

COLAZIONE (Breakfast)		
Toast / Fruit Loaf	\$6.00 / \$7.00	
Sourdough, grain toast or fruit loaf (two slices) with butter and choice of either marmalade, berry jam, honey, vegemite or peanut butter (gluten free options available)		
Eggs	\$10.00	
Two free range eggs (poached, scrambled or fried) on sourdough		
Chia	\$14.00	
Coconut and vanilla bean chia pudding, summer fruits		
Granola	\$14.00	
Roasted granola, St David yoghurt and berries		
Bircher	\$14.00	
Blueberry, apple and almond bircher, organic panela yoghurt		
Chilli Scrambled	\$16.00	
Free range scrambled eggs, parmesan, cavolo nero, soft herbs and chilli		
Dukkah Eggs	\$16.00	
Poached eggs, sweet potato, roasted capsicum, spinach, feta and pistachio dukkah		
Avocado Smash	\$18.00	
Avocado, Meredith goats cheese and beetroot coulis		
Green Bowl	\$18.00	
Broccolini, tuscan kale, golden squash, quinoa, seeds and mint labneh		
Eggs Florentine	\$16.00	
Poached eggs, spinach, brioche and hollandaise		
Brioche Sliders	\$6.00	
Bacon, egg & spinach / Egg, cheese & spinach / Bacon, lettuce & tomato		

CONTORNI (Sides)		
Free range egg or hollandaise	\$3.00	
Mushrooms, spinach or roasted tomatoes	\$4.00	
Bacon, leg ham or sausage	\$4.50	
Meredith goats cheese, smoked salmon or half avocado	\$5.00	

PRANZO (Lunch)		
Bruschetta	\$16.00	
Local prosciutto, Meredith goats cheese, caramelised onion, micro roquette Wine pairing: Chardonnay		
Salumi	\$18.00	
Cured meats, wild olives, cheese, pickles Wine pairing: Pinot Noir		
Pappardelle	\$22.00	
Wagyu beef ragu, creme fraiche and pecorino Wine pairing: Shiraz		
Pollo	\$22.00	
Free range chicken, ancient grains, dried cranberry and spicy hommus Wine pairing: Pinot Grigio		
Bistecca	\$25.00	
Rump cap, fries, bearnaise and baby gem salad Wine pairing: Shiraz		
Risotto	\$22.00	
Butternut pumpkin, pinenuts and vintage cheddar Wine pairing: Pinot Grigio		
Pesce	\$25.00	
Crispy skin salmon, roast vegetables, quinoa and lemon butter Wine pairing: Chardonnay		
Linguine	\$16.00	
Linguine, olive oil, heirloom tomato, basil, confit garlic and parmesan Wine pairing: Pinot Noir		

CONTORNI (Sides)		
Pane	\$7.50	
Artisan bread, extra virgin olive oil and balsamic		
Patate Fritte	\$7.50	
Shoestring fries, aioli and tomato sauce		
Verdure Verde	\$7.50	
Broccolini, pecorino and toasted almonds		
Insalata	\$7.50	
Green leaves, roma tomato, parmesan and citrus dressing		
Pollo	\$7.50	
Free range chicken breast		

BEVANDE (Beverages)

Specialty Coffee blends by Reverence

Lion Tamer

A medium body with a gentle stone fruit acidity and a lingering honey finish. Aromas of vanilla lead to ripe cherry sweetness with flavours of creamy milk chocolate and almond

Night Vision

A full bodied coffee with flavours of candied fruits leading to rich dark chocolate and nougat. A sweet and creamy mouthfeel with a refined acidity, rounded out with a long toffee finish

Decaf

A sweet, creamy and medium bodied coffee with flavours of dark chocolate and hazelnut

Blacks; espresso, long black, short macchiato, long macchiato

Whites; latte, flat white, cappuccino, piccolo, magic, mocha, iced latte

Affogato; espresso served over vanilla icecream

BOB (Baristas Own Blend) Specialty Hot Chocolate 40%

Prana Chai Masala Blend served with choice of milk

Milkshakes - chocolate, vanilla, strawberry, caramel

Iced coffee, iced mocha, iced chocolate; all served with icecream

St. David Dairy, Bonsoy, Minor Figures oat milk, MILKLAB almond/lactose free milk

Monin Syrup - vanilla, caramel & hazelnut available

Loose Leaf Tea	Black; english breakfast, earl grey	
Herbal; pure peppermint, pure green, green & jazzy, chamomile, cocolicious, lemongrass & ginger, chai rocks		

Cold Drinks

San Pellegrino - Sparkling mineral water, Limonata, Chinotto, Rossa

Coke, Coke No Sugar, Diet Coke, Sprite

Lemon, lime & bitters

Fresh orange juice

Noah's juices and smoothies:

- Crushed apple
- Nectarine, apple, coconut water, pineapple and lime
- Blackcurrent, guava, apple, strawberry and blueberry
- Kiwi fruit, peach, apple, mango and lime