We are proud to pay our team above award rates and industry penalty 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 to infosaporitocafe@gmail.com

# DRINKS

## COFFEE by SAN PEDRO ROASTERS Regular Large

Jumbo size available for drinks with (J) for extra 1.00

Single Origin available for drinks with (SO) for extra 1.00

### X Blend

Espresso (SO)	3.80	
Double espresso (SO)	4.20	
Long black (SO)	4.20	4.80
Short macchiato(SO)	4.20	
Long macchiato(SO)	4.50	
Piccolo	4.20	
Latte (J)	4.50	5.00
Flat White (J)	4.50	5.00
Cappuccino (J)	4.50	5.00
Mocha (J)	4.50	5.00
Magic	4.50	
Baby Cino	2.50	

## SOMETHING DIFFERENT Regular Large

Jumbo size available for drinks with (J) for extra 1.00

Organic hot chocolate (J) exquisite cacao by grounded pleasures vegan, gluten free	5.00	5.50
Saporito toblerone hot chocolate (J) exquisite cacao by grounded pleasures that include hazelnut and caramel flavours vegan, gluten free	6.00	6.50
Organic chai latte (J) seven spice blend by grounded pleasures vegan, dairy free, gluten free	5.00	5.50
Golden turmeric latte (J) best served with oat, almond or soy milk	4.50	5.00
Green matcha Latte (J) best served with oat, almond or soy milk	4.50	5.00
Red velvet beetroot Latte (J) best served with oat, almond or soy milk	4.50	5.00
Ice coffee 16oz cold triple shot espresso, ice, milk		6.50

Iced coffee 16oz cold triple shot espresso, vanilla ice cream, milk	8.50
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Iced chocolate 16oz chocolate, vanilla ice cream, milk	8.50
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Affogato cold double espresso. Vanilla ice cream	7.00
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Extras extra shot coffee, decaf, syrups (hazelnut, vanilla, caramel)	+0.80
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Milks bonsoy, milklab almond, alternative dairy co. oat milk, milklab lactose free, milklab coconut	+0.60
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## TEA

Tea Takeaway	5.00
Pot of tea by Teadrop	5.50
English breakfast	
Earl grey	
Peppermint	
Lemongrass and ginger	
Spring green	
Honeydew green	
Malibu chai	

## FRESH JUICE 8.90

Straight up apple or orange	
Detox apple, celery, cucumber, kale, lime juice Inner health orange, apple, celery, carrot, ginger	
Cleanse me up apple, beetroot, carrot, spinach, ginger	

## MILKSHAKES 8.50

Alternative milks for extra \$2.00

vanilla, caramel, chocolate, strawberry, banana	
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## SMOOTHIES 8.90

Alternative milk for extra \$2.00

Good morning strawberries, banana, yoghurt, honey and low-fat milk	
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Verry berry mixed berries, yoghurt, honey, chia seeds and low-fat milk	
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Mango madness mango, banana, yoghurt, honey and low-fat milk	
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Gym junkie whey protein, banana, oats, honey, cinnamon, yoghurt, low fat milk	9.90
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## WHITE WINE Glass Bottle

House white (Please Ask Waiter)	7.00	25.00
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Beelgard, Sauvignon Blanc Beelbangera, NSW	8.00	30.00
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Bay of Stones, Chardonnay, NZ	8.00	30.00
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T'Gallant Juliet, Pinot Grigio Mornington Peninsula, VIC	9.50	35.00
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Italian White Wine (Please ask the waiter)		40.00
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## RED WINE Glass Bottle

House red (Please Ask Waiter)	7.00	25.00
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Beelgara Estate Black Label 30.00 Cabernet Sauvignon Clare Valley, SA	8.00	
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Boucher Heathcote, Shiraz Macedon Ranges, VIC	9.00	35.00
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Six Foot Six, Pinot Noir Geelong, VIC	9.00	35.00
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Italian Red Wine Please ask the waiter		40.00
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## SPARKLING WINE Bottle

Valdo Prosecco 200ml, ITA	10.50
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## LOCAL BEER

James Boag Light, TAS	7.50
Carlton Dry, VIC	7.50
Fat Yak Pale Ale, VIC	8.50
Peroni Red, ITA	8.50
Corona, MEX	9.00
Stone and Wood Pacific Ale, NSW	9.90
Bucket of Coronas (4 bottles).	24.00

## CIDER

Bulmer's Original ENG	9.00
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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, Tomato juice, Worcestershire, Tabasco	
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Aperol Spritz Prosecco, Aperol, soda water	
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Espresso Martini Vodka, Kahlua, espresso coffee	
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Mimosa Prosecco and fresh orange juice	
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Lemon Lime and Bitters - House made	8.50
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