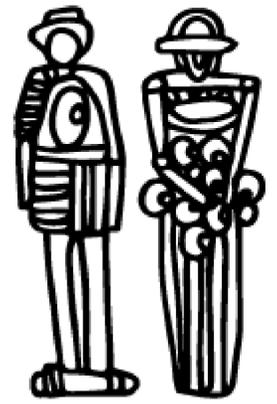


BREAKFAST



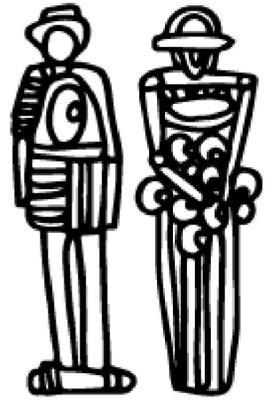
July 6:30-11 AM

- MUSHROOMS ON TOAST (VEG)**
Roasted button mushrooms, kale, spinach, parmesan and mushroom powder on sourdough
- BIG BREAKFAST**
Bacon, sausage, toast, 2 eggs your way, halloumi, and beetroot relish
- CURRIED SCRAMBLED EGGS (GF OPTION)**
English muffin, pork and fennel sausage from Salumi Australia, chilli oil, coriander
- AVOCADO ON TOAST (GF, VEGAN OPTION)**
Beetroot hummus on sourdough with roasted baby beets, ricotta, walnuts and fermented pumpkin
- LOST BREAD (VEG)**
French toast on sourdough, dulce de leche, Canadian maple, peanuts, raspberry powder and caramelised banana with mint
- BOTERO CLASSIC (GF/DF OPTION)**
2 eggs your way, beetroot relish, sourdough

Peckish

- 22** TOAST WITH SPREAD (DF/GF OPTION) **10**
Sourdough, English muffin or gluten free, croissant +3
House jam, peanut butter, honey, Vegemite
- 29** PEANUT BUTTER PROTEIN BALLS (GF) **3 for 10**
- 21** BANANA BREAD **10**
With dulce de leche, orange & poppy seed butter
- 21** CARROT CAKE **10**
With cumin-spiced icing sugar and walnuts
- 21** BROWNIE **10**
With chantilly cream, raspberry powder and pistachio
- 22** **Sides**
- Avocado & Lemon **6**
Free Range Bacon **7.5**
Smoked Salmon **7**
Tomato / Beetroot Relish **3**
Extra Eggs Your Way **4.5**
Extra Toast / English Muffin **4**
Grilled Halloumi and Lemon **7**
Pork and fennel sausage **8**
Shoestring fries with mayo **8**
Roasted butternut mushrooms in mushroom powder butter **12**

LUNCH



WINTER MENU

JULY

11:30AM - 2PM

OUR BAOS

B.L.T BAO	11
Home cured Borrowdale pork belly, cos, fresh tomato and tomato relish	
CHICKEN BAO	11
Tandoori fried chicken, tomato, cucumber, coriander, cos and coconut yoghurt	
CHEESY BAO (VEG)	11
"That's Amore" smoked provolone, rooftop pesto, rocket and slice tomato	
CARCIOFO BAO (VEGAN)	11
Pickled violet artichoke, rocket, tomato relish and pickled onions	
MORTADELLA BAO	19
Sliced "Puopolo" mortadella, parmesan cream and pistachio	
SOFT SHELL CRAB BAO	21
Battered softshell crab, kimchi, cucumber, chilli and spiced mayo	
FOIE GRAS BAO	29
Pan fried duck liver, quince paste, pear and walnut	

(All our Baos are served with mini Cos and radish salad with pickled onion and seeded mustard dressing)

Sweet

PEANUT BUTTER PROTEIN BALLS (GF)	3 for 10
BANANA BREAD	10
With dulce de leche, orange & poppy seed butter	
CARROT CAKE	10
With cumin spiced icing sugar and walnuts	
BROWNIE	10
With chantilly cream, raspberry powder and pistachio	

OUR PASTAS

PUMPKIN GNOCCHI	23
Roasted pumpkin puree and house gnocchi topped with parmesan, ricotta, rosemary and fermented butternut, pepitas, and onion oil	
RIGATONI BOLOGNESE (GF OPTION)	24
Salumi Australia salsiccia fresca pork mince, classic Bolognese sauce, parmesan, EVO, "De Martino" rigatoni and "That's Amore" ricotta	
FRUTTI DI MARE (GF OPTION)	26
Prawns, pipis and calamari with tomato, garlic, chilli and parsley tossed with "De Martino" linguine and Salumi Australia bottarga	
CRAB LASAGNE	26
Fraser Isle spanner crab and blue swimmer crab meat, miso and sesame béchamel, tomato, layered "Eat Pasta" lasagne sheets, saffron and chive sauce	
DUCK PAPPARDELLE (GF OPTION)	27
Confit of duck legs, tomato and duck bone ragout, soffrito, parmesan, rocket pesto and Mamma Isa pappardelle	
RISOTTO FUNGHI (GF)	23
Wild and cultivated mushrooms, Divela risotto rice, mascarpone truffle sauce, truffle oil, porcini powder	

Sides

Sliced mortadella with pistachio and parmesan	9
Cos and radish salad with pickled onion and seeded mustard dressing	11
Add Salumi Australia pancetta to any pasta	7
Shoestring fries with mayo	8
Tandoori popcorn chicken, spiced mayo	13
Tomato and mint bruschetta with "that's Amore" buffalo mozzarella, balsamic reduction	12