

**Break Fast  
Lunch &  
Dinner Menu**

## Fast Breaker

### **Plain Toast \$3.00**

Two slice of Crusty Ciabatta with choice of Butter and spreads.

### **Plain Croissant \$5.00**

Giant warm croissants with choice of Butter and spreads.

### **Fruit Toast \$4.50**

Three slices of fruit loaf toasted served with butter.

### **French Toast \$12.00**

Two slices of bread dipped in a egg mix and golden grilled, served with maple syrup.

### **Eggs Benedict \$13.50**

Grilled sliced ham on toasted English muffin and two poached eggs, topped with home made Hollandaise sauce

### **Eggs Florentine \$13.50**

Wilted baby spinach on toasted English muffin and two poached eggs, topped with home made Hollandaise sauce

### **Eggs Atlantic \$16.00**

Grilled smoked salmon on toasted English muffin and two poached eggs, topped with home made Hollandaise sauce

### **Egg and Bacon \$12.50**

Two free range eggs and two rind less rashers of bacon on toast. Egg cooked to your likings; poached, fried or scrambled.

### **French Ouellette \$15.50**

Two eggs omelet with bacon, sausage, onion, tomato and mozzarella. On toast.

### **Frittata Espinachi \$14.50**

Two eggs frittata with baby spinach, mushroom, tomato and Basil Pesto On toast.

### **Big Breakfast \$16.50**

Two free range eggs with bacon, mushroom, wilted spinach, sausages, grilled tomato and hash brown on toast. Egg cooked to your likings; poached, fried or scrambled.

### **Vegorama \$14.50**

Two free range eggs, grilled tomato, mushroom, spinach, hash brown on toast. Egg cooked to your likings; poached, fried or scrambled

**Note: All Extras are priced at \$ 2.00**

### Let's Begin

**Garlic Bread**, Three slice of Crusty Vienna Bread with a garlic and fresh herb butter **\$6.50**

**Bruschetta**, with diced tomato, Spanish onion, olive oil and freshly squeezed lemon **\$12.50**

**Calamari Fritti**, marinated calamari rings lightly coated with Hungarian sweet paprika and flour sided with home made Tartare Sauce. **\$16.00**

**Salmon 'n' Rosti**, Smoked salmon and sautéed spinach on crispy potato rosti with a drizzle of sweet Balsamic reduction. **\$16.50**

**Cob and Tapenade**, Warm cob bread served with three homemade Tapenade **\$14.50**

**Chicken Shashlik**, Tender pieces of chicken marinated in port, garlic, rosemary and cumin; squeeze that wedge of lemon as you dig, a mouth watering summer treat. **\$18.00**

### Fresh From the Garden

**Insalata mista**, The garden salad with lettuce, tomato, onion cucumber, and Calamata olive with red wine vinaigrette **\$13.90**

**Gamberoni**, Grilled king prawns on mixed salad with Spanish onion, cucumber and tomato. Chefs own lemon and chive dressing with a hint of garlic **\$18.50**

**La Grecca**, Char grilled lamb, mixed roasted vegetables and olives on lettuce with yogurt dressing. **\$17.50**

**Teriyaki**, Japanese Teriyaki marinated chicken breast fillet with mango and pine nuts on a bed of Romany lettuce and mushroom, a mild honey soy dressing. **\$ 16.50**

**Insalata Pesce**, **Smoked salmon** or **Tuna** on mixed lettuce, tomato, onion and capers; drizzle of extra virgin olive oil and squeeze the fresh wedge of lemon your self. **\$ 21.50**

**Chicken Caesar**, traditional Caesar salad with Cos lettuce, egg and parmesan, home made caesar dressing with Anchovy oil. **\$15.50**

**Note:** Except Caesar; all salads are gluten free, dairy free, and almost 95% FAT FREE. Please help us to serve you better by informing us about any Allergies if you have.

### Love my Burger

**Burger** with the lot; good old beef burger with cheese bacon, lettuce, tomato, egg and home made mayonnaise. **\$17.00**

**Chicken Burger** with, fresh tomato, cheese and Spanish onion on Romaine Lettuce dressed with home made Mayonnaise. **\$16.50**

**Veggie Focaccia**, Char-grilled eggplant, zucchini, baby spinach and cheese **\$15.50**

### And the Pizza

**Margarita**, Named after The queen of Naples; Napolitano sauce, cheese and oregano. **\$13.50**

**BBQ Chicken**, Chicken, mushroom, onion, capsicum, Napolitano and mozzarella. **\$16.50**

**Capricioso**, Ham, mushroom, tomato, olive, Napolitano and mozzarella **\$15.50**

**Rustica**, Roasted vegetables, mushroom, olive, Napolitano and mozzarella **\$15.50**

### From Heat Of The Pan

**Bolognese** Roma tomato, onion and red wine braising chunky beef pieces and served on a bed of pasta, Italians named it **Beef Raague**. We simply know it as chunky bolognese. **\$17.50**

**Carbonara** The word Carbon became Carbonara when mine workers tossed their Fettuccini with cured meat, egg and parmesan together. **\$16.50**

**Monte e mare, Mushroom** from the mountain and fruit from the sea on the bed of pasta, made the indulging key; with a hint of tomato and garlic. **\$22.50**

**Alla Panna**, Short rigatoni in creamy white wine and mushroom sauce with braised chicken. The Infusion of fresh green herbs makes it irresistible. **\$18.50**

**Sorrentino**, Onion, Capsicum, olive and baby Spinach with a creamy Napoleon sauce and a hint of chili. Delightful vegetarian pasta with bit of zing to it. **\$17.00**

**Note:** (Choice of Penne, Tagliatelle and Spaghetti Pasta)

**Risotto Primavera**, The green grocers Risotto; a healthy vegetarian treat, gluten free and dairy free. The flair of fresh vegetables, mushroom and pesto. **\$17.00**

**Risotto Pitoka**, the chicken risotto of all time with mushroom and sun dried tomato. Braised in a white wine broth and dash of thick cream. **\$18.50**

**Lamb Risotto**, Marinated lamb, roasted capsicum and zesty tomato with garlic tossed with crispy baby spinach. **\$18.50**

**Sea food Risotto**, fresh shell fish combination, garlic, green herbs and tomato with white wine, cooked through Arborio rice. **\$22.50**

### Main to Main

**Pollo con Fungi**, Thinly sliced chicken breast slow cooked in a creamy white wine sauce with mushroom. Steamed bean and potato wedges to finish the sauce off the plate also. **\$26.50**

**Chili Chicken** Sliced chicken breast cooked in Chinese rice wine and sweet chili sauce served with steamed vegetables and Jasmine rice. **\$26.50**

**Scalopini Alla Pizzaiola**; Veal scallops cooked in white wine, olive, bacon and spicy matriciana sauce, served with vegetables. **\$25.50**

Tender **Moroccan Lamb** Chops char-grilled and served with vegetable. **\$26.50**

350 gm **Rib eye** fillet char grilled to your choice served on Tuscany potato and steamed vegetables topped with red wine glaze. **\$28.50**

Real **Fish and chips**; beer battered fish with chips and salad served with tarter sauce, one of a kind in town. **\$21.50**

Full breast **Pollo Parmigiana** with Napolitano sauce, shaved ham and melted mozzarella served with chips and salad. **\$24.50**

Open **Souvlaki** of marinated Lamb with traditional sides and warm Pita bread **\$25.00**

**Calamari Fritti**, marinated calamari rings lightly coated with Hungarian sweet paprika and flour sided with home made Tartare Sauce. **\$24.00**

Traditional **BBQ Pork Ribs** on a bed of chips and salad. **\$25.00**

**Garlic Prawn**; Thai king prawns cooked in a white wine and cream sauce with garlic, served with rice. **\$27.00**

### Just On the Side

**Chips**, thick steak fries **\$7.00**

Thick and seasoned **Wedges**, with sour cream and sweet chili sauce. **\$7.00**

Steamed **Vegetables**, where east meets the west; the good balance. **\$7.00**

### For the Little Angels

(Under age of 13 only)

**\$ 9.90**

**Kids Pasta Napoleon**: Any pasta with home made Napolitano sauce.

**Kids Pasta Alla Panna**: Creamy pasta with chicken and mushroom

**Kids Fish and chips**: Battered fish fillet and chips

**Kids Burger**: Cheese burger and chips,

**Kids' snitzell and chips**: chicken snitzell and chips