

caffè primavera

BREAKFAST Monday to Friday 7-4pm

Saturday & Sunday 8-11:30am

gfo - gluten free option **v** - vegetarian **gf** - gluten free

EGGS BENEDICT **gfo** \$19
poached eggs on a potato & feta rosti, orange dill hollandaise choice of:
smoked bacon, leg ham, smoked ocean trout, buttered wilted spinach

BREAKFAST BRUSCHETTA **gfo v** \$17
avocado, tomato salsa, crumbled feta, parmesan & rosemary oil, balsamic glaze

BEANS ON TOAST **gf** \$16
chorizo & maple ragu, white bean skordalia, fried eggs

MUSHROOM DELIGHT **gf v** \$16
roast mushrooms, crispy potatoes, spinach, beetroot hummus, salsa verde

add poached eggs \$4
add grilled haloumi \$4

CRAB FRITTATA **gf** \$22
gochujang pork belly, pickled ginger, kewpie mayo, fried egg, toasted sesame seeds

THE FULL BREAKFAST **gfo** \$29
to share or not let us know (no chop & change)
eggs your way, 2 rasher smoked bacon, chorizo, 2 hash browns, roasted tomato, mushrooms, ½ avocado, toasted sourdough

BREAKFAST GNOCCHI \$19
mushroom ragu, crisp bacon crumb, poached egg

FLUFFY VANILLA PANCAKE \$16
caramelised banana, bacon, vanilla ice-cream & maple syrup

EGGS ON TOAST **gfo** \$12
2 eggs fried, scrambled or poached on 2 slices of toasted sourdough

ADD EXTRAS

sourdough, hash brown, tomato relish, orange dill
hollandaise each \$2
roast tomato, mushrooms, eggs, buttered spinach each \$4
smoked bacon, half avocado, chorizo each \$5
grilled haloumi, Korean pork belly each \$6

KIDS MENU \$14

meals include vanilla ice cream with flavouring

CRISPY FRIED CHICKEN **gf**
garden salad, fries, tomato sauce

GRILLED BARRAMUNDI **gf**
garden salad, fries, tomato sauce

MAC N CHEESE
macaroni & cheese

BREADS STARTERS & SHARE from 11am

GARLIC BREAD **gfo** \$6/\$12
BRUSCHETTA **gfo** \$12

heirloom tomato, fresh basil, crumbled feta, red onion, parmesan rosemary oil, balsamic glaze

FRIES with aioli \$7/\$12

DIY FISH TACOS (3) \$16
with blackening dust, slaw, tomato salsa, house avocado puree, pickled carrot, hot & sweet sauce, aioli

BUFFALO STYLE FRIED CAULIFLOWER \$14
with blue cheese dipping sauce

CRUNCHY ROAST PUMPKIN, SAGE & PECORINO ARANCINI (4) **v** \$16
with romesco sauce

NUOC CHAM CHICKEN WINGS (10) \$16
spring onions, fried shallots, toasted sesame seeds

SALT & PEPPER BABY SQUID **gf** \$14/\$26
fresh orange, shaved fennel, smoky paprika aioli, micro coriander, lemon wedge

MAINS from 11am

CHARGRILLED STEAK SANDWICH (150g) **gfo** \$20
beetroot puree, lettuce, tomato, red onion, fried egg, aioli chimichurri **with thick cut fries.....add \$4**

KOREAN PORK BAHN MI \$16
gochujang marinated belly, hoisin slaw, pickled carrot, cucumber, coriander, chili, sesame oil
with thick cut fries.....add \$4

CHICKEN BURGER \$20
sticky soy marinated thigh, avocado, spinach, red peppers, swiss cheese, aioli **with thick cut fries.....add \$4**

PEARL COUS COUS SALAD \$24
asparagus, sweet potato, red onion, capsicum, spinach, tahini yoghurt, salsa verde, sumac
add slow cooked harrisa lamb \$6
add sautéed garlic mushrooms \$6

CHICKEN & ROAST PUMPKIN PENNE \$27
semi-dried tomatoes, spinach, creamy pesto sauce, grana padano

GNOCCHI PESCATORE \$28
prawns, scallops, chorizo, cherry tomatoes, red onion, mozzarella, paprika, creamy garlic sauce

WILD MUSHROOM & BLACK TRUFFLE RISOTTO **gf** \$28
crumbled feta, oregano

BEER BATTERED BARRAMUNDI \$27
greek salad, thick cut fries, tartare sauce

FRIED PORK BELLY IN NUOC CHAM \$28
green beans, fresh orange, shaved radish, roast cashews, steamed rice

15% surcharge applies on public holidays - byo bottled wine only
corkage \$5 per btl - prices include GST - please inform staff of any dietary requirements

caffè primavera

HOT DRINKS

COFFEE

serving soy | lactose free | almond milk at no extra charge

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|--|-----------|
| espresso short macchiato | \$3.5 |
| cappuccino flat white piccolo latte cup/mug | \$4.5/\$5 |
| long black doppio macchiato affogato | \$4.5 |
| hot chocolate mocha | \$4.5 |
| chai latte | \$5.5/\$6 |
| segafreddo – italian style hot choc with cream | \$7 |
| betty blue – our quadruple shot bucket | \$10 |
| babycino | \$2 |

coffee syrups - caramel | vanilla | hazelnut \$0.50

TEA – BY THE POT

english breakfast | earl grey | irish breakfast | darjeeling \$4.5
orange pekoe | camomile | peppermint | green | lemongrass |
jasmine | vanilla chai | sam's tea

COLD DRINKS

SOFT DRINKS

coke | coke no sugar | lemonade | lemon squash \$5
lemon lime & bitters | bundaberg ginger beer \$5

JARRITO MEXICAN SODAS \$6

mandarin | mango | pineapple | lime

ICED TEA \$6

lemon | peach

WATER \$6

acqua panna still 500ml | san pellegrino sparkling 500ml

JUICE \$5.5

orange | apple | pineapple | tomato

MILKY DRINKS

iced latte - fresh espresso over ice & milk \$4.5

affogato \$4.5

iced chocolate | iced coffee \$5/\$7

iced strawberry | iced caramel \$5/\$7

iced chai \$5/\$7

MILKSHAKES / THICKSHAKES \$7/\$7.5

KIDS SHAKES / THICKSHAKES \$5/\$5.5

chocolate | vanilla | strawberry | caramel | coffee

SMOOTHIES \$9

ask us for today's flavours

BEER & CIDER

ON TAP

asahi super dry \$9

peroni \$9

BOTTLED

coopers pale ale \$9

james squire 150 lashes \$9

peroni red \$9

corona \$9

pressman's apple cider \$9

cascade premium light \$9

xxxx gold \$9

BUBBLES

glass bottle

150mL

nv prosecco by pasqua romeo & juliet \$10 \$48

treviso, italy

'19 **moscato** by talinga park \$10 \$48

riverina, nsw

WHITE

'20 **sauvignon blanc** by kopu \$10 \$48

marlborough, nz

'19 **pinot gris** empress \$9.5 \$44

limestone coast, sa

'19 **pinot grigio** by fantini \$9.5 \$44

abruzzo, italy

'20 **chardonnay** by full moon \$9.5 \$44

victoria

Rose

'18 **rose** by listel grain de gris \$10 \$48

camargue, france

RED

'19 **pinot noir** by talinga park \$10 \$48

riverina, nsw

'18 **shiraz** winemakers choice \$10 \$48

Barossa, sa

'18 **chianti DOCG** by antica cinta \$42

tuscany, italy

STICKY, LIQUEURS & SPIRITS

sherry by valdespino pedro ximenez \$8

tokay by seppeltsfield grand tokay

\$8

tawny by seppeltsfield para grand 10yr old \$8

liqueurs | spirits | aperitif \$9.5

cognac by courvoisier \$15

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