

FOOD

Toast 9

Sourdough or multigrain with choice of: Peanut butter | Nutella | Mixed Berry Jam | Vegemite.
Fruit toast 1 | gluten free 1

Bircher Muesli [V, VE, DF] 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 sugar.
Bacon 6

Porridge [VO, VE, DF] 17.5

Orange & ginger syrup, chia, rhubarb compote, seasonal fruit, oat milk, and nutmeg crumb.

Eggs (2) on Toast 14.5

Poached | fried | scrambled + 1
Sourdough | multigrain | Gluten free 3
Add Sides...

Seasonal Avocado [VE, VO, GFO] 24.5

Mixed cherry tomatoes & rocket marinated with truffle oil, smashed avocado, roasted carrot hummus, goat cheese, poached egg, kale chips, breakfast radish, dukkah on multigrain.
Bacon 6 | smoked salmon 7 | extra egg 3

Chilli Scrambled Eggs [GFO, VEO] 25.5

‘Nduja (spicy Italian minced pork), crispy cappers, creamy fetta, spring onion, spicy mayo on ekmek bread.
House made chilli sauce 3 | avocado 6 | hash brown 5

Egg Benedict [GFO, VEO] 24.5

Poached eggs (2), sautéed spinach, hollandaise sauce, parmesan on Japanese milk pan. Choice of: bacon, smoked salmon or ham
VEO: hash brown
Avocado 6 | halloumi 5 | chorizo 5 | hash brown 5

Corn & zucchini fritters [GFO, VE] 24.5

Baba ganoush, za’atar, rocket salad, sweet chilli sauce, avocado, poached egg, chives.
Halloumi 5 | bacon 6 | chorizo 6

Spanish omelette [VEO, GFO] 23.5

(Pork chorizo, potato, Spanish onion) mixture, combined with spinach, melted cheese served with sourdough.
VEO: mushrooms, tomato and spinach
Tomato relish 3 | house made chilli sauce 3 | hash brown 5

Shakshuka [GFO, VE, VO] 24.5

Saporito style Shakshuka mixed vegetables, beans, parsley and two baked eggs served with Turkish bread.
N’Duja (spicy Italian pork) 6 | bacon 6

Saporito Big Brekkie [GFO, VEO, VO,] 26.5

Italian pork & fennel sausage, mushroom, roasted tomato, hash brown, bacon, Greek halloumi, poached eggs on sourdough.
VEO: avocado & spinach VO: avocado, spinach & baked beans
Hollandaise 3 | avocado 6 | Smoked Salmon 7

Supreme Chicken Burger 23.5

Cornflake crusted chicken, wasabi mayo, mint, cabbage, miso dressing, Thai sweet sauce, brioche bun served with fries.
Bacon 6 | cheese 3

Falafel salad [V, VE, GFO] 23.5

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

Poke Bowl [V, VE, DFO, GFO] 24.50

Sweet spicy tofu, rice, avocado, edamame, tomato, miso -slaw, trail mix on carrot & chickpea puree’. (Option – swap tofu for grill chicken)
Grilled Chicken 6 | Smoked salmon 7 | chorizo 6 | bacon 6

Steak sandwich [GFO, DF] 26.5

Sirloin tender steak, sauerkraut, bacon, caramelised onion, tomato, pickles and aioli in Turkish bread served with fries.
Cheese 3 | fried egg 3 | house made chilli sauce 3

Rigatoni Ragu [GFO, DFO] 26

Hunter Valley beef ragu, soffrito (diced vegetables), house tomato sugo, parsley and parmesan.
Gluten free pasta 3

Chicken Parmigiana 27

Whole tender chicken breast, ham, melted cheese, house sugo rosa sauce served with salad w/balsamic dressing & fries.

Sides

Italian fennel sausage...6
Bacon...6
Chorizo...6
Halloumi...5
Smoked salmon...7
N’Duja (spicy Italian minced pork) ...6
Mushrooms ...5
Baked beans...5
House made chilli sauce... 3
Hollandaise 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 fried egg (1), bacon, hash brown on toast 10 | scrambled +1

Mini Bircher muesli w/ banana 9.5

Please see our weekly specials menus...

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

Please order and pay first at the counter inside if you are sitting outside...

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.

DRINKS

Coffee by ROSSO Coffee Roasters

Bohemian Blend- Espresso	4.00
Bohemian Blend - Double espresso	4.50
Bohemian Blend - Long black	4.50
Bohemian Blend - Short macchiato	4.20
Bohemian Blend - Long macchiato	4.70
Governor Blend with milk coffee (latte, flat white, cappuccino, mocha, piccolo)	4.70
Extra shot coffee, decaf, syrups (hazelnut, vanilla, caramel)	+0.80
Soy, oat, almond, lactose free milks	+0.80
Large size	+0.60
Jumbo size	+2.10
SOMETHING DIFFERENT	
Iced Latte, Iced Mocha, Iced chocolate, Iced Chai, Iced Matcha	7.00
Hot chocolate	5.00
Saporito Toblerone Hot Chocolate	6.00
Chai latte	5.00
Monks Sticky Chai (V) Organic Plant Based	6.00
Matcha latte	5.00
Tumeric latte	5.00
Ice chocolate -with vanilla ice cream	8.50
Ice coffee -with vanilla ice cream	8.50
Affogato	7.00
Affogato with Kahlua	15.00

TEA BY TEADROP	5.50
English breakfast	
Earl grey	
Peppermint	
Lemongrass and ginger	
Spring green	
Honeydew green	
Malabar chai	
FRESH JUICES	10.00
Straight up	
-freshly squeezed apple or orange juice	
Detox	
-apple, celery, cucumber, kale, lime juice	
Inner health	
-orange, apple, celery, carrot, ginger	
Cleanse me up	
-apple, beetroot, carrot, celery, ginger	
MILKSHAKES	9.50
Vanilla, caramel, chocolate, strawberry, banana	
Add almond, oat, soy, lactose free milk	2.00
SMOOTHIES	12.00
Tropical madness	
-mango, passionfruit, pineapple, banana, oat milk, coconut shavings	
Very Berry	
-acai, blueberries, raspberries, banana, oat milk, coconut shavings	
Sweet Sunrise	
- Strawberry, peach, mango, banana, oat milk, coconut shavings	
Nutty Chocana	
-banana, peanut butter, chocolate, almond milk, coconut shavings	
Add whey protein	2.00

ALCOHOLIC DRINKS

WHITE WINE by the glass

Pinot Grigio, AUS	11.00
Sauvignon Blanc, AUS	11.00
Italian Wine by the bottle	45.00
Prosecco 200ml bottle, ITA	13.00

RED WINE by the glass

Cabernet Sauvignon, AUS	11.00
Pinot Noir, AUS	11.00
Shiraz, AUS	13.00
Italian White Wine by the Bottle	45.00

BEER

Carlton Dry	8.50
Peroni Red	8.50
Corona	9.00
Stone and Wood Pacific Ale	10.00
Bulmers Original Cider	10.00
Spirits	11.00

Vodka, gin, whiskey or tequila

Brunch Cocktails

Mimosa	13.00
Bloody Mary	15.00
Aperol spritz	15.00
Espresso Martini	17.00
Vodka lemon lime bitters	11.50

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