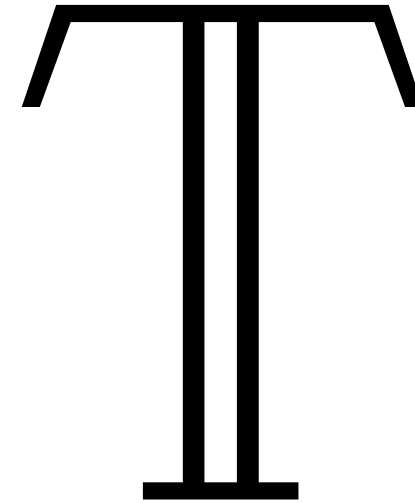


Cocktails

MIMOSA	16	NEGRONI	20
Bandini Prosecco , Valencia Orange		Tanqueray Gin, Campari and Cinzano Rosso	
APEROL SPRITZ	18	ST HUGO	20
Aperol, Bandini Prosecco and soda		Bandini Prosecco, St Germain Elderflower, mint, fresh lemon and soda	
BELLINI	18	MARGARITA	22
Bandini Prosecco with peach		Espolon Reposado, Cointreau and fresh lime	
SPICY BLOODY MARY	20	ESPRESSO MARTINI	21
Ketel one vodka, tomato juice, Worcestershire, tabasco		Ketel One Vodka, Mr Black and espresso	

Wine

	gls	btl
Sparkling & Champagne		
NV Bandini Prosecco, Veneto, Italy	14	65
NV Here & Now, NSW	10	45
White Wine		
19 3 Drops Riesling, Mnt Barker WA	13	60
20 Pikes 'Luccio' Pinot Grigio, Clare Valley SA	12	55
20 Here & Now Sauvignon Blanc, NSW	10	45
20 Totara Sauvignon Blanc, Marlborough NZ	13	60
20 Alte Chardonnay, Orange NSW	13	60
Rosé Wine		
21 Lock & Key, Tumbarumba NSW	10	45
20 AIX, Côtes de Provence, France		85
Red Wine		
20 First Creek 'Botanica' Pinot Noir, Tumbarumba NSW	12	55
19 Villain & Vixen Shiraz, Barossa Valley SA	13	60
18 Wynns 'The Gables' Cabernet Sauvignon, Coonawara WA	13	60



Breakfast Menu

Breakfast Menu

Available 9am - 11:30am

PANNA COTTA DELLA COLAZIONE Breakfast pannacotta - yoghurt pannacotta, strawberries, poached pineapple, granola, micro mint (v)	17	PANE AL LATTE CON PANCIA DI MAIALE Breakfast bun, roasted pork belly, fried egg, rocket, cheese, aioli, salsa verde, crispy potato	23
TORTINE CALDE DI RICOTTA E LIMONE Lemon ricotta hotcakes, maple mascarpone, banana, salted maplecomb (v, gf)	19	GRAN COLAZIONE VEGANA Vegan big breakfast - toast served with roasted sweet potato, mushrooms, sautéed greens, avocado, roast tomato and tomato relish (vg)	25
UOVA E PANE TOSTATO Eggs on toast - poached, fried or scrambled, tomato relish (v)	17	GRAN COLAZIONE Big breakfast - toast served with eggs, smoked bacon, roast mushroom, roast tomato, pork and fennel sausage, asparagus	28
AVOCADO SU PANE TOSTATO Avocado on toast - smashed avocado, rocket, cherry tomato and caper salsa, thick cut rye toast (v)	20		
FONDINA DELL' ABBODANZA Abundance bowl - quinoa, roasted sweet potato, green beans, broad beans, avocado, vegan basil mayonnaise (vg, gf)	19	ADD ONS Egg your way	3
OMELETTE DI ALBUMI SOFFICI Fluffy egg white omelette, wild mushrooms, sautéed greens, pecorino, thick cut quinoa & soy toast (v)	22	Avocado / roasted tomato / hash browns sautéed greens / grilled pork and fennel sausage	6
FRITTELLE DI MAIS DOLCE Sweetcorn fritters, poached eggs, avocado, roast tomato (v)	24	Haloumi / roasted mushroom / smoked bacon smoked salmon / thick cut sourdough / gf bread	8
BARBABIETOLE ALLA BENEDETTINA Beetroot benedict - smoked salmon, poached eggs, beetroot hollandaise, pickled beetroots, thick cut sourdough	26	(v) vegetarian (vg) vegan (gf) gluten free	

Weekend Bottomless Brunch

To Share \$39pp (minimum 2 people)

4 course shared feast with bottomless bubbles*

Crushed avocado, poached eggs, watermelon radish, sweetcorn fritters
Smoked salmon, goat's cheese, chives, homemade pickles, rocket pesto, sourdough
Parsley linguini with wild mushrooms, grana padano, cavolo nero
Dark chocolate parfait, cinnamon crumb, strawberry sorbet

Go Bottomless

AUSTRALIAN SPARKLING +30PP
PROSECCO +50PP
SPARKLING ROSÉ +60PP

*The rules of responsible service apply

Non-Alcoholic

Coke / Coke No Sugar / Sprite / Ginger Ale / Tonic / Soda	4.5	COFFEE Flat white / Cappuccino / Latte / Matcha Latte	4.50 / 5
Ginger Beer	6	Expresso	3.50
Jiva Kombucha - watermelon & mint	7.5	Affogato	9
Juice - orange / cloudy apple	5	Soy / Almond / Oat	+0.50
Sparkling Water (unlimited)	4pp		
ALLIES COLD PRESSED JUICE		TEA 2	6
Valencia Orange	8	English breakfast tea / Early Gray tea / Sencha tea / Peppermint tea / Chamomile tea	
100% Australian seasonal oranges			
Watermelon	8.5		
Watermelon, apple, strawberry & lime			
Daily Greens	8.5		
Celery, green apple, spinach, lemon, ginger, botanicals			