

Brunch Menu

11:00 AM - 3:00 PM EVERY DAY



1. Eggs on toast 12

Two free-range eggs served w/ organic sourdough & Pepe Saya butter (option of poached, scrambled or fried)

2. Smashed avo 18

Fresh smashed avocado, rosemary feta, two free-range poached eggs, fresh tomatoes, balsamic glaze served on organic sourdough

3. Eggs benny 18

Two poached free-range eggs, baby spinach, and hollandaise sauce, on organic sourdough (add bacon +5 | add mushrooms + 5)

4. B&E roll 14

Crispy bacon, fried eggs, American jack cheese, BBQ sauce on a brioche bun (add chips + 5 | add salad +5 | add sweet potato fries +7)

5. Classic cheeseburger 16

Wagyu beef patty, pickles, mustard sauce, onion, American jack cheese, tomato sauce (add chips + 5 | add salad +5 | add sweet potato fries +7)

6. Chicken burger 16

Crumbed chicken breast, lettuce, Spanish onion, fresh tomato, high melt cheese, chilli mayo (add chips + 5 | add salad +5 | add sweet potato fries +7)

7. Haloumi burger 16

Fried haloumi, wild rocket, avocado, tomato, roasted capsicum, onion w/ fresh chilli jam (add chips + 5 | add salad +5 | add sweet potato fries +7)

8. Lamb bowl 21

Lamb shoulder slow cooked with fresh herbs served w/ garlic labneh, Danish feta, pinenuts, two poached free-range eggs & organic sourdough

9. Vitaly's Cilbir 21

Garlic labneh, pine nuts, fresh chilli, two poached free-range eggs, sauteed mushrooms, chilli oil on organic sourdough

10. Simple pancakes 18

Triple stack pancakes served w/ Canadian maple syrup & vanilla gelato (add fresh berries + 5 | add bacon + 5)

11. Chilli croissant scramble 21

Scrambled egg, baby spinach, Danish feta, chilli, grated parmesan served on a fresh croissant

12. Salmon salad 25

Grilled Tasmanian salmon fillet, mixed lettuce, cucumber, butternut pumpkin, red onion, pomegranate, parsley, pumpkin seeds w/ labneh dill yogurt dressing

13. Lamb salad 25

Grilled lamb back strips, mixed lettuce, onions, feta cheese, honey glazed carrots, sun-dried tomato, cucumber, almond w/ fig dressing

14. Green bowl 25

Steamed rice, zucchini, green beans, baby spinach, broccoli, avocado served w/ two poached free-range eggs, pesto drizzle & lemon

DRINKS

Fresh juices 9

Orange: freshly squeezed oranges
(add tumeric +2)

Apple: freshly squeezed apples

Green detox: apple, celery, cucumber, mint,
lemon

The booster: orange, apple, pineapple, mint,
lime

Iced drinks 9

served w/ ice cream & cream

Coffee

Chocolate

Chai

Mocha

Ice long black 6.5

Ice latte 7.5

Milkshakes 8

(make it thickshake +3)

Chocolate

Strawberry

Caramel

Vanilla

Coffee

Nutella

Biscoff

Soft drinks

Coke 4 (make it spider +3)

Coke no sugar 4 (make it spider +3)

Lemonade 4

Ginger beer 5

Apple juice / Pineapple juice 5

Pink lemonade 5

Lemon lime bitters 5

Cold drinks

Ice tea lemon / peach 7

Sparkling water 750ml/1L 9/10

Still water 750ml/1L 9/10

Hot drinks

Babychino 2

Espresso 4

Macchiato 4

Piccolo 4.5

Cappuccinno 4.5/5.5

Flat white 4.5/5.5

Latte 4.5/5.5

Mocha 4.5/5.5

Long black 4.5/5.5

Chai latte 4.5/5.5

Belgian hot chocolate 4.5/5.5

Biscoff latte w/ cream 6

Organic loose leaf tea 5

English breakfast

Earl grey

Green

Chai

Lemongrass & ginger

Peppermint

Chamomile

Cocktails

Bellini 16/60

Espresso martini 18



Please advise our staff of any food intolerance or allergies upon ordering.

Some dishes may be made vegan upon request.

10% surcharge applies on Sundays & public holidays.

We accept Cash / VISA / Mastercard / AMEX
(surcharge applies for all card transactions)

Vittoria[®]
Coffee