

DRINKS

LURISIA SPARKLING WATER

330ml	4.5
700ml	8

SICILIAN JUICE

Blood Orange

SIMPLE JUICE

Australian Orange <i>whole orange</i>	7
Cloudy Pressed Apple <i>apple juice</i>	
Mango Smoothie <i>mango, peach, banana, pear & lime</i>	
Green Smoothie <i>kiwi fruit, pear, lime, mango, peach, banana</i>	
Dark Heart <i>apple, beetroot, purple carrot, ginger, lemon</i>	
Glow Bright <i>apple, carrot, ginger, lemon, tumeric</i>	

SAN PELLEGRINO FRIZZANTE

Limonata, Aranciatta Rossa, Chinotto, Pompelmo

MOLE COLA

ALLPRESS COFFEE

Small	4.5
Large	5.5
Iced	5
Soy	+0.5
Almond	+1
Oat	+1

MORETTO ITALIAN HOT CHOCOLATE

Small	5
Large	6

CHAMELLIA TEA

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

COCKTAILS

Aperol Spritz	17
Bellini	
Espresso Martini	
Limoncello Margarita	

BEER

Peroni Red (Can) 9

WINE

Primo Estate Prosecco <i>SA, AU</i>	15 / 60	Glass / 750ml
Conde Valdemar Rosé <i>Rioja, SP</i>	13 / 55	
Cantina Tollo Nativo Pinot Grigio <i>Abruzzo, IT</i>	13 / 55	
Cantina Tollo Nativo Sangiovese <i>Abruzzo, IT</i>	13 / 55	

FEEL LIKE SOMETHING DIFFERENT?

LARGE SELECTION OF WINE IN THE DELI BY THE BOTTLE

\$10 CORKAGE

ANTIPASTO

House antipasto board	38
selection of seasonal salumi, cheese, antipasto, toast	
Salumi plate	25
salami Calabrese, mortadella, bresaola, prosciutto di parma, grissini	
Cheese plate	25
selected cheddar, brie, blue, grapes, house chutney, crackers	

MENU

Toast	8
French butter & condiments fruit toast / GF <i>2pc</i>	+1
Breakfast panini	13
free range bacon, fried egg, provolone, house chutney	
Bircher muesli	16
strawberries, banana, toasted coconut, Greek honey, yoghurt	
Baklava porridge	16
walnuts, cinnamon, wild Greek honey	
Cheese toast	15
grilled cheese toast, tomato & onion chutney <i>2pc</i>	
Add poached eggs	+5
French omelette	20
Comte, chives, toast	
Buttered mushrooms	21
thyme, garlic, balsamic glaze, sourdough	
Add poached eggs	+5
Prosciutto di Parma	24
Giorgio's fior di latte, tomato, basil pesto, toast	
Add poached eggs	+5
Baked beans	22
Greek feta, chilli, dill, poached egg, bread	
Chilli scrambled eggs	24
warm ricotta, salami Calabrese, olive oil, toast	
Claypot eggs	23
spicy Napoli sugo, oregano, feta, bread	
Add pork & fennel sausage mince	+6
Eggs on toast	13
poached, scrambled or fried	

**CHECK OUT THE MENU BOARD
FOR TODAY'S LUNCH SPECIALS**

PASTA BAR

MATCH YOUR SAUCE TO ANY HANDMADE PASTA	25
PASTA	
linguini	
pappardelle	
gnocchi	
spinach & ricotta ravioli	
rigatoni	
SAUCES	
spicy napoletana	
San Marzano tomatoes, chilli, basil	
basil pesto	
Burrata, e.v.o.o.	
carbonara	
parmesan, pancetta, free range eggs	
bolognese	
slow cooked pork & beef ragú	

**FEEL LIKE A WINE WITH YOUR PASTA?
PASTA & GLASS OF WINE \$35**

EXTRAS

house made tomato & onion relish	3
oregano and olive oil tomatoes	4
avocado	5
Greek baked beans	5
thyme and garlic mushrooms	6
saganaki	6
Giorgio's fresh ricotta	5
free range bacon	6
salami Calabrese	6
prosciutto di Parma	6
pork & fennel sausage mince	6

**FOR DESSERTS
PLEASE VIEW AT THE DELI CABINETS**

**LOVE THE FOOD AND SPACE?
ENQUIRE ABOUT OUR FUNCTION PACKAGES**

Surcharges apply: Sundays 10% Public holidays 15%