

## 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 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

