



## Coffee

REGULAR 4 LARGE 4.5  
EXTRA SHOT, DECAF, SOY .50¢  
ALMOND, FLAVOURED .50¢  
BABYCHINO 1.9

## Organic Tea

ENGLISH 4.9  
EARL GREY 4.9  
PEPPERMINT 4.9  
GREEN 4.9

LEMONGRASS & GINGER 4.9

NASHEMAN 5.9  
*(hand-crushed spiced blend)*

MAO FENG 6.9  
*(most famous type of green tea in China)*



## Other

STICKY MASALA CHAI 6.9  
*(brewed with milk)*

HOT CHOCOLATE 4.9

AFFOGATO 6.9

CHAI LATTE 4.9

MOCHA 4.9

ICED LATTE 4.9

ICED CHOCOLATE 5.9

ICED COFFEE 5.9

ICED LONG BLACK 4.9



## Fresh Squeezed Juice

NAVEL ORANGE 7.9

GREEN APPLE 7.9

IMMUNITY: ORANGE, APPLE, 7.9  
CELERY & GINGER

## Fruit Smoothies

*(add gelato + \$1)*

BANANA 7.9

MANGO 7.9

MIXED BERRY 7.9

## Chilled Drinks

SOFT DRINKS 4.9

SPARKLING WATER 7.9  
*(500ml served with ice & fresh lime wedges)*

STILL WATER 7.9  
*(500ml served with ice & fresh lime wedges)*

HOUSE MADE SPARKLING LEMONADE 7.9

FRESH STRAWBERRY & MINT 7.9

FRESH MINT & CUCUMBER COOLER 7.9

HOMEMADE SOUR CHERRY 7.9

FRESHLY SQUEEZED LEMONADE 7.9

LEMON LIME & BITTERS 5.9

SODA LIME & BITTERS 5.9



## Thick Gelato Shakes

NUTELLA 7.9

COFFEE 7.9

VANILLA 7.9

# Brekkie

Available till 11.30



## TOAST WITH JAM

Toasted sourdough with butter and house seasonal jam 7.9  
*(add avocado +4)*

## COCO POPS WAFFLES

Belgium waffles, baked pecans, sliced banana, fresh berries, vanilla ice cream, dark chocolate crumb, coco pops with Canadian maple syrup 16.9

## BANANA TOAST

Thick sliced banana loaf toasted and lightly buttered with fresh banana slice 8.9

## RAISIN TOAST

Thick sliced raisin loaf toasted and lightly buttered 7.9

## FRENCH TOAST

Baked pecans, fresh berries, salted toffee, sliced banana, chocolate crumb, vanilla ice cream with Canadian maple syrup 18.9

## AVOCADO ON TOAST

Poached eggs, fresh avocado, tomato salsa, Italian feta, chilli flakes, pine nuts with sourdough 19.9 *(add bacon +4)*

## BREKKIE BURGER

Fried egg, crispy bacon, cheeses, avocado, chipotle mayo with brioche 14.9

## EGGS BENEDICT

Poached eggs with your choice of (smoked salmon OR crispy bacon) tomato salsa, hollandaise sauce with sourdough 21.9  
*(add avocado +4)*

## BIG BREAKFAST BOWL

Poached eggs, crispy bacon, Spanish chorizo, cherry tomatoes, wild mushrooms, avocado, Italian feta, pea tendrils with sourdough 23.9 *(smoked salmon instead of Spanish chorizo +3)*

## MUSHROOMS ON TOAST

Mixed wild mushrooms, truffle oil, Italian feta, shaved parmesan on sourdough with poached eggs 21.9 *(add bacon +4)*

## CHORIZO & CHEESE OMELETTE

Spanish chorizo, red onion, green beans, wild mushrooms, cherry tomato, Italian feta, with pea tendrils 18.9 *(add avocado +4)*

## HONEY SPICE GRANOLA

House baked granola, yoghurt, fresh berries, sliced banana, baked pecans, pea tendrils with Canadian maple syrup 16.9

## EGGS ON TOAST

2 free range eggs (poached OR fried OR scrambled) on sourdough 12.9  
*(Gluten free +3)*

**EXTRAS** Extra egg 3 / bacon 4 / fresh tomato 3 / smoked salmon 5 / wild mushrooms 5 / avocado 4 / vanilla ice cream 3 / chorizo 5 / sourdough 3 / hollandaise 3 / chipotle mayo 3 / garlic aioli 3 / peanut butter 3 / vegemite 3

## Kids Brekkie 7 YEARS & YOUNGER

CHEESE ON TOAST 6.9

CHEESY VEGEMITE & AVOCADO ON TOAST 8.9

PEANUT BUTTER & BANANA ON TOAST 7.9

ICE CREAM SUNDAE 7.9

FRESH KIDS OJ 4.9

While we always do our best to accommodate guests wherever possible, we kindly ask that modifications or substitutions are reserved for allergies only. We apologise for any inconvenience & appreciate your understanding! (15% surcharge applies on public holidays)



## Cakes & Sweets

See our cake fridge for a delicious selection of homemade cakes & biscotti

CAFE  
**giardino**

## Starter

### GARLIC BREAD

Traditional pane di casa garlic bread 8<sup>9</sup>

### CHEESE CRUST

Buffalo mozzarella, crumbled feta, oregano, chilli flakes, tomato salsa 18<sup>9</sup>

### BRUSCHETTA

Autunitic tomato bruschetta on toasted pane di casa bread with shaved parmesan 12<sup>9</sup>

### NONNA'S OLIVE'S

Mixed Sicilian olives, extra virgin olive oil, aged balsamic vinegar with toasted pane di casa bread 15

### SALT & PEPPER CALAMARI

Crispy calamari dusted in special spice, salt, pepper, tomato salsa, lettuce with garlic aioli 18<sup>9</sup> (large add +7)

### GARLIC CHILLI PRAWNS

Fresh king prawns cooked in garlic, chilli, black olives, pomodoro sauce with toasted pane di casa bread 22<sup>9</sup>

## Open Sourdough

### SMOKED SALMON

Smoked salmon, tomato salsa, lettuce, Italian feta, red onion, shredded carrots, baby capers with hollandaise sauce 18<sup>9</sup>

### MEDITERRANEAN

Grilled eggplant & zucchini, sundried tomatoes, basil pesto, quinoa, cous cous, pickled cabbage, lettuce, Italian feta with extra virgin olive oil 17<sup>9</sup>

### CHICKEN AVOCADO

Grilled marinated chicken, lettuce, avocado, tomato salsa, Italian feta, sundried tomatoes, pickled cabbage with garlic aioli 18<sup>9</sup>

## Brioche Burgers

### GRAND BEEF

Grilled beef, tomato, lettuce, cheese, special sauce, crunchy slaw with crispy battered chips 17<sup>9</sup>  
(add bacon +4 / fried egg +3)

### SOUTHERN CHICKEN

Southern fried chicken, crunchy slaw, lettuce, tomato salsa, chipotle mayo with crispy battered chips 18<sup>9</sup>

### VEGETARIAN BITE

Grilled eggplant & zucchini, sundried tomatoes, lettuce, basil pesto with crispy battered chips 16<sup>9</sup>

# Brunch - Lunch

## Salads & Bowls

### AVOCADO & CHEESE

Cherry tomato, cucumber, lettuce, Italian feta, oregano, red onions, pine nuts tossed in balsamic vinaigrette 17<sup>9</sup>

### GRILLED EGGPLANT & ZUCCHINI

Quinoa, cous cous, grilled eggplant & zucchini, Italian feta, lettuce, tossed in honey mustard vinaigrette 16<sup>9</sup>

### PEA TENDRIL & GREEN APPLE

Pickled cabbage slaw, pea tendril, Italian feta, green apple, pine nuts, quinoa, cous cous, shredded carrots tossed in honey vinaigrette 15<sup>9</sup>

### GRILLED BEANS & SUNDRIED TOMATO

Green beans, Italian feta, sundried tomatoes, chilli flakes, pine nuts, shaved parmesan tossed in extra virgin olive oil 15<sup>9</sup>

**EXTRAS** Grilled chicken 5 / smoked salmon 5  
crispy bacon 4 / fried egg 3 / sautéed mushrooms 5  
avocado 4 / Spanish chorizo 5 / sourdough 3  
shaved parmesan 3 / chipotle mayo 3  
garlic aioli 3 / fresh chilli in oil 3

## Kids Lunch

7 YEARS & YOUNGER

CHICKEN NUGGETS & CHIPS 9<sup>9</sup>  
PASTA & CREAMY CHEESE 9<sup>9</sup>  
ICE CREAM SUNDAE 7<sup>9</sup>  
FRESH KIDS OJ 4<sup>9</sup>

## Main

### MARGARITA PIZZA

Pomodoro base, buffalo mozzarella, fresh basil, extra virgin olive oil, shaved parmesan 17<sup>9</sup>

### CARBONARA PASTA

Smoked bacon, garlic, onions, creamy white wine sauce with shaved parmesan 19<sup>9</sup>

### TRUFFLE MUSHROOM RISOTTO

Mixed wild mushrooms, garlic, onion, truffle oil, pine nuts, creamy white wine sauce 21<sup>9</sup>

### BRAISED BEEF CHEEK

Slow braised beef cheek, roasted cherry tomatoes, grilled beans, quinoa, cous cous with rosemary red wine jus 27<sup>9</sup>

### CHICKEN SCHNITZEL

Grilled schnitzel fillet, garden salad with creamy wild mushroom sauce 26<sup>9</sup>

### TASMANIAN TROUT & COUS COUS

Crispy skin trout, quinoa, cous cous, grilled eggplant & zucchini, pea tendril with hollandaise sauce 28<sup>9</sup>

### BEER BATTERED BARRAMUNDI

Lightly battered barramundi fillet, crispy battered chips with homemade tartar sauce 26<sup>9</sup>

## Sides

### BATTERED CHIPS

Crispy Battered chips with garlic aioli 7<sup>9</sup>

### SWEET POTATO CHIPS

Sweet potato chips with chipotle mayo 8<sup>9</sup>

### SIDE SALAD

Traditional Garden salad with balsamic vinaigrette 7<sup>9</sup>

### SIDE VEGGIE

Blenched seasonal vegetables tossed in extra virgin olive oil, Italian spices with shaved parmesan 7<sup>9</sup>

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