

BREAKFAST E BRUNCH 7am - 3pm

Yogurt Bowl 10

Homemade granola, yogurt, seasonal & dried fruits

Crepes 9

Two Italian style pancakes w jam & fruits

Pane Tostato 5

Two slices of toasted sourdough/fruitbread w honey butter & preserves

Bruschetta Napoletana 9

Sourdough chargrilled bruschetta w tomatoes, oregano, basil & olive oil + poached eggs 3

Toastie 7

Ham, cheese & tomato toasted sandwich

Brioche Bun 7

Fried eggs, bacon & milk brioche bun

EGGS

Frittata del Giorno 7

Omelette slice of the day w a slice of toasted sourdough

Fried Eggs 10

Fried eggs, spinach w a slice of toasted sourdough

Scrambled Eggs 10

Chilli scrambled eggs w goats cheese & a slice of toasted sourdough

Poached Eggs 10

Poached eggs, smoked salmon w a slice of toasted sourdough

San Gennaro 12

Oven baked eggs, Napoli sauce, crispy prosciutto & smoked mozzarella

Extras 3

Avocado / Mushrooms / Bacon / Spinach / Goats Cheese / Salmon / Prosciutto / Egg

PANINI BAR until sold out

Please check inside display for more selctions

Pizzetta 7.5

Small pizza of the day

Salame 10

Demi baguette w mild salami spicy pecorino cheese, baby cos & spicy mayo

Melanzana 10

Demi baguette w eggplant, tomato sauce & mozzarella

SALAD E LUNCH 12 - 3pm

Bar Salad MP

Special salad of the day

Farro e Melograno S7 L11

Spelt, salted dry ricotta, pomegranate & peas

Itaco 10

Italian open flatbread piadina served w iceberg lettuce, cucumber, chilli prawns & nduja mayonnaise

Burrata 19

Local creamy burrata filled w stracciatella cheese served w Heirloom tomatoes & sugar snap peas

Crudo di tonno e spada 25

Duet of raw yellowfin tuna & swordfish w green mango, lime & chilli

Frittura di calamari S26 L33

Fried local baby calamari w celery & fennel salad in muscatel dressing

Piovra alla griglia 21

Grilled octopus tentacles w cauliflower cream & saffron potato salad

Prosciutto e provoletta S22 L29

Cured Parma prosciutto (aged 24 mths) w chargrilled smoked provoletta cheese w honey macerated baby wild figs dressing

Carpaccio Cipriani 20

Raw beef carpaccio with shallots & horse radish mayonnaise

Lasagnetta 24

Ovenbaked eggplant w napoli sugo, mozzarella & basil

Broccolini 8

Steamed poached broccolini w garlic & E.V.O.O.

Pompei 9

Roasted potatoes, peas & leek

Patatine 8

Fries w smoked salt & paprika

Mediterraneo 10

Demi baguette w preserved tuna, lettuce, chilli & mango

Piadina 12

Prosciutto Parma, buffalo mozzarella & rocket



EXPRESS LUNCH

(Monday to Saturday, 12-3pm)

• Spaghetti alla Puttanesca

Anchovies, capers, olives, fresh tomato, basil & chilli

• Spaghetti Bolognese

Slow cooked beef & veal minced in tomato ragu

• Pesce Fritto e Insalata Verde

Fried Rockling crumbed in Mediterranean herbs w green salad

• Bistecchina ai Ferri

Chargrilled minute Angus Beef steak w fries

Match with

Glass of house TAP. wine

(pinot grigio, rosé, sangiovese)

SOFT DRINKS

Acqua Panna 500ml 4.5

San Pellegrino 500ml Mineral Water 4.5

San Pellegrino 4.5 Aranciata Rossa / Chinotto / Limonata

Ice Tea 4 Peach / Lemon /

Coca Cola Coke Zero Diet Coke 4.5

JUICE

Fresh Orange Juice 5

Apple Juice 4.5

Cranberry Juice 4.5

Pineapple Juice 4.5

Tomato Juice 4.5

Bloody Mary 5

Cold Pressed 5 Greener Bruce / Red Bruce / Straight Orange Bruce

ORGANIC SODA

Organic Live Fermented Lemon, Lime & Bitters 4.5

Organic Live Fermented Cola 4.5

Organic Live Fermented Lemon Fizz 4.5

ORGANIC KOMBUCHA

Ginger & Lemon 5

Green Apple 5

Peach & Ginger 5

Apple Cider Vinegar Tonic 5

APERITIVI

Non-alcoholic bitter aperitif 5 Crodino / Red San Bitter

Mocktail Tropicana 10 Passionfruit, Pineapple & Coconuts
& Agave Nectar

SPRITZ

14

Aperol Spritz / Campari / Midori / Martini / Cocchi /
Antica Formula / Punt e Mes / Pimm's N1 / Montenegro

CRAFT BIRRE

500ml

Moretti Siciliana The Sicilian Orange Flavor 16 Lager Ita
Peroni Doppio Malto Black Label 16 Double Malt Lager Ita
San Gabriel 16 Ambra Rossa Red Pale Lager Ita

CIDER E BIRRE

330ml

Sidro del Bosco 9 Apple Cider Ita
Grand Ridge Almighty 9 Light Beer Aus
Peroni Red 9 Lager Ita
Menabrea 10 Pale Lager Ita
Baracca 12 Lager Ita
White Rabbit 10 Pale Ale Ita
Mornington Pale Ale 10 Pale Ale Aus
The Chancer James Squire 10 Golden Ale Aus
Kirin Megumi 10 Pale Lager Jap
Sierra Nevada 12 Pilsner Usa

WINES BY THE GLASS

Prosecco 14.5

Pinot Grigio 13

Rose 13

Sangiovese 13

HAPPY HOUR
3-5pm everyday
mixed antipasto
+ drink = \$15

SPRITZ SESSIONS

THIRTY EIGHT CHAIRS

EVERY DAY
3 to 5pm - \$8

Aperol Spritz / Campari / Midori / Martini / Cocchi
Antica Formula / Punt e Mes / Pimm's N1 / Montenegro
All other times - 14

CAMPARI APEROL