

LURISIA SPARKLING WATER

330ml

700ml

SICILIAN JUICE

Blood Orange, Orange

SAN PELLEGRINO FRIZZANTE

Limonata, Aranciatta Rossa, Chinotto, Pompelmo

MOLE COLA

ALLPRESS COFFEE

Small

Large

Iced

Soy

Almond

Oat

MORETTO ITALIAN HOT CHOCOLATE

Small

Large

CHAMELLIA TEA

English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger, Chamomile

ANTIPASTO

House antipasto board

selection of seasonal salumi, cheese, antipasto, toast

Salumi plate

salami Calabrese, mortadella, bresaola, prosciutto di parma, grissini

PASTA BAR

MATCH YOUR SAUCE TO ANY HANDMADE PASTA

PASTA

linguini

pappardelle

gnocchi

spinach & ricotta ravioli

Osso buco & pecorino ravioli

lasagne

COCKTAILS

4.5 Aperol Spritz

8 Espresso Martini

7.5 Bellini

BEER

4.5 Peroni Nastro Azzuro

WINE

6 Riva Dei Frati Prosecco DOC

4.5 Conde Valdemar Rosé
Rioja, SP

5.5 Principi Pinot Grigio 2019
Emilia Romagna, IT

+0.5 Principi Sangiovese 2019
Emilia Romagna, IT

+1

4.5

5.5

5

FEEL LIKE SOMETHING DIFFERENT?

LARGE SELECTION OF WINE IN THE DELI BY THE BOTTLE

\$10 CORKAGE

Cheese plate

selected cheddar, brie, blue, grapes, house chutney, crackers

SAUCES

spicy napolitana

San Marzano tomatoes, chilli, basil

cacio e pepe

pecorino, black pepper

carbonara

parmesan, pancetta, free range eggs

bolognese

slow cooked pork & beef ragú

MENU

Toast

French butter & condiments

fruit toast / GF | 2pc

Breakfast panini

free range bacon, fried egg, provolone, house chutney

Bircher muesli

strawberries, banana, toasted coconut, Greek honey, yoghurt

Baklava porridge

walnuts, cinnamon, wild Greek honey

Cheese toast

grilled cheese toast, tomato & onion chutney | 2pc

Add poached eggs

French omelette

Comte, chives, toast

Buttered mushrooms

thyme, garlic, balsamic glaze, sourdough

Add poached eggs

Prosciutto di Parma

Giorgio's fior di latte, tomato, basil pesto, toast

Add poached eggs

Baked beans

Greek feta, chilli, dill, poached egg, bread

Chilli scrambled eggs

warm ricotta, salami Calabrese, olive oil, toast

Claypot baked eggs

spicy Napoli sugo, oregano, feta, bread

Add pork & fennel sausage mince

Eggs on toast

poached, scrambled or fried

Briam

Greek roasted vegetables, herbs

Grain Salad

freekeh, puy lentils, burghul, capers, cranberries, herbs, yoghurt

Add roast chicken

Vegetable brodo

toast, parmesan, olive oil

Add roast chicken

Spanakopita

wild greens, feta, house salad

8

+1

13

15

15

15

+4

18

20

+4

22

+4

20

22

21

+5

12

15

16

+6

16

+6

20

Osso buco pie

slow braised osso buco, vegetables, thyme, house salad

Ploughmans steak sandwich

gruyere, tomato, house chutney, patatas fritas

Fried gnocchi chips

rosemary, salt

Patatas fritas

Spanish potato chips

DESSERT

Mum's bougasta

warm custard, vanilla bean and cinnamon pie

Tiramisu

espresso, savoiardi, cocoa

Portokalopita

orange syrup cake

EXTRAS

house made tomato & onion relish

oregano and olive oil tomatoes

avocado

Greek baked beans

thyme and garlic mushrooms

saganaki

Giorgio's fresh ricotta

free range bacon

salami Calabrese

prosciutto di Parma

pork & fennel sausage mince

LOVE THE FOOD AND SPACE?

ENQUIRE ABOUT OUR FUNCTION PACKAGES

FEEL LIKE A WINE WITH YOUR PASTA? PASTA & GLASS OF WINE \$25

Surcharges apply: Sundays 10% Public holidays 15%