BREAKFAST

7:30am - 11:30am

BANANA BREAD GF $8.50
Slice of toasted banana loaf with a side of butter

LE CROISSANT $11.50
Toasted croissant with butter, ham and cheese

ALMOND CROISSANT $10.50
Toasted almond croissant with a layer of almond crème topped with almond flakes and a dusting of sugar powder

NUTELLA CROISSANT $14.95
Toasted croissant with nutella, chopped mixed nuts and a dusting of sugar powder

WAFFLES {Pear and Maple} $15.95 $20.95
Classic waffles served with pear, walnut, vanilla ice-cream and Maple syrup

WAFFLES {Mixed Berries} $15.95 $20.95
Classic waffles served with berry compote, vanilla ice-cream and berry coulis

PANCAKES {Biscoff} $18.95 $26.95
Stack of classic pancakes drizzled with melted biscoff over the top. served with a biscoff crunch and vanilla ice-cream

PANCAKES {Butter & Maple} $11.50 $17.95
Stack of classic pancakes with butter and maple syrup dusted with powdered sugar (Add bacon $6.50, Free range eggs $4 or Nutella $2)

PANCAKES {Mixed Berries} $16.95 $22.50
Stack of classic pancakes served with seasonal mixed berries, berry coulis and vanilla ice-cream

PANCAKES {Pear & Maple} $16.95 $22.50
Stack of classic pancakes served with pear, walnut, maple syrup and vanilla ice-cream

PANCAKES {The Floss Boss} $17.95 $24.95
Stack of classic pancakes served with a domed strawberry pannacotta, vanilla ice-ceam, berry coulis, pink fairy floss and sliced strawberries sprinkled with powdered sugar

NUTELLA BERRY CREPES GF $19.95
Crushed nuts and Nutella wrapped in warm crepes served with fresh berries, vanilla icecream and lightly powdered with sugar dust

PEAR, RICOTTA & FIG CREPES GF $19.95
Caramelised pear, poached fig and sweet ricotta wrapped in a warm crepe served with vanilla ice cream garnished with decorative caramel sugar shape and dried pear

LEMON RICOTTA CREPES GF $19.95
Lemon Ricotta wrapped in warm crepes with lemon curd, GF biscuit crumb and vanilla ice-cream garnished with lemon popping pearls

ACAI BOWL GF OPTIONAL ON REQUEST $26.50
Acai served with granola, coconut flakes, seasonal fruit and chopped nuts

GRANOLA COPPETTA $22.50
Granola served with yogurt, honey and seasonal fruit

BACON & EGG CALZONE $14.95
Bacon and eggs with a pinch of garlic wrapped in a soft dough base

ITALIAN BOL. CALZONE $14.95
Bolognese with a free range egg, Roma tomatoes and a flick of garlic wrapped in a soft dough base

SPINACI, RICOTTA & ZUCCA CAL. $14.95
Spinach, ricotta and pumpkin wrapped in a soft dough base

IL VEGANO CALZONE $15.95
Capsicum, Spanish onion, roasted pumpkin, roma tomatoes with garlic and vegan mozzarella cheese wrapped in a soft dough base

LE BASI {The Basics} $14.50
Two free range eggs, streaky bacon served with spinach leaves and Italian focaccia (swap focaccia for sourdough $3)

ITALIAN SMASHED AVOCADO $11.50 $22.50
Avocado, sundried tomato pesto and feta with dukka seasoning, spinach leaves and a lemon wedge served on toasted sourdough (add bacon $6.50 or free range eggs $4)

DELUXE BREKKIE BURGER $18.95
Bacon, egg, hash brown, sliced Roma tomato, caramelised onion, avocado, cos Lettuce and tomato relish on a fresh milk bun

THE GODFATHER $34.50
A platter of mini Italian sausages, bacon, hash brown, cherry tomatoes, mushroom, caramelised onion, free range eggs, baked beans and focaccia bread

BREKKIE VEGGIE BOWL $33.50
A portobello mushroom with garlic butter, cherry tomatoes, sliced sweet potato, caramelised onion, pumpkin, rocket, Haloumi cheese, garnished with pesto aioli and pea sprouts

BREAKFAST PIZZA $27.50 $40.50
Spanish onion, cherry tomato, bacon, baby spinach, capsicum, haloumi, parmesan and mozzarella cheese served on a pizza dough base with a tomato base sauce garnished with hollandaise and fresh herbs

IL BENEDICTUS $20.95
A lemon pepper focaccia with fresh spinach leaves, slices of prosciutto and two free range eggs with drizzled hollandaise sauce (swap focaccia for sourdough $3 / add bacon $6.50)

TURKISH EGGS $17.95
A focaccia base with greek yogurt, sprinkled dill and sundried pesto with a bed of fresh spinach leaves and two free range eggs (swap focaccia for sourdough $3 / add bacon $6.50)

SALMON ON SOURDOUGH $31.50
Smoked Salmon and eggs served with cooked spinach leaves and roasted capers served on sourdough topped with dill and side of hollandaise

BUILD YOUR OWN BREKKIE ($2 BASE CHARGE)
NO PRICE REDUCTION FOR MEAL ALTERATIONS

BREAKFAST

7:30am - 11:30am

EXTRAS

Sourdough	$5.50
Egg	$2.50
Bacon	$6.50
Avocado	$4.50
Fetta	$3.50
Haloumi	$5.50
Sliced Mushroom	$4.50
Portobello Mushroom	$6.50
Cherry Tomatoes	$4.50
Hash Brown	$6.50
Icecream	$3.50
Nutella	$2.50
Gluten Free Focaccia	$4.50
Italian Sausages	$6.50
Smoked Salmon	$6.50

LUNCH

11:30am - 2:00pm {take away from 1:30pm}

ANTIPASTO {Starter}

ARANCINI BALLS $19.50
Italian rice balls stuffed with garlic, rosemary and three cheeses - Mozzarella, Parmesan and Gorgonzola cheese served with a side of garlic aioli and pesto rosso

GARLIC DIPPY DOUGHS $10.50
Fresh dough wedges served with a melted garlic butter sauce

TRUFFLE FRIES $12.50
Oven baked fries served with a truffle aioli on the side
(Add parmesan cheese for $2.50)

BRIE AL FORNO $35.50
Baked Brie Cheese with fresh warm dough balls (16) served with a choice of either fig and pomegranate paste OR garlic butter

FOCACCIA {Flat bread}

OLIO ARRABIATO $9.50
{"Angry" Oil}
Freshly baked dough drizzled with olive oil, garlic, Spanish onion and chilli with a side of balsamic oil

AGLIO & ROSMARINO $9.50
Freshly baked dough drizzled with olive oil, garlic, salt and rosemary with a side of balsamic oil

PANE {Bread}

AGLIO CALZONE $11.50
{Garlic Calzone}
Garlic and mozzarella wrapped in a soft dough

PANE {Bread}

SWEET CHILLI CALZONE $11.50
Sweet chilli sauce and mozzarella wrapped in a soft dough

PESTO & FETA CALZONE $11.50
Pesto, mozzarella and feta wrapped in a soft dough

QUATTRO FORMAGGIO CALZONE
{Four cheeses calzone} $16.50
Blue cheese, camembert, feta, mozzarella and garlic wrapped in a soft dough

GF GARLIC FLATBREAD $22.95
Garlic and mozzarella on a large gluten free pizza base
available in 8 slices only

GF PESTO & FETA FLATBREAD $27.50
Pesto and feta with mozzarella cheese on a large gluten free pizza base
available in 8 slices only

GF SWEET CHILLI FLATBREAD $23.50
Sweet chilli sauce and mozzarella cheese on a large gluten free pizza base
available in 8 slices only

INSALATA {Salad}

CAESAR GF $23.50
Bacon, hard boiled egg, cos lettuce, parmesan cheese and croutons with a creamy caesar salad dressing
(Add Anchovies $2.95)

GREEK GF $20.50
Cherry tomatoes, feta, kalamata olives, cucumber, Spanish onion and mixed lettuce with a balsamic oil vinaigrette
(Add lamb $6.50)

PUMPKIN & PINE NUT GF $20.95
Pumpkin, roasted chickpeas, spinach leaves and pine nuts with a balsamic vinaigrette dressing (Add feta $2.50)

PESTO CHICKEN, AVOCADO & FETA GF $24.50
Pesto chicken, avocado, feta, pinenuts and spinach leaves with a pesto aioli dressing

PEAR, WALNUT & BLUE CHEESE GF $24.50
Pears baked in maple syrup, walnuts, blue cheese, spinach and rocket with a balsamic vinaigrette

GARLIC BUTTER PRAWN SALAD GF $25.50
Garlic butter prawns, Spanish onion, spinach, pineapple and avocado with an aioli & sweet chilli dressing

WARM MEDITERRANEAN SALAD GF $20.95
Roasted pumpkin, garlic, Spanish onion, olives, spinach, capsicum, Mediterranean spice and balsamic dressing
(Add lamb $6.50)

- Half portions available for all salads

NO PRICE REDUCTION FOR MEAL ALTERATIONS

LUNCH

11:30am - 2:00pm {take away from 1:30pm}

BAMBINI {Kids}

PICCOLO ANANAS $12.95
{Tiny Pineapple}
Ham and sweet pineapple on a mozzarella and tomato base sauce

CHEESE PIZZA $10.50
Mozzarella cheese and tomato base sauce

HAM PIZZA $11.50
Ham and mozzarella cheese on a tomato base sauce

PASTA ROSSO or PASTA BIANCA $11.50
{Red} {White}
Napoli sauce or cheesy white sauce with penne and a side portion of parmesan cheese (Add meatballs optional $4)

KIDS SLIDERS $15.95
Meatball with cheese and tomato relish on a bun

PIGS IN BLANKETS $15.95
Four Italian sausages wrapped in dough, served with mozzarella and tomato sauce

PIZZA {Pizza}

IL PATATA $25.50 $31.50
{The potato}
Sliced potato, bacon, chicken and mushrooms garnished shallots, sweet chilli sour cream and chives on a mozzarella and tomato base sauce

POLLO & AVOCADO $23.50 $31.50
{Chicken & Avocado}
Chicken, avocado, Spanish onion seasoned with lemon pepper and garlic garnished with rocket, parmesan cheese and hollandaise on a mozzarella and tomato base sauce

VEGETARIANO $19.95 $27.95
{Vegetarian}
Roasted capsicum, kalamata olives, mushrooms, pineapple, Spanish onion and garlic garnished with fresh herbs and parmesan cheese on a mozzarella and tomato base sauce

VEGANO $24.50 $30.50
{Vegan}
Sliced sweet potato, mushrooms, potato, capsicum, Spanish onion, Roma tomatoes, and fresh rocket garnished with fresh herbs and garlic on a tomato base sauce with vegan cheese

IL MARE $28.95 $39.95
{The Sea}
Barramundi, mussels, prawns, roasted capsicum, Spanish onion, cherry tomatoes and garnished with shallots, aioli, lemon wedge on a mozzarella and tomato base sauce

TRE SUINI $23.50 $29.50
{Three Pigs}
Bacon, leg ham and pepperoni with Spanish onion and garlic garnished with fresh herbs, parmesan cheese, apple sauce on a mozzarella and BBQ base sauce

PIZZA {Pizza}

THE AUTHENTICO $26.50
{Margherita}
Freshly sliced mozzarella, basil, Roma tomatoes with garlic and tomato sauce on a rustic thin base (Add meatballs $4)

ANANAS $19.50 $26.50
{Pineapple}
Bacon, ham and sweet pineapple on a mozzarella and tomato base sauce

BBQ PANCETTA & POLLO $24.50 $33.95
{BBQ Bacon and Chicken}
Bourbon BBQ base, Bacon, chicken, mushrooms, blue cheese and Spanish onion garnished with aioli, shallots and parmesan cheese on a mozzarella and bourbon BBQ sauce

SORRENTO SMOKED SALMON $30.50 $44.50
{Smoked Salmon}
Smoked Salmon, spinach, mozzarella, capers and garnished with feta, fresh dill and lemon on a tomato base sauce

TARTUFO BIANCA $25.50 $36.95
{White Truffle}
Chicken, Spanish Onion, mushrooms, bocconcini garnished with parmesan, fresh herbs and truffle aioli on a garlic, mozzarella and white base sauce

R & B $28.50 $41.50
{Reef and Beef}
Bacon, prawns, premium beef, roasted capsicum and Spanish onion garnished with hollandaise sauce, shallots and lemon wedge on a mozzarella and tomato base sauce

SUPREMO $24.50 $30.50
Pepperoni, leg ham, Kalamata olives, mushrooms, Spanish onion, roasted capsicum and garlic, garnished with fresh herbs and parmesan on a mozzarella and tomato base sauce

PESTO POLLO $25.95 $37.50
{Pesto Chicken}
Bacon, chicken, mushrooms, Spanish onion, Roma tomatoes and garlic garnished with parmesan cheese, fresh herbs, pesto aioli on a mozzarella and pesto tomato base sauce

THE LAMB $25.50 $33.95
Lamb, potato, pumpkin, Spanish onion, rosemary, garlic, camembert and sweet potato garnished with shallots, sweet chilli sour cream & chives on a mozzarella and tomato base sauce

IL CARNE $25.50 $30.95
{The Meat}
Bacon, leg ham, pepperoni and beef garnished with fresh herbs and hollandaise on a mozzarella and BBQ base sauce

PEPPERONI $23.50 $29.95
Premium locally made pepperoni with Spanish onion sprinkled with fresh herbs on a mozzarella and tomato base sauce

IL PIETRO MILDLY SPICY $23.95 $31.50
{Peri Peri Chicken}
Chicken, Spanish onion, capsicum, cherry tomatoes, bacon and mozzarella on a peri peri base sauce (Add chilli flakes for extra spice)

GLUTEN FREE PIZZA +$6 / GF PASTA +$6 / VEGAN CHEESE +$6

NO PRICE REDUCTION FOR MEAL ALTERATIONS

LUNCH

11:30am - 2:00pm {take away from 1:30pm}

PASTA {Pasta}

IL PESTO $32.50
{Pesto Chicken}
Chicken, Spanish onion and Roma tomatoes in a basil pesto and creamy garlic white sauce with linguini garnished with fresh herbs and parmesan cheese (Add bacon optional $6.50)

PROSCIUTTO & FUNGHI $28.95
{Prosciutto & Mushroom}
Prosciutto, mushroom in a creamy garlic white sauce with penne garnished with fresh herbs and parmesan cheese

IL VEGANO VG $26.50
{Vegan}
Mushrooms, roasted capsicum, kalamata olives and Spanish onion with penne in a Napoli sauce garnished with fresh herbs

IL GIANNI $29.50
{The Gian}
Blue cheese in a creamy garlic white sauce with chicken, bacon, and linguini garnished with fresh herbs and parmesan cheese

PASQUALE $29.50
{Pascalle}
Bacon, oven roasted Roma tomatoes, pine nuts and spinach in a creamy garlic and Napoli sauce with linguini garnished with chilli flakes, fresh herbs and parmesan (Add prawns optional $6.50)

POLPETTE $29.50
{Meatballs}
Meatballs in a rich Napoli sauce with garlic served with linguini, garnished with fresh herbs and parmesan cheese

BASIL PESTO FUNGHI V $28.50
{Basil Pesto Mushrooms}
Sliced mushrooms cooked in a basil pesto and creamy garlic white sauce with penne, garnished with parmesan cheese and fresh herbs

MARINARA BIANCA $34.95
{White seafood pasta}
Barramundi, prawns, mussels, cherry tomatoes and spinach in a creamy garlic white sauce with linguini garnished with shallots, chilli flakes and a lemon wedge (available on Napoli sauce)

BOLOGNESE $28.50
Beef mince cooked in a savoury tomato and herb sauce with linguini garnished with fresh herbs and parmesan cheese

GAMBERETTO $33.95
{Prawn}
Prawns, pepperoni, Roma tomatoes and Spanish onion in a creamy garlic white sauce with linguini garnished with shallots, lemon and parmesan cheese

SPINACI & ZUCCA V $24.95
{Spinach and Pumpkin}
Roasted pumpkin, fresh spinach, Spanish onion and Roma tomatoes in a creamy garlic and Napoli sauce with penne garnished with parmesan cheese and fresh herbs (Add bacon optional $6.50)

GLUTEN FREE PIZZA + $6 / GF PASTA + $6 / VEGAN CHEESE + $6

PASTA {Pasta}

IL MARCO $26.50
{The Marco}
Spicy pepperoni, ricotta, and creamy garlic white sauce with penne cooked with baby spinach, and pine nuts, garnished with parmesan cheese and fresh herbs

PASTA SICILIANA $28.50
{Garlic Prawn Linguine}
Garlic butter prawns served with linguine with, chilli flakes, lemon shaved parmesan and fresh parsley

BOCCIONI V $28.95
{Family nickname – pronounced Boch·on·i}
Creamy garlic and Napoli sauce with bocconcini served with gnocchetti garnished with fresh herbs and parmesan cheese

AL POMODORO V $25.50
{The Tomato}
Basil Napoli sauce with gnocchetti garnished with fresh herbs and parmesan cheese

SAGE BUTTER V $23.50
Fresh sage cooked in butter with gnocchetti garnished with parmesan cheese

IL NONNO V $26.50
Napoli sauce with chilli, and garlic served with gnocchetti garnished with fresh herbs and parmesan cheese

GLUTEN FREE GNOCCHI OPTION AVAILABLE

BURGERS

BELLISSIMO BURGER $22.50
{The Angus Beef Burger}
Angus beef on a milk bun with fresh Roma tomato, cheese, cos lettuce, onion, tomato relish and burger sauce

TOSCANO TRUFFLE BURGER $20.95
{Chicken Truffle Burger}
Crumbed chicken burger on a milk bun with Roma tomato, cos lettuce, cheese, truffle aioli, Spanish onion and avocado

HAPPY HALOUMI BURGER $18.95
{Haloumi}
Haloumi cheese on a milk bun with Roma tomato, spinach, sweet potato, pesto aioli, caramelised onion and avocado

THE LAMB BURGER $20.95
{Lamb}
Premium tender lamb slices cooked with garlic and lemon on a milk bun with Roma tomato, cos lettuce, feta, avocado, Spanish onion and Tzatziki sauce

SIDE OF CHIPS $6.50
Oven baked crunchy fries

NO PRICE REDUCTION FOR MEAL ALTERATIONS

DOLCE

11:30am - 2:00pm

DESSERT

PANNA COTTA $11.50
Basil & Vines house made panna cotta with seasonal fruits and fruit coulis (Ask our staff for available flavours)

CANNOLI $10.50
One Italian pastry with your choice of either -
Lemon, Chocolate , Vanilla or Pistachio Ricotta filling.

BANANA BROWNIE PIZZA $16.95 $23.50
Chocolate brownie crumbled over a dessert pizza with caramel sauce, fresh banana, chocolate chips and chopped nuts with a ball of vanilla ice-cream

TIRAMISU {Lemon OR Espresso} $13.95
An elegant and rich layered Italian dessert made with Savoiardi biscuits, espresso or lemon curd, mascarpone cream, sugar and cocoa powder

CINNAMON DIPPY DOUGHS $10.50
Dough pieces lightly covered in butter, cinnamon and icing sugar served with a side of caramel or chocolate sauce

AFFOGATO $10.50
Espresso coffee served with a scoop of Vanilla ice-cream
(Add Frangelico for $6)

NUTELLA CALZONE $13.95
Nutella and chopped nuts wrapped in dough garnished with chocolate dessert sauce and icing sugar (Add icecream for $3)

APPLE CINNAMON CALZONE $14.95
Sliced apple with cinnamon mascarpone cream, baked in freshly made dough and lightly sprinkled with icing sugar served with vanilla ice-cream

ALCOHOL

10:00am - 2:00pm

COCKTAILS & SPIRITS

FRENCH MARTINI $18.00
Pineapple Juice, Vodka, Chambord Liqueur

ESPRESSO MARTINI $19.00
Coffee Espresso, Vodka, The Barista Coffee Liqueur by Wolflane

LIMONCELLO MARTINI $18.00
Lemon Juice, Premium Vodka, Limoncello di Capri Liqueur

MARGARITA $19.00
Tequila, Triple Sec, Lime, Salt Rim

COCKTAILS & SPIRITS

DAVIDSON PLUM SOUR $19.00
Davidson Plum Gin, Lemon & aquafaba

AMARETTO SOUR $19.00
Amaretto, lemon, sugar & aquafaba

WHISKEY SOUR $19.00
Monkey Shoulder Whiskey, lemon, sugar & aquafaba

DAVIDSON PLUM NEGRONI $17.00
Wolflane Davidson Plum Gin, Campari & Sweet Vermouth

TROPICAL NEGRONI $17.00
Wolflane Tropical Gin, Campari & Sweet Vermouth

APEROL SPRITZ $20.50
Prosecco, Aperol Aperitivo, Schwepps Soda Water & Orange

MOJITO $17.00
Bacardi White Rum, Lime Juice, Soda Water, Mint

CLASSIC PIMMS $19.00
Pimms No1, Ginger Beer, Lemon, Cucumber, Strawberry & Orange

MOSCOW MULE $19.00
Vodka, Ginger Beer, Lime & Mint

TAKE ME HOME TOBLERONE $19.00
Kahlua Coffee Liqueur, Baileys Irish Cream, Frangelico Hazelnut Liqueur, Cream, Vanilla Ice Cream

WOLFLANE DAVIDSON PLUM GIN $16.00
Wolflane Davidson Plum Gin with your choice of tonic or soda

WOLFLANE TROPICAL GIN $16.00
Wolflane Tropical Gin with your choice of tonic or soda

WOLFLANE NAVY GIN $16.00
Wolflane Navy Gin with your choice of tonic or soda

BRIX GOLD RUM $14.00
Brix Gold Rum, Coca Cola

BRIX SPICED RUM $14.00
Brix Spiced Rum, Ginger Ale, Lime

JACK DANIELS & COKE $13.00
Jack Daniels, Coca Cola

VODKA, LIME & SODA $13.00
Vodka, Lime & Soda

MIMOSA $18.00
Orange Juice, Prosecco

BAILEYS IRISH COFFEE $13.00
Baileys Irish Cream, Full Cream Milk, Chocolate Flakes

BAILEYS APPLE PIE ICED CHAI $17.00
Baileys Apple Pie, Apple Sryrup, Bondi Chai, Ice cream

ALCOHOL

10:00am - 2:00pm

SPIRITS

GLENLIVET FOUNDERS RESERVE $17.50
Glenlivet Single Malt Scotch Whiskey

GLENFIDDICH 12YO $17.50
Glenfiddich 12 Year Old Single Malt Scotch Whiskey

MONKEY SHOULDER $17.00
Monkey Shoulder Blended Malt Scotch Whiskey

THE GODFATHER $19.00
Amaretto, Scotch

GIN FLIGHT BOARD $21.00
WOLFLANE DISTILLERY
Wolflane Davidson Plum Gin, Wolflane Tropical Gin & Wolflane Navy Gin with your choice of tonic or soda

FLIGHT BOARD $30.50
WORLD WHISKEY
Glenlivet Single Malt, Glenfiddich 12 Year Old, Monkey Shoulder Blended Malt

BEER & CIDER

Somersby Apple Cider	$13.00
Somersby Pear Cider	$13.00
Canadian Club	$15.00
Brookvale Alcoholic Ginger Beer	$13.00
Peroni Nastro Azzurro (on tap)	$14.00
James Squire 150 Lashes Pale Ale (on tap)	$14.00
Peroni Leggera	$10.50
Corona Extra	$10.50
Carlton Draught	$10.50
Carlton Dry	$10.50
Stone & Wood Pale Ale	$10.50
Great Northern Original	$10.50

MOCKTAILS {non alcoholic}

BLUEBERRY SPRITZ $13.00
Sweet & delicate blue berry puree with a subtle tartness, blueberries, freshly picked lemon topped with lemonade and soda

CLASSIC G&T $12.00
Distilled botanicals and extracts of lemon, bitter orange and cinchona, top noted with juniper berry.

VIRGIN ESPRESSO MARTINI $16.00
100% Arabica beans, cold brewed to deliver a smooth, rich espresso with hints of chocolate, vanilla and caramel

VIRGIN MARGARITA $12.00
Tahitian lime extract and Murray River pink salt, subtly top noted with a pot - distilled botanical blend

WIMBLEDON SPRITZ $12.00
This English summer mocktail balances a fruity and subtly bitter gin style with Tahitian lime, Nigerian ginger and distilled botanicals of cucumber, topped with lemonade

HOUSE VINO {Red & White}

House White	$10.50
House Moscato	$10.50
House Red	$10.50

ALCOHOL

10:00am - 2:00pm

WHITE WINE {Local & Imports}

Bleasdale Pinot Gris — ADELAIDE HILLS — $16.00 — $48.50
Nashi, ginger and rosewater perfume leads to a generous and textured palate with nutty complexity from the barrel ferment component. A satisfying yet moreish wine, textured and complex middle palate, with a hint of sweetness to complement spicy foods.

Caldora Pinot Grigio — ABRUZZO — $17.00 — $58.00
Straw yellow with golden highlights. Complex, fruit and herbal aromas, vanilla, nutmeg. Fruity, peach and mineral flavours; medium body with roundness and a pleasant mouthfeel, good balance with a good acidity that donates freshness and good balance to the wine; long-lasting, clean, spicy yet delicate

Les Peyrautins Chardonnay — FRANCE — $15.00 — $44.50
This Chardonnay is golden yellow in colour with greenish hints. Sophisticated fresh aromas of citrus, green apple and some thyme. Juicy, rich and well balanced on the palate with a vivid finish.

Oyster Bay Sauvignon Blanc {Marlborough} — NEW ZEALAND — $14.00 — $40.00
Stunningly aromatic tropical fruits and bright citrus notes, with a refreshingly zesty finish.

Oyster Bay Rose' {Marlborough} — NEW ZEALAND — $14.00 — $40.00
Blush pink with a copper hue. Fragrant summer blossom and red berry fruits, with wonderfully refreshing citrus notes and an elegant texture.

Tallero Extra Dry Prosecco Doc — VENETO — $16.00 — $48.50
Elegant on the nose, with a delicate bouquet of apples, grapes, peach and citrus blossoms. With a gentle balance of supple body, fruit and finesse. Sparkling wine with a yellow straw colour, with the aroma of candied fruit and sweet flowers.

Orvieto Classico DOC {Bigi} — UMBRIA — $52.50
Clear, bright, golden yellow; strong bouquet of wild flowers, honey & musk with hints of bitter almonds; dry & full bodied on palate, lively flavour with a unique after taste of white peaches & bitter almonds. Trebbiano Toscana, Verdello, Grechetto & Drupeggio

Pinot Grigio 'Andrea di Pec' {Collavini} — FRIULI — $63.00
Scents of grapefruit with hints of honey & almonds; dry, with balance of crsip acidity, flavours of bitter almonds & grapefuit leading to a clean citrus finish. Pinot Grigio grapes

Lazio Syrah Rosato IGP Tellus {Falesco} — LAZIO — $63.00
Brightly coloured, crisp & intensely floral on nose; Cheerful & lively on palate. 100% Syrah

Lazio Chardonnay IGP Tellus {Falesco} — LAZIO — $65.00
Intensely yellow; citrus notes of cedar with hints of apple; rich, bold & full in the mouth with a fresh & savoury finish. 100% Chardonnay

ALCOHOL

10:00am - 2:00pm

RED WINE {Local & Imports}

Heirloom Vineyards Pinot Noir ADELAIDE HILLS $19.00 $58.00
Berry ripe, berry ready, berry proud, rhubarb picked, rhubarb stewed,plum. A drying red wine that allows the sweet and savoury natures of its fruits to play with the more textural elements. A velvety quality eventually emerges with time in the glass.

Saltram Shiraz BAROSSA VALLEY $15.00 $51.50
Notes of blood plums and fresh cherries. The palate is rich with an excellent balance of fruit flavours, subtle tannins and a silky finish. This vibrant and textural example of Shiraz is sourced from the expressive vintage. The lushness of the Barossa Valley floor Shiraz is tempered by the soft tannins and aromatic notes producing a wine with vibrancy and generosity.

Les Peyrautins Merlot FRANCE $15.00 $44.50
Dark ruby red, this Merlot displays lovely cassis and raspberry flavours to the nose. The mouth will be slightly spicy with oaky notes and full of fruit. The lingering finish will offer peppery notes.

Merlot Terra Sicilia IGP Principesco {Casa Fondala Nellianno} TUSCANY $19.00 $44.50
Strawberriess and gooseberries on nose; Cinnamon and summer fruits with bold & firm tannins, ending with a smooth plum finish. 100% Merlot.

Notturno Righi Lambrusco DI Modena Scuro MODENA $15.00 $42.00
Dry sparkling wine with a deep ruby red colour. On the nose aromas of red fruit such as black cherry, cherry, raspberry and blackberry with spicey notes. On the palate it is full and fruity. It goes well with cold cuts and cured meats.

Chianti Superiore Burchino DOCG {Castellani} TUSCANY $73.50
Typical bouquet of cherries, leather and cedar; round mouthfeel with notes of liquorice.
90% Sangiovese, plus Ciliegiolo & Canaiolo

Toscana IGT Remole {Frescobaldi} TUSCANY $63.00
Purple; cherries, black currants & violets on nose; tannins are well balanced with alcohol & the finish is long and satisfying.
Sangiovese & Cabernet.

Montepulciano d Abruzzo DOC {Barone di Valforte} ABRUZZO $63.00
Plums, violets & cherries on nose; dark cherries, chocolate & cedar on palate with savoury finish
100% Montepulciano grapes.

Chianti DOCG Arbos {Castellani} TUSCANY $45.50
Intense and characteristic, fruity with hints of violet and a slight hint of cherry. Dry, balanced and sapid, slightly tannic that turns into a velvety softness.

Lazio Syrah IGP Tellus {Falesco} LAZIO $73.50
Intense red with violet reflections; balanced nose with fresh cherry & hint of spice; enveloping the palate with silky soft tannins & rich finish. 100% Syrah.

2017 Pieropan Amarone Della Valpolicella VENETO $315.00
Brilliant and intense ruby red in colour. Characterful wine a heady perfume of black cherries, blackberries and plums on the palate it is complex and rounded, with a powerful structure supporting the fruit and a lovely freshness on the finish.

DRINKS

7:30am - 2:00pm

SPECIALTY COFFEE

	Small
Espresso	$3.50
Doppio	$4.00
Piccolo	$4.50
Short Black	$4.50
Short Macchiato	$5.00
Baby Chino	$3.00
Baby Hot Choccy	$4.00

	Medium/Large
Long Black	$5.50 $6.00
Long Macchiato	$5.50 $6.00

	Small/Medium/Large
Cappuccino	$5.50 $6.00 $6.50
Flat White	$5.50 $6.00 $6.50
Cafe Latte	$5.50 $6.00 $6.50
Hot Chocolate	$5.50 $6.00 $6.50
Mocha	$6.00 $6.50 $7.00

Take Away +50c

	Standard
Traditional Chai Latte served w/ macamilk	$7.00
Traditional Dirty Chai Latte served w/ macamilk	$7.50
Peppermint Chai Latte served w/ macamilk	$7.00
Turmeric Chai Latte served w/ macamilk	$7.00
Apple Pie Chai served w/ fullcream milk	$7.50
Bondi Chai w/ fullcream milk	$7.00
Bondi Dirty Chai w/ fullcream milk	$7.50

Take Away +50c

	Hug Me Mug
Dirty Chai w/ macamilk	$8.50
Mocha	$7.50
Hot Chocolate	$7.00

FORTE TEA

African Solstice	$6.50
Citrus Mint	$6.50
Earl Grey	$6.50
Jasmine Green	$6.50
White Ginger Pear	$6.50
English Breakfast	$6.50
Side of milk	$0.50

Iced Strawberry & Raspberry Tea	$6.50
Iced Blood Orange Tea	$6.50
Iced Peach & Pineapple Tea	$6.50
Iced Tropical Tea	$6.50

ICED DRINKS

Iced Traditional Chai Latte served w/macamilk	$7.50
Iced Peppermint Chai Latte served w/macamilk	$7.50
Iced Turmeric Chai Latte served w/macamilk	$7.50
Iced Latte served w/ ice	$7.00
Iced Coffee served w/ icecream	$7.50
Iced Chocolate served w/ ice	$7.00
Iced Mocha served w/ ice	$7.50
Iced Long Black	$6.50
Cold Brew	$6.50

SHAKES

Chocolate Milkshake	$8.50
Mint Chocolate Milkshake	$8.50
Strawberry Milkshake	$8.50
Vanilla Milkshake	$8.50
Caramel Milkshake	$8.50

Chocolate Baby Shake	$5.50
Strawberry Baby Shake	$5.50
Vanilla Baby Shake	$5.50
Caramel Baby Shake	$5.50
Extra ice-cream	$1.00

SMOOTHIES

Mango Passion {mango & passionfruit}	$12.95
Mango Tango {mango, banana & pineapple}	$12.95
Very Berry {organic blueberries & strawberries}	$12.95
Strawberry Mint {strawberry, mint, lemon, apple guava}	$12.95

JUICES

Orange Juice	$7.50
Apple Juice	$7.50
Apple & Guava	$7.50
Pineapple	$7.50
All Day Brekky	$7.50
Good Greens	$7.50
Mango, Banana + Passion	$7.50
Carrot, Turmeric, Orange, Apple + Lime	$7.50

SODAS

Ginger Beer	$5.95
Pink Lemonade	$5.95
Lemonade	$5.95
Lemon, Lime & Bitters	$5.95
Solo	$5.95
Indian Tonic Water	$5.95
Coke	$5.95
Coke No Sugar	$5.95
Ginger Ale	$5.95