

weekend brunch menu 10 - 3pm

please inform us of any allergies
GF = gluten free; GF* = gf bread/base for \$2 extra;
NF = nut free; * = on request **100% PLANT BASED MENU**



sharing plates

GARLIC FLATBREAD

(From 11.30am)
Sourdough garlic flatbread
GF* NF 14
add cashew mozzarella 4

CARBONARA LOADED FRIES

Fries with carbonara sauce,
facon, chives, cashew
parmesan GF NF* 18

GNOCCO FRITTO (From

11.30am)
Fried dough balls, olive salt,
Pomodoro sauce NF 12

CINNAMON GNOCCO

FRITTO (From 11.30am)
Cinnamon sugar dusted
dough balls, chocolate
dipping sauce NF 12

POLENTA STICKS

with herb aioli GF NF 14

FRIES

with herb aioli GF NF 11

POTATO POM POMS

with herb aioli GF NF 10

mains

SOURDOUGH PANCAKES

Choose from:

Tiramisu: mascarpone, chocolate sauce, coffee syrup,
chocolate shavings NF 22

Winter Fruit: plum compote & mascarpone NF 22

SCRAMBLE BOWL

Chive scrambled tofu, Plan't sausage, avocado, creamy
mushrooms, wilted spinach & hollandaise GF NF 23

'MINCE' ON TOAST

Arrabiata bolognese on toasted ciabatta, with cashew
mozzarella GF* NF* 15

HASH STACK

Herbed hash cakes, grilled smoked cheese, creamy
mushrooms, wilted spinach & hollandaise GF NF 24
add Plan't sausage GF NF 6

AVOCADO TOAST

Beetroot & walnut pesto, avocado, crumbled feta,
pickled red onion, toasted seeds & rocket on toasted
ciabatta GF* 23
add chive scrambled tofu GF NF 7

CAESAR SALAD

Cos lettuce, facon bits, croutons, cashew parmesan,
Caesar dressing & crispy capers
piccola GF NF* 16
grande with seitan 'chicken' NF* 24

THE BIG BREAKFAST

Chive scrambled tofu, Plan't sausage, plant based ham,
creamy mushrooms, wilted spinach, herbed hash cake
& hollandaise on toasted ciabatta GF* NF 25

CARBONARA

Spaghetti with carbonara sauce, facon & cashew
parmesan NF* 25

GNOCCHI

Gnocchi in a creamy white wine sauce, with semi-dried
tomatos & crispy sage GF NF 25

CHICKEN PARMA BURGER

Crumbed plant based chicken patty, chargrilled
aubergine, cashew mozzarella, Cos lettuce, pickles,
tomato relish & herb aioli in a brioche bun, with fries or
Caesar side salad NF* 25

brunch sides

Plant based ham NF 5

Plan't chorizo GF NF 6

Plan't sausage (1) GF NF 6

Seitan 'chicken' NF 7

Hash cakes (2) GF NF 7

Avocado GF NF 6

Cashew mozzarella GF 4

Ciabatta (2) NF 7

GF bread (2) GF NF 8

Hollandaise GF NF 2

Herb aioli GF NF 2

Caesar mayo GF NF 2

pizza from 11.30am

Our sourdough pizzas are fermented for 48 hours for our healthier take on Roman style pizza. Your choice of our regular base or gluten free sourdough base. We are unfortunately unable to cater for coeliac or severe nut allergies as we make all our dough & cheeses from scratch.

MARGHERITA

Pomodoro sauce, house cashew
mozzarella, fresh basil, olive oil GF* 22

TUTTO CARNE

Pomodoro sauce, Plan't sausage, chorizo,
crumbled beef, plant based ham,
caramelised onion, BBQ sauce, cashew
mozzarella & parmesan 30

POLLO

Pomodoro sauce, seitan 'chicken', cashew
mozzarella, smoked cheddar, BBQ sauce,
herbed aioli drizzle, red onion 28

PIZZA PATATINE

Garlic-bianca base, shaved potato,
rosemary, smoked cheddar, red onion,
cashew mozzarella, parmesan GF* NF* 25
add capers 2

TARTUFO

Mushroom cream, mixed mushrooms,
smoked cheese, cashew parmesan, rocket,
truffle oil GF* NF* 26

TROPICALE

Pineapple, plant based ham, cashew
mozzarella, smoked cheese, chilli oil
GF* NF* 25
add BBQ sauce 2

ZINGARA

Pomodoro sauce, chorizo, red pepper,
olives, red onion, cashew mozzarella GF* 25

PARMIGIANA

Pomodoro sauce, aubergine, smoked
cheese, cashew mozzarella & parmesan,
fresh basil GF* 25

pizza add ons

Vegan chicken NF 7

Plan't chorizo GF NF 6

Vegan ham GF NF 5

Kalamata olives GF NF 2

Charred aubergine GF
NF 3

Capers GF NF 2

Rocket GF NF 3

Roasted red pepper GF
NF 3

Red onion GF NF 2

Creamy mushrooms GF
NF 3

Pineapple GF NF 2

Cashew mozzarella GF 4

Smoked cheddar GF NF 3

Herbed aioli GF NF 2

BBQ sauce GF NF 2