FOOD

Toast 8.5

Sourdough or multigrain with choice of: Peanut butter | mixed berry jam | Strawberry jam | Nutella | Vegemite.
Fruit sourdough 1 | Gluten free 3

Bircher Muesli [V, VE] 17.5

Oat soaked in fresh pear & apple juice, macadamia, sultana, coconut yoghurt, seasonal fruits & peach pearls.

French toast [VE] 24

Brioche, matcha crème Anglaise, coconut caramelised banana, mascarpone, pashmak, cinnamon. Bacon 6

Porridge [V, VE, GF, DFO] 17

Orange & ginger syrup, chia, rhubarb compote, almond milk, nutmeg crumb.

Eggs (2) on Toast 12.5

Poached | fried | scrambled + 1 Sourdough | multigrain | Gluten free 3

Seasonal Avocado [VE, VO, GFO] 24

Mixed tomatoes & rocket marinated with cherry & truffle, roasted carrot hummus, goat cheese, poached egg, kale chips, dukkah on multigrain.

Bacon 6 | smoked salmon 7 | extra egg 3

Chilli Scrambled Eggs [GFO, VEO] 25

'Nduja (Italian chorizo), crispy cappers, creamy fetta, spring onion, spicy tobiko mayo on ekmek bread. Homemade habanero sauce 3 | avo 6

Egg Benedict 007 [GFO, VE] 24

Poached egg (2), spinach, hollandaise sauce, pecorino, chlorophyll oil, choice of: bacon, smoked salmon or ham on English muffin.

Avo 6 | halloumi 5 | chorizo 5

Spanish omelette [VEO, GFO] 23

Potato, chorizo, Spanish onion, spinach, melted cheese with sourdough.

Tomato relish 3 | House made Habanero sauce 3

Corn & zucchini fritters 24 [GF, VE]

Baba ganoush, za'atar, micro salad, sweet chilli sauce, avo, poached egg, chives.
Halloumi 5 | bacon 6 | chorizo 6

Saporito Big Brekky [GFO, VE] 26.5

Italian pork & fennel sausage, mushroom, roasted tomato, hash brown, bacon, Greek halloumi, poached eggs & sourdough.

Spinach 5 | avocado 6 | baked beans 5

Supreme Chicken Burger 23

Cornflake crusted chicken, wasabi mayo, mint, cabbage, miso dressing, Thai sweet sauce, brioche bun & fries.

Bacon 6 | cheese 3

Caprese salad [GFO, VE] 21

Buffalo mozzarella, roasted pine nut, fresh basil, extra virgin olive oil, tomatoes, pesto, croutons.

Chicken 6 | smoked salmon 7

Falafel salad [V, VE, GFO] 23

Quinoa, brown rice, mix leafs lettuce, smoked beetroot hummus, falafel, tahini dressing, avo & pita. Chicken 6 | smoked salmon 7

Steak sandwich [GFO, DFO] 26

Sirloin steak, sauerkraut, bacon, caramelised onion, tomato, pickle, aioli, in Turkish bread served with crisps.

Cheese 4 | fried egg 3 | truffle mustard 3

Thai green mild curry [VO, VEO, GF, DF] 24

Chicken, rice, enoki, bamboo, green peas, broccolini, coriander & basil.

Seasonal ravioli (ask our staff) [VE] 23

Napoli sauce, provensal, chlorophyll ricotta, Parmesan, rocket, truffle fragrance. Chicken 6 | halloumi 5

Chicken parmigiana 26

Tender chicken, fries, melted cheese, ham, sugo rosa sauce, salad w/balsamic dressing.

Sides

Italian fennel sausage...6

Bacon...6

Chorizo...6

Halloumi cheese...5

Smoked salmon...7

Mixed mushrooms ...5

Baked beans...5

House made Habanero sauce... 3

Egg...3

Avocado...6

Hash brown (2) ...5

Roasted tomato...5

Spinach...5

Fries...9 | add truffle oil...3

Mixed Garden Salad...9

For kids

Waffle, maple syrup & berries 9.5 | ice cream +3

Kids egg (1) fried, bacon, hash brown on toast 10 | scramble

+1

Mini Bircher w/ banana 9.5

Ask staff for the specials...

Please see our display cabinet for fresh pastries, cakes, sweets, sandwiches, grab and go meals and more goodies...

V – VEGAN | VE – VEGETARIAN | DF – DAIRY FREE | GF-GLUTEN FREE | O – OPTION. Please inform our staff of any food allergies/intolerances. Even though some meals are not served with nuts, it may still find traces. 10% surcharge applies on weekends and 15% surcharge on public holidays.

		TEA BY TEADROP	5.50	ALCOHOLIC DRINKS	
DRINKS		English breakfast		WHITE WINE by the glass	
		Earl grey			11.00
Coffee by ROSSO Coffee Roasters		Peppermint		Pinot Grigio, AUS	
Espresso	4.00	Lemongrass and ginger Spring green		Sauvignon Blanc, AUS	11.00
Double espresso	4.50	Honeydew green		Italian Wine by the bottle	45.00
Long black	4.50	Malibu chai		Prosecco 200ml bottle, ITA	13.00
Short macchiato	4.00	FRESH JUICES	10.00	RED WINE by the glass	
Long macchiato	4.50			, -	
House Blend with milk	4.50	Straight up		Cabernet Sauvignon, AUS	11.00
Iced Latte Iced Mocha	6.50 6.50	-freshly squeezed apple or orange juice		Pinot Noir, AUS	11.00
Iced coffee -with vanilla ice cream	8.50	Detox		Shiraz, AUS	13.00
Cold Brew	6.00	-apple, celery, cucumber, kale, lime juice		Italian White Wine by the Bottle	45.00
Extra shot coffee, decaf, syrups (hazelnut, vanilla, caramel)	+() 8()	Inner health		•	.5.55
		orange, apple, celery, carrot, ginger		BEER	
Soy, oat, almond, lactose free	+0.80	Cleanse me up -apple, beetroot, carrot, spinach, ginger		Carlton Dry	8.50
Rotating Single Origin	+1.00			Fat Yak Pale Ale	8.50
		MILKSHAKES	9.50	Peroni Red	8.50
Large size	+0.50	Vanilla, caramel, chocolate, strawberry, banana		Corona	9.00
Jumbo size	+1.50	Add almond, oat, soy, lactose free milk	2.00		
SOMETHING DIFFERENT		SMOOTHIES	11.00	Stone and Wood Pacific Ale	10.00
Hot chocolate	5.00	Tropical madness -mango, passionfruit, pineapple, banana, almond milk, coconut shavings Very Berry -acai, blueberries, raspberries, banana, almond milk, coconut shavings		Bulmers Original Cider	10.00
Iced chocolate	7.00			Spirits	11.00
				Vodka, gin, whiskey or tequila	
Chai latte	5.00			Brunch Cocktails	
Iced Chai	7.00			Mimosa	13.00
Matcha latte	5.00			Bloody Mary	15.00
Iced Matcha	7.00	Sweet Sunrise -strawberry, banana, mango, peach, almond milk,		Aperol spritz	15.00
Iced chocolate -with vanilla ice	8.50				
cream		coconut shavings		Espresso Martini	17.00
Affogato	7.00	Add whey protein	2.00	Vodka lemon lime bitters	11.50

Affogato

Affogato with Kahlua

15.00