



## BREAKFAST

### **Granola 10**

Homemade Granola served with seasonal baked fruit and milk

### **Scones**

A basket of homemade scones served with a selection of homemade jams and lemon curd **8**

### **Caffe' e Cannoli**

Your preferred coffee with our cannoli medley **11**

### **Panna Cotta**

Homemade Panna Cotta with granola and seasonal fruit **12**

### **Toast**

Your preferred toast, Sourdough, Multigrain, Gluten free, Fruit, english Muffin with our homemade jams, peanut butter or vegemite **7**

### **Uova on Toast**

Eggs cooked to your liking, Fried, Poached or Scrambled **10**

## EXTRAS

Chorizo, Avocado, Ham, Tomato, Pancetta, Smoked Bacon, Smoked Salmon, Spinach, Smashed peas, mushrooms, potato cake, rosti, spinach croquette, polenta **3.50**

### **Trio of Benedict 20**

Potato Cake stuffed with braised brisket, Pork Shoulder topped with poached egg with hollandaise

Homemade herbed rosti topped with house cured salmon, poached egg, hollandaise

Spinach croquette, green fried tomato, poached egg, hollandaise, pesto

**Sapori Del Bosco 17**

Sautéed wild mushrooms with tartufata (truffle paste) over crispy polenta, spinach, crumbed feta, tempura cauliflower with scrambled eggs, corn and chives

**Piselli 16**

Smashed peas over pan seared semolina gnocchi, poached eggs, crispy pancetta and potato croquette, crumbed feta

**Avocado 17**

Smashed Avocado served over farinata (chickpea savory tart), baby burrata, dukkha, basil pesto and crumbed poached egg

**Cavolfiore 16**

Mixed spice grilled cauliflower steak, pumpkin wedge, roasted baby beetroot, dukkha, poached eggs, cherry tomato confit

**Forno 17**

Baked Sicilian eggs with spicy Napoli served with crusty bread

**Frittata 19**

Open basil omelette topped with cherry tomato salad, hand torn burrata with sliced cured prosciutto

**Scrippell 21**

Thin layers of egg crepes stuffed with pulled pork and brisket ragu', melted cheddar cheese and fried eggs

**BREAKFAST BOARDS (Minimum 2 People) 35**

A selection of daily items from our menu

Please ask your waiter or waitress

Vegetarian Option also available

**French Toast 15**

2 Slices of brioche pan baked served with orange glaze, topped with blueberry and raspberry chia mashed orange candies and toasted pistachio

**Pancakes 16**

Sweet corn and blueberry pancake served with lemon curd, caramelized banana, raspberry chia mush

**Plain Pancakes 14**

with maple syrup

## PANINI

### **Surf and Turf 18**

Sirloin Beef Burger with spiced grilled prawns, green fried tomato, mayonnaise and rocket.

Served with chips

### **Oh Mamma 19**

Pulled pork, pork belly, crispy pancetta with house made apple coleslaw

Served with polenta chips

### **Vegetariano 16**

Quinoa pattie, carrot medley, tahini, tzatziki yoghurt sauce & rocket

Served with twice baked sweet potatoes topped with crumbed feta

## PASTA – RISOTTO

### **Paella Mare e Monti 24**

Classic Risotto dish from Spain

Our Paella has the flavor of the land and the sea

### **Gnocchi 22**

Homemade potato dumpling with “forever braised brisket and pork shoulder ragu’

### **Orecchiette 22**

Small ear pasta with mussels, broccolini and chickpeas

### **Trofie 19**

Trofie pasta shape served over grilled pumpkin with a ricotta and sage sauce. Toasted almonds

### **Girello 23**

Braised girello served with mushrooms and smashed peas

### **Cotoletta crumbed 24**

Pork loin crumbed served with chips and salad

### **Pesce**

Fish of the Day. Market Price

