

BRUNCH MENU

NEW YORK SOURDOUGH BAGELS

Choose from:

Cream cheese & berry compote
 GF* NF 12

Chicken: crumbed chicken, smoked cheese, lettuce, tomato, avocado & herb aioli NF 16
 add fries or side salad 6



AVO TOAST

Sliced avocado, semi-dried tomato pesto, crumbled feta, pickled red onion, balsamic reduction & microgreens on toasted ciabatta GF* NF 23

BREAKFAST BURRITO

Toasted tortilla with scrambled tofu, smoky beef crumbles, wilted spinach, avocado, smoked cheese & salsa rosa NF 23

NOLITA FRENCH TOAST

Fried egg toast with your choice of:

Cheesy Caprese: Cherry tomato & melted cheddar sauce, fresh basil, balsamic reduction GF* NF 23

Classico: Mascarpone, maple syrup, sliced banana, berry compote GF* NF 21

SAUSAGE BUTTY

Potato bun with plant based sausage & tomato relish
 GF* NF 14

Potato Rosti (2) GF NF 8

Portobello GF NF 6

Buffalo Tofu GF NF 8

Avocado GF NF 8

Truffled Mushrooms GF NF 7

Toasted Ciabatta (1) NF 4

Sausage (2) GF NF 8

GF Bread (1) NF 5

SHARING PLATES

TRUFFLE LOADED FRIES

Fries with truffled mushroom, truffle oil, house parmesan GF NF 18

POLENTA FRITTA

Chilli rosemary polenta sticks & herb aioli
 GF NF 14

ORANGE FETA SALAD

Orange, feta, red onion, salad greens, crispy lentil & orange ginger vinaigrette GF NF 18

FRIES with herb aioli
 GF NF 12

AFTERNOON APERITIVO!

Glass of house wine or tap beer \$10

ANTIPASTI ARVO

500ml carafe of house wine & marinated olives \$25

HAPPY HOUR
3-5PM EVERY DAY

PIZZAS

MARGHERITA

Pomodoro sauce, cashew mozzarella, basil, olive oil
 GF* 24

PIZZA PATATINE

Garlic-bianca sauce, shaved potato, red onion, smoked cheese, cashew mozzarella, rosemary VG GF* NF* 26

BBQ POLLO

Pomodoro sauce, plant based 'chicken', red onion, cashew mozzarella, smoked cheese, BBQ, herbed aioli drizzle GF NF* 28

TARTUFO

Garlic-bianca sauce, truffled mushrooms, smoked cheese, sunflower seed parmesan, rocket, truffle oil
 GF* NF 26

VERDE

Garlic-bianca sauce, pan-seared asparagus & broccoli, basil pesto, pickled zucchini & red chilli, rocket, cashew mozzarella, lemon oil GF* NF* 24

BUFFALO CHICKEN

Pomodoro, buffalo chicken, red onion, jalapeños, horseradish aioli, cashew mozzarella GF* NF* 26

MANHATTAN

Pomodoro sauce, sausage, olives, mushrooms, peppers, fried capers, cashew mozzarella NF* 27

FLATBREADS

HOUSE

Garlic butter & rosemary
 VG GF* NF 14
 add house cashew mozzarella 3

SICILY

Garlic-bianca sauce, artichoke, fried capers, red onion, BBQ swirl, mozzarella GF* NF* 19

