

CAFFE FERNET

BRUNCH COCKTAILS

	Glass	Pitcher
STRAWBERRY FROSE <i>In the immortal words of The Beatles: Strawberry Fields Forever.</i> Rose wine, strawberry, Cinzano Dry	15	68
WATERMELON FROSE <i>"When one has tasted watermelon, he knows what the angels eat" - Mark Twain</i> Rose wine, watermelon, Cinzano Dry	15	68
CLASSIC APEROL SPRITZ <i>Vibrantly orange in colour, like the perfect sunset.</i> Aperol, prosecco, soda	17	78
ROSEMARY SBAGLIATO <i>Italian for "mistake", I suppose we can all agree this is serendipity right here.</i> Campari, manzanilla sherry, rosemary honey, prosecco	18	85
AMALFI SPRITZ <i>The beauty of the Amalfi Coast condensed into a single cocktail.</i> Beefeater Gin, Nardini Acqua di Cedro, wormwood, lemon, mint, prosecco	17	78
GARIBALDI <i>"It's so fluffy, I'm gonna die!!!"</i> Campari, fluffy orange juice	20	
SAN MARINO <i>Be fiercely independent, like this little sovereign country, nestled within Italy.</i> Ketel One Vodka, green pear, dill, verjus	21	
ESPRESSO MARTINI <i>When you feel depresso, have an espresso (martini)!</i> Sailor Jerry Rum, espresso, Kahlua, pedro ximenez	22	

FREE FLOW COCKTAILS 55
Level up your brunch with our bottomless brunch cocktails
(maximum 3-hour session, last drink order at 4:30pm)
Strawberry Frose, Watermelon Frose, Classic Aperol Spritz



TOAST

- HOUSEMADE RICOTTA & JAM** warm brioche, wild berry jam 15
- TUNA TARTARE** spicy 'nduja, green onion, sesame 17
- ROASTED WILD MUSHROOMS** crescenza cheese, porcini aioli 16

SMALL PLATES

- GOLDEN BEETROOT** spicy beetroot mole, rocket, feta 21
- BURRATA MOZZARELLA** heirloom tomatoes, basil, pine nuts 24
- GEM LETTUCE SALAD** yoghurt, prosciutto, smoked ricotta 18
- SHAVED FENNEL** olives, aged provolone, lemon 16
- VEAL MEATBALLS** tomato, basil, parmigiano-reggiano 18

EGGS

- SCRAMBLED EGGS** fennel sausage, parmigiana-reggiano 23
- ZUCCHINI FRITTATA** heirloom tomatoes, feta, basil 22
- ITALIAN EGGS BENEDICT** pistachio mortadella, spinach, fontina 26
- POMODORO BAKED EGGS** chickpeas, spicy tomato sauce, basil 20

PASTA

- BREAKFAST SPAGHETTI** guanciale, wild mushrooms, organic egg 25
- MAFALDINE 'CACIO E PEPE'** pecorino romano, four peppercorns 25
- SPICY RIGATONI** pork fennel sausage, smoked ricotta 26

MAINS

- SCOTTISH SALMON** grilled vegetables, calabrian chilli, basil 32
- CHICKEN PICCATA** saffron, preserved lemon, capers 24
- WAGYU HANGER STEAK** rocket, aged balsamic, parmigiano-reggiano 46
- CAULIFLOWER RISOTTO STYLE** saffron, sundried tomatoes, pecorino romano 22

DESSERTS

- STUFFED BOMBOLONI** lemon curd, vanilla sugar 13
- OLIVE OIL CAKE** pine nuts, rosemary 14
- CAFFE FERNET TIRAMISU** espresso, fernet mousse 15

saturday - last order for food 3pm
sunday - last order for food 4pm

we serve 100% GMO-free pasta
prices subject to service charge and GST
one check per party and maximum of 4 credit cards please