

EGGS ALL DAY

Classic Ham & Eggs

Poached free range eggs w/ smoked ham, cheddar cheese, caramelised onions, cherry tomatoes on grilled sourdough 24.5

Avocado Eggs

Poached free range eggs w/ avocado, Greek feta, cherry tomatoes, extra virgin olive oil, lemon juice, on grilled sourdough V 24.5

Smoked Salmon Eggs

Poached free range eggs, Greek feta, smoked salmon, on grilled sourdough 25.5

Mushroom Feta Eggs

Poached free range eggs w/ sautéed mushrooms & Greek feta, Grana Padano Parmesan, basil pesto, on grilled sourdough V 24.5

Add: **Avocado** 4 **Sautéed Mushrooms** 4 **Smoked Salmon** 6.5
Feta 4 **Ham** 4.5 **Gluten Free Bread** 2

BREAKFAST CLASSICS

Fruit Salad

Fresh seasonal fruit salad w/ Greek yoghurt, honey, cinnamon, toasted walnuts V GF 18.5

Muesli

Muesli w/ Greek yoghurt, honey, seasonal fresh fruit w/ your choice of milk V 18.5

Classic Porridge

Oats w/ Canadian maple syrup, cinnamon, toasted walnuts & banana w/ your choice of milk V 18.5

Avocado & Feta on Sourdough

Avocado, Greek feta w/ extra virgin olive oil, lemon V 17.5

Avocado on Sourdough *Vegan*

Avocado w/ extra virgin olive oil, lemon 14.5

Ham & Cheese Croissant

Smoked ham, cheddar cheese lightly toasted 14.5

Ham, Cheese & Tomato Toastie

Smoked ham, cherry tomatoes, cheddar cheese lightly toasted on sourdough 16.5

Banana Bread

Banana, walnut & cinnamon bread served toasted w/butter 11.5

PASTRIES

Croissant toasted w/ jams & butter 9.5

Chocolate Hazelnut Croissant 9.5

Almond Croissant 9.5

Italian Doughnuts 8.5



LUNCH SPECIAL

Nonna's Tagliatelle al Ragu
&
Glass of House Red Wine or White Wine

38.5

SOUP

Nonna's Lentil & Veggie Soup

Our hearty, nutritious, vegetarian soup served w/ sourdough bread & grated Grana Padano Parmesan V 19.5

Gluten free bread available 2
Vegan option available

PASTA

Nonna's Tagliatelle al Ragu

Our 4th generation signature - slow cooked beef Ragu (bolognese) served w/ grated Grana Padano Parmesan 29.5

Tagliatelle w/ Beans & Greens

Green beans, baby spinach, basil pesto sauce & almonds served w/ grated Grana Padano Parmesan V 29.5

Add: **Smoked Salmon** 6.5

KIDS MENU

Kids Tagliatelle al Ragu

Slow cooked beef Ragu (bolognese) served w/ grated Grana Padano Parmesan 19.5

Ham, Cheese Toastie

Smoked ham w/ cheddar cheese, lightly toasted on sourdough 14.5

Kids Milkshake

Chocolate, Vanilla, Strawberry 6.5

SALADS

Warm Chicken Salad

Free range sliced chicken breast, green beans, aioli mayonnaise, cherry tomatoes, cos lettuce, baby spinach, avocado, roasted walnuts GF 22.5

Add: **Poached Free Range Egg** 4

Tuna Salad

Tuna w/ cherry tomatoes, cos lettuce, red onions, olives baby spinach, green beans, mayonnaise GF 19.5

Add: **Avocado** 4

Add: **Poached Free Range Egg** 4

Greek Salad

Cherry tomatoes, cucumber, lettuce, red onions, olives, Greek feta, oregano, extra virgin olive oil & red wine vinegar V GF 19.5

Add: **Avocado** 3

Add: **Smoked Salmon** 6.5

GRILLED PANINI

Chicken Bliss Panini

Free range sliced chicken breast, mayonnaise, roasted pumpkin, basil pesto, cheddar cheese, baby spinach, grilled in ciabatta bread, served with a garden salad 19.5

Ham & Mushroom Panini

Smoked ham, sautéed mushrooms, caramelised onions, mustard mayonnaise, cheddar cheese, cos lettuce, grilled in ciabatta bread, served with a garden salad 19.5

Roast Vegetable Panini

Roasted pumpkin, basil pesto, Greek feta, sautéed mushrooms, baby spinach, caramelised onions, cheddar cheese, grilled in ciabatta bread, served with a garden salad V 19.5

SMALL BITES

Smoked Salmon & Avocado Bun

Smoked salmon w/ avocado, cos lettuce, capers mayonnaise in a bun, served with a garden salad 16.5

Spanakopita

Spinach, feta & ricotta baked filo pastry pie, served w/ a garden salad & greek yoghurt V 18.5

(V) Vegetarian (GF) Gluten free

10% surcharge applies to Saturday 15% Sundays & Public Holidays.

No Split bills, All cards incur a fee. No menu alterations, All items available until sold out.

Thank you.



COFFEE

Espresso 4.5

Espresso Macchiato 4.5

Espresso Affogato 8.5

Flat White * Cafe Latte

Cappuccino * Mochaccino

Chai Latte * Iced Cafe Latte

Long Black * Long Macchiato

Reg 5 Lg 6.5

Iced Coffee 10.5

Extra shot .5 Decaf .5

Bonsoy soy milk Reg .5 Lg .8

Almond milk Reg .5 Lg .8

Oat milk Reg .5 Lg .8

TEAS

English Breakfast

Rich distinctive flavour
of Hao Ya 'B' Keemun

Earl Grey Supreme

Bergamot orange oil & floral tones

Paris Black

A blend of vanilla,
caramel & currant

Dragon Pearl Jasmine

Hand rolled tea 'pearls' gently infused
with floral essences from Jasmine flowers

Prana Chai

Award winning fresh chai brand
from Melbourne

Hot Cinnamon Sunset

A blend of cinnamon, orange & sweet cloves

Japanese Sencha Green

Handpicked Japanese sancha
blended w/ orange oil

Peppermint

Intensely fresh peppermint leaves
from Oregon

Chamomile

Finest handpicked Egyptian chamomile

pot 6.8

CHOCOLATE DRINKS

Hot Chocolate 5

Parisian Hot Chocolate

Rich creamy premium Hot Chocolate served
with whipped cream 10.5

Iced Chocolate 10.5

Iced Moca 10.5

Chocolate Espresso Affogato

with Frangelico liquor 12.5

COLD DRINKS

San Pellegrino

Sparkling Water
Still Water

250 ml 6.5 500 ml 8.5

San Pellegrino

Aranciata Rossa 6.5

Limonata 6.5

Chinotto 6.5

Coke 6.5

Coke Zero 6.5

Lemon Lime Bitters 10.5

FRESH JUICES

Orange, Apple & Fresh Ginger Juice

Orange Juice

Apple Juice

Reg 8.5 Lg 9.5

SMOOTHIES

Bananarama

Banana, Greek yoghurt, milk,
cinnamon & honey 10.5

Vegan Revitalise

Fresh strawberries, banana,
almond milk, cinnamon 10.5

MILKSHAKES

Chocolate

Vanilla

Strawberry

9.5

COCKTAILS

Aperol Spritz

Prosecco, Aperol & Soda 19.5

Mimosa

Prosecco & Orange Juice 18

Negroni

Martini Rosso, Campari, Gin 22

Royal Prosecco

Prosecco & Chambord 18

Espresso Martini

Vodka, Fangelico, Kahlua, Espresso 22

COCKTAILS NON ALCOHOLIC

Paris Kiss

Our Signature Paris tea w/ lemon & rose syrup 14.5

Dragon Pearl Jewel

Dragon Pearl Jasmine Tea w/ mint & lime syrup 14.5

BUBBLES

Babo **Prosecco** DOC NV Friuli, Italy

Glass 15.5 Bottle 54

Veuve Clicquot **Champagne** Brut NV Reims, France

Bottle 128

WINE

House White / Red

Glass 14

Les Vignerons **Rose'** 2016 Sommières, France

Glass 15.5 Bottle 54

Babo **Pinot Grigio** 2021 Friuli, Italy

Glass 16.5 Bottle 56

Voyager Estate **Sav Blanc Semillon** 2022 WA

Glass 14.5 Bottle 53

Toolangi **Chardonnay** 2021 Yarra Valley, Victoria

Bottle 54

Mount Macleod **Pinot Noir** 2021 Gippsland, Australia

Bottle 56

Babo **Chianti** 2021 Tuscany, Italy

Bottle 56

BEER

Furphy Ale Geelong, Australia 12.5

Peroni Nastro Azzurro Italy 12.5

CAKES & DESSERTS

Tiramisu

Our signature classic "pick me up"
w/ espresso-soaked savoiardi ladyfingers,
creamy mascarpone & cocoa 14.5

Double Baked Chocolate Cake

Double baked chocolate cake
garnished w/ freeze dried raspberries & cream GF 14.5

Flourless Orange Cake

Orange & almond cake w/ rose water icing,
pistachios & rose petals served w/ Greek yoghurt & honey GF 14.5

Carrot Cake

Traditional carrot cake w/ walnuts & orange
w/ cream cheese icing 14.5

Croissant Ice Cream Sandwich

Toasted croissant w/ vanilla ice cream
& rich chocolate sauce 14.5

SMALL SWEETS

Vanilla Slice

Silky smooth vanilla bean custard
& layers of crispy puff pastry 11.5

Portuguese Tart

Sweet vanilla custard
baked inside the flakiest house made puff pastry 5.5

Italian Doughnuts

Various flavours available 8.5

Caramel Slice

Crunchy oat base, caramel filling
& dark chocolate topping, dusted w/ cocoa 8.5

Add vanilla ice cream 3.5

Chocolate Hazelnut Brownie

Dark chocolate brownie fudge w/hazelnuts GF 8.5

Add vanilla ice cream 3.5

Salted Choc Chip Cookies

Chewy on the outside & soft in the middle, sprinkled w/ salt flakes 5.5

Gingerbread Man

Soft & cakey, ginger spiced little guys 5

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