



PLEASE INFORM US OF ANY ALLERGIES - FOR SOY/ALLIUM ALLERGIES ASK STAFF FOR OUR CHART
100% PLANT BASED MENU
GF = GLUTEN FREE; NF = NUT FREE; * = ON REQUEST; GF BREAD \$2 EXTRA

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 eggy 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



KETO BRUNCH BOWL

Buffalo tofu, grilled portobello, wilted spinach, avocado, roasted broccoli & asparagus with salsa rosa & herb aioli GF NF 24

HASH STACK

Potato herb hash cakes, grilled smoked cheese, truffled mushrooms, wilted spinach VG GF NF 24

BIG BREKKIE

Ciabatta with wilted spinach, sausage, buffalo tofu, portobello, avocado, hash cakes, herb aioli GF* NF 26

CAESAR GRANDE

Plant based crumbed chicken, Cos lettuce, Caesar dressing, croutons, sunflower seed parmesan, fried capers GF* NF 25

CAESAR WRAP

Plant based crumbed chicken, avocado, Cos lettuce, Caesar dressing & capers in a tortilla wrap NF 22

TRUFFLE BURGER

Plant based beef patty, truffled mushrooms, house smoked cheese, caramelised onion, Cos, pickles & aioli, with fries GF* NF 26

ASK FOR OUR KIDS MENU

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

