GRANOLA & YOGHURT 13
crystal waters honey, oats, seeds, nuts, fresh fruits, berries, “natural organic yoghurt

ROASTED MUSHROOM BRUSCHETTA (v) 16
thyme roasted mushrooms, rocket, poached eggs, sourdough toast

AVOCADO BRUSCHETTA (v) 16
smashed avocado, cracked pepper, poached eggs, sourdough toast

BELGIAN WAFFLES 17
fresh blueberries, banana, caramel, vanilla ice-cream

BACON & EGGS 17
grilled bacon, eggs your way, roasted tomato, sourdough toast

EGGS “BENEDETTO” 18
leg ham or smoked salmon, poached eggs, basil hollandaise, sourdough toast

GREEK FEAST (v) 19
two poached eggs, grilled haloumi, sweet corn & potato cake, spinach, tomato, balsamic mushrooms, avocado, tomato relish, sourdough toast

OMELETTE 19
chorizo or smoked salmon, tomato salsa, spinach, spanish onions, mushrooms, sourdough toast

HEARTY MILANO BREAKFAST 20
two eggs scrambled, pork sausage, bacon, tomato, field mushroom, spinach, potato rosti, relish, sourdough toast

CRAB CAKE & SMOKED SALMON “BENEDETTO” 22
blue swimmer crab cake, two poached eggs, wilted spinach, grilled asparagus, basil hollandaise

FRUIT TOAST 8
Thick cut chunky fruit toast, pepe saya butter

SOURDOUGH TOAST 8
Thick cut artisan sourdough, pepe saya butter plus: orange raspberry & boysenberry conserve or pullenvale farm marmalade or crystal waters’ honey or vegemite

FRESHLY BAKED DAILY MUFFIN 6

SIDES 4
to accompany main breakfast only
poached eggs, roasted tomato, wilted spinach, avocado, potato hash, pork sausage, mushrooms

bacon, smoked salmon, haloumi, blue swimmer crab cake

COFFEE & TEA

COFFEE
cappuccino, flat white, espresso, macchiato (long or short), chai latte, café latte, Vienna, affogato, hot mocha, hot chocolate

POT OF TEA
green tea, peppermint tea, earl grey tea, chamomile tea, darjeeling tea, english breakfast tea, jasmine

JUICE
orange, pineapple, apple, tomato, cranberry
to share

GARLIC BREAD (v) 8
grilled cheese, confit garlic, baguette

MARINATED OLIVES (gf, v) 9
various local olives, olive oil, thyme, orange, oregano

BRUSCHETTA CAPRESE (v) 15
tomato, fior di latte, basil, local olive oil

MUSHROOM ARANCINI (v) 16
crumbled risotto balls, parmesan, basil, pesto

BEEF CROQUETTES 17
honey & mustard sour cream

CALAMARI FRITTI 17
flashed fried baby calamari, aioli, lemon

LAMB Kofta 17
tomato & capsicum rapout, organic yogurt, bread

GREEK STYLE CHICKEN WINGS 17
grilled spicy wings, organic yogurt, coriander

CAMEMBERT FRITTO (v) 19
crumbled camembert, iranian date, apricot, chilli relash, warm bread

BLUE SWIMMER CRAB CAKES 20
dill & creme fraiche dressing, lemon, rocket

ANTIPASTO 29
cured meats, assorted cheeses, arancini, grilled vegetables, roasted whole garlic, marinated olives, dips, toasted sourdough

SEAFOOD ANTIPASTO 34
calamar fritti, mooloolaba prawns, blue swimmer crab cake, smoked salmon, grilled vegetables, roasted whole garlic, dips, lemon, toasted sourdough, marinated olives

extra for lunch

CHICKEN & AVOCADO ON CIABATTA 19
rosemary chicken, parmesan, lettuce, tomato, tomato & chili pesto, aioli

BLT ON CIABATTA 19
bacon, mixed lettuce, tomato, aioli, chips

BEEF BURGER 20
waygu beef, lettuce, tomato, cheese, pickle, caramelised onion, bbq sauce, chips

STEAK, CHIPS & SALAD 24
grilled petit rump steak, chips, mushroom sauce, sicilian salad

sides

PATATE 6
creamed potato mash

HERBED POTATOES 7
grilled vegetables

CHIPS 9
aioli

SICILIAN SALAD 9
fennel, assorted tomato, cucumber, rocket, orange, olives

CAPRESE 13
tomato, bocconcini, basil, balsamic

main

GRILLED CHICKEN MARSALA (gf) 28
mushrooms, porcini, roasted potatoes, grilled vegetables, marsala jus

FISH & CHIPS 28
lightly battered cod, chips, tartare, sicilian salad

MOROCCAN CHICKEN 32
crispy skin chicken, lemon & oregano roasted potatoes, sicilian salad, tzatiki yoghurt

CRISPY SKIN PORK BELLY 33
skordalia, asparagus, apricot & date coulis

OSSO BUCCO 33
slow cooked beef with carrot, tomato, oregano & red wine, mashed potato, gremolata

SLOW BRAISED LAMB SHANKS 33
root vegetables, tomato concasse, mash

PAN FRIED BARRAMUNDI (gf) 34
cherry tomatoes, potatoes, olives, capers, garlic, chilli, wine

BLACK MUSSELS WITH CHORIZO 36
fresh black mussels cooked in a chorizo & tomato ragout, fresh sourdough

GIANT RUMP 36
glazed, chips, sicilian salad, mushroom sauce

RIB FILLET (gf) 40
grilled, mash, green beans, cherry tomato, jus

pasta

GNOCCHI

NAPOLITANA (v) 25
traditional tomato, basil, parmesan

GORGONZOLA (v) 27
gorgonzola dolce, parsley, parmesan, nutmeg

RISOTTO

ASPARGI e POLLO (gf) 29
asparagus, chicken, spinach, tomato, mushroom

PESCATORE (gf) 29
king prawn, scallop, asparagus, parsley, dill, garlic

LASAGNE AL FORNO 25
waygu beef & tomato ragu, cheese bechamel, sicilian salad

RAVIOLI

SPINACH & RICOTTA RAVIOLI 26
pumpkin, noosa spanner crab, pinenuts

SPAGHETTI

BOLONNAISE 26
beef & tomato ragu, parsley, parmesan

CARBONARA 27
pancetta, wild mushrooms, parsley, cream, egg yolk, parmesan

MARINARA 31
market fish, prawns, calamari, mussels, tomato, chilli, garlic

pizza

TOSCANA (v) 23
grilled eggplant, mushrooms, capscicum, artichokes, tomato, olives, basilio, mozzarella

MARGHERITA (v) 22
fior di latte, basil, tomato, olive oil

GAMBERONI 24
prawns, garlic, mozzarella, tomato, basil, olive oil

AL POLLO 24
chicken, porcini, cacciatore, fior di latte, olives

SICILIANA 24
hot salami, mushroom, roasted capsicum, grilled eggplant, olives, fresh basilo, mozzarella, chilli oil

salads

CAESAR 19
cos lettuce, egg, bacon, croutons & parmesan, caesar dressing

CHICKEN CAESAR 23
grilled rosemary chicken, cos lettuce, egg, bacon, croutons & parmesan, caesar dressing

SICILIAN CALAMARI (gf) 24
char-grilled baby squid, prosciutto, rocket, radicchio, tomato, olive oil, balsamic

LAMB Kofta SALAD 24
rocket, tomato, cucumber, chickpeas, capsicum, pinenuts, yoghurt

dessert

TIRAMISU 14
traditional italian recipe made with sponge fingers, marsala, coffee & mascarpone

DARK CHOCOLATE FONDANT 14
raspberry coulis, fresh raspberries, vanilla bean ice-cream

• Tips are most welcome & go to the person who served you
  • One bill per table.
• All of our food may contain nuts, gluten and shellfish. Although all care is taken, trace elements are unavoidable in all meals.
• 15% surcharge on all credit cards and paypass transactions.