



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 BAGEL

Cream cheese & berry compote GF* NF 12

WAFFOLITA

Waffled pizza dough, cinnamon sugar, toffee sauce, banana, mascarpone & berry compote GF* NF 23

add Gelissimo gelato: chocolate / strawberry / vanilla GF NF 4

AVO TOAST

Smashed pea & avocado on toasted ciabatta, sauerkraut, whipped feta, chilli crisp, micros GF* NF 23

BREAKFAST BURRITO

Toasted tortilla with scrambled chilli tofu, sliced sausage, wilted spinach, avocado, smoked cheese & salsa rosa, with a side of hollandaise NF 23

SAUSAGE BUTTY

Chilli scrambled tofu, hash brown, sliced sausage, vegan hollandaise, facon & tomato relish in a potato bun GF* NF 18

BIG BREKKIE

Wilted spinach, sausage, portobello, pea & avocado smash, baked beans, potato rosti, vegan hollandaise & ciabatta GF* NF 26

CHILLI TOFU SCRAMBLE

Scrambled tofu with chilli crisp mixed in with it, served with beetroot sauerkraut, crumbled feta, on toasted ciabatta with a side of hollandaise

HASH STACK

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

BUFFALO WRAP

Plant based crumbed chicken, buffalo sauce, red onion, horseradish mayo & Cos lettuce, in a toasted tortilla wrap NF 22

CHICKEN PARMA BURGER

Crumbed chicken, charred aubergine, pickles, smoked cheese, salsa rosa, herb mayo, lettuce, fries NF 26

BROOKLYN SMASH BURGER

Bolognese smash patty, caramelised onions, smoked cheese, pickles, lettuce, onion & garlic cream sauce, fries GF* NF 26

CAESAR GRANDE

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

Potato Rosti (2) GF NF 8

Chilli Scrambled Tofu GF NF 8

Truffled Mushrooms GF NF 7

Sausage (2) GF NF 8

Portobello GF NF 6

Sliced Avocado GF NF 8

Wilted Spinach GF NF 7

Toasted Ciabatta (1) NF 4

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

CITRUS SALAD

Seasonal citrus, feta, red onion, greens & orange ginger vinaigrette GF NF 17

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

BUFFALO CHICKEN

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

VERDE

Garlic-bianca, zucchini, aubergine, basil pesto, rocket, cashew mozzarella, lemon oil GF* NF* 24

TARTUFO

Garlic-bianca sauce, truffled mushrooms, smoked cheese, sunflower seed parmesan, rocket, truffle oil 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

