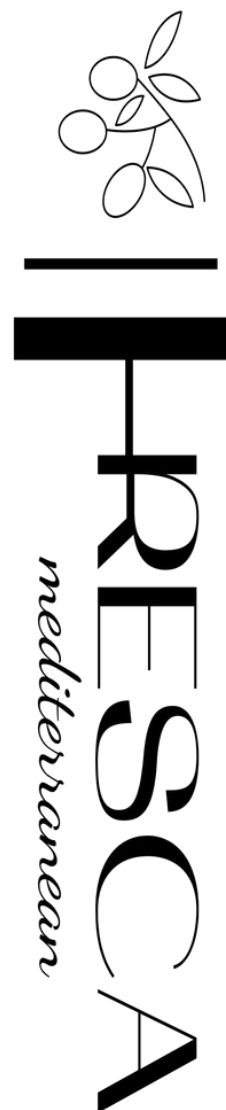


Breakfast Menu

Served from 8.30am-11.30am

French Croissant with butter & fruit conserve	9
Pistachio Granola House made pistachio granola, Greek yoghurt, peaches & summer fruit compote	19
Bolognese su Pane Tostato Rich bolognese served on toasted ciabatta w poached eggs & parmesan	25
Shakshuka A North African dish of braised eggs in harissa spiced tomato & pepper sauce, white beans, chorizo, w pita bread	26
Vegetarian option	24
Panettone French Toast Egg dipped & fried Panettone w spiced sugar, Greek peaches, crispy pancetta, & mascarpone	26
Eggs on Toast 2 eggs, scrambled or poached on house made focaccia	14.5
Extras (each) Pancetta, Chorizo, Roasted Mushrooms, Roasted Tomato, Wilted Baby Spinach, Cold Smoked Salmon	6
Free Range Egg	2.5
French Pastries - from the cabinet Croissant, Almond Croissant, Pain au Chocolat, Pain aux Raisin, Ham & Cheese Pinwheel	



Bevande

COFFEE

Espresso, Long Black, Macchiato	4.9
Cappuccino, Flat White,	5.8/6.6
Caffé Latte glass/cup	6.6
Chai Latte, Turmeric Latte	6.6
Mocha, Hot Chocolate, Café Vienna	6.6
Oat, Coconut, Soy, Almond Milk	+1
Lactose free milk	+1.50
Cream / DeCaf	+1
Vanilla, Caramel, Hazelnut Shot	+1

TEA SELECTION

English Breakfast, Earl Grey, Green,	5.5pp
Flavoured Black Aromatic Raspberry,	6pp
Berry Peach Crumble, Ginger Lemon Kiss,	
Otago Summer Fruits, Peppermint	

SQUEEZED ORANGE JUICE	6.5
LOCAL ORGANIC PEAR or APPLE JUICE	6.5
ITALIAN NECTARS	6
Peach, Pear, Apricot	

TOMARCHIO SICILIAN SODAS	6.5
Aranciata (orange), Limonata (lemon)	
Aranciata Rossa (blood orange),	
Chinotto (bitter citrus) Ginger beer, Cola	
SICILIAN ICED TEA	7.5
(Peach & Melon, Lemon & Orange, Mint & Lemon)	

ITALIAN SPARKLING WATER 750ML	6
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ICED DRINKS	11
Coffee, Mocha, Chocolate,	
Chai, Vanilla, Caramel	
<i>blended with ice cream, w fresh whipped cream</i>	

SMOOTHIES	10
Mixed Berry, Banana	
<i>blended with ice cream or natural yoghurt</i>	