

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

STONEFRUIT CAPRESE

Grilled thyme stonefruit,
cashew mozzarella, tomato,
fresh basil, toasted seeds,
maple apricot dressing GF
17

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

mains

SOURDOUGH PANCAKES

Choose from:

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

Summer Fruit: mascarpone, grilled thyme stonefruit,
toffee sauce NF 22

HASH STACK

Herbed hash cakes, grilled smoked cheese, creamy
mushrooms, baby spinach & hollandaise GF NF 24
add Plan*t sausage GF NF 6

AVOCADO TOAST

Confit tomato, crumbled feta, Sicilian red pesto,
avocado, toasted seeds & micro greens on toasted
ciabatta GF* 23
add chive scrambled tofu GF NF 7

SCRAMBLE BOWL

Chive scrambled tofu, Plan*t sausage, creamy
mushrooms, confit tomato, wilted spinach, avocado,
hollandaise GF NF 24

THE BIG BREAKFAST

Chive scrambled tofu, confit tomato, Plan*t sausage,
creamy mushrooms, wilted spinach, herbed hash cake
& hollandaise on toasted ciabatta GF* NF 25

CARBONARA

Spaghetti with carbonara sauce, facon & cashew
parmesan NF* 24

PUTTANESCA

Spaghetti with capers, olives, aubergine 'anchovies',
tomato sauce, cashew parmesan NF* 24

TRUFFLE BURGER

Plan*t beef patty, truffled mushrooms, smoked cheese,
caramelised onions, Cos lettuce, pickles & herb aioli in a
brioche bun, with fries or Caesar side salad 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

CAESAR SALAD

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

brunch sides

Plant based ham NF 4

Plan*t chorizo GF NF 5

Plan*t sausage (1) GF NF 6

Seitan 'chicken' NF 7

Hash cakes (2) GF NF 7

Avocado GF NF 6

Confit tomato 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, Spanish onion
28

PIZZA PATATINE

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

TARTUFO

Mushroom cream, mixed
mushrooms, smoked
cheese, 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,
Sicilian red pesto GF* 25

VERDE

Garlic-bianca base, broccoli
basil pesto, friarielle,
artichoke, caramelised
onion, rocket, cashew
mozzarella, parmesan GF*
26
add crumbled 'chorizo' 6

PARMIGIANA

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

pizza add ons

Seitan chicken NF 7

Plan*t chorizo GF NF 6

Pulled plant based beef
NF 7

Vegan ham GF NF 6

Kalamata olives GF NF 2

Artichoke GF NF 3

Charred aubergine GF
NF 3

Capers GF NF 2

Rocket GF NF 3

Roasted red pepper GF
NF 3

Spanish 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