



ALL DAY

ALL YOU CAN DRINK

999⁺⁺
PER PERSON / 2 HOURS

- Peroni (Beer)
- Sparkling Wine
- Aperol Spritz
- Pesca & Whisky Spritz
- Sangria Roja
- Aranciata Mimosa
- Fiesta Mimosa
- Limone Mimosa
- Olive Gin & Tonic
- Bellini
- White Negroni

Available till 3 pm

HEALTHY/LIGHT



Berry Chia



Tropical Chia



Granola Gone Loco with Cocoa

Berry Chia - 275

Chia pudding with housemade berry compote and fruits

Tropical Chia - 220

Chia pudding with tropical fruit compote and fruits

Granola Gone Loco with Cocoa - 295

Housemade chocolate granola with Greek yoghurt, banana, strawberries, blueberries and honey



Fruit Salad Yoghurt Style-295

Berries, blueberries, orange, pomelo, watermelon, and dragon fruit with Greek yoghurt, caramelised brioche and lavender syrup



Mediterranean Hummus Bowl - 350

Chicken breast, hummus, quinoa, tomatoes, cucumber, marinated peppers, feta, olives, and rocket with pomegranate molasses dressing

EGG



Shakshuka with Chorizo - 295

Eggs baked in spicy tomato sauce with chorizo, Greek yoghurt, flaked almonds and toasted sourdough



Pimp My Scramble - 395

Truffle scrambled eggs on brioche with burrata and prosciutto



Royale - 350

2 poached eggs, muffin, spinach, smoked salmon, hollandaise dressed leaves



Truffle Benedict - 495

2 poached eggs on muffin with crisp prosciutto, truffle hollandaise, rocket and shaved truffle



All Day Brekkie - 320

Our famous breakfast muffin with poached egg, bacon, sausage patty, roasted tomato, mushroom duxelles and hollandaise



Lobster French Toast - 950

Poached lobster tail on French toast with hollandaise, celery, cucumber and lemon



Prawn Cocktail French Toast - 375

Prawn cocktail on French toast with baby gem lettuce and avocado



BLT French Toast



Bacon French Toast

BLT French Toast - 350

Bacon, lettuce, and tomato on French toast, with cheese, mustard aioli and scrambled egg

Bacon French Toast - 320

With bacon, banana, salted whipped butter and maple syrup



Chocolate French Toast



Very Berry French Toast

Chocolate French Toast - 350

With vanilla ice cream, hot chocolate sauce and cashew nuts

Very Berry French Toast - 350

With fruit compote, berries and maple syrup

FRENCH TOASTS



NEARLY ALL OPEN SANDWICHES

1 El Greco-295

Hummus, tomato, cucumber, kalamata olives, feta, pickled red onion, and soft herbs on toasted sourdough

3 Tuna Crostino-350

Marinated tuna, cherry tomatoes, spicy rojo aioli, rocket, capers, and basil on toasted sourdough

2 Brie and Speck - 345

Creamy brie and smoked ham with mustard aioli, salad leaves, and house made pickles on toasted sourdough

4 Salmon X Avo - 395

Smoked salmon, avocado, egg, truffle mayo, capers, and pickled red onion on toasted sourdough

5 Prosciutto? Fig-ettaboutit! - 395

Prosciutto, figs, herbed ricotta, sundried tomatoes, almonds, and balsamic on toasted sourdough



Smashed Avo - 350

Smashed avocado, poached egg, crispy bacon, roasted tomato, rocket, and seeds on sourdough toast



Chicken Parm Roll - 345

Chicken schnitzel, mozzarella, spicy tomato sauce, aioli, tomato and rocket

WHILE YOU WAIT

*Cheese & Cold Cuts Boards
are always a good idea*



Charcuterie & Cheese - 650

Prosciutto di Parma, saucisson, pork rillettes, truffle brie, comté, nuts, dried fruits, pickles, bread

Italian Cuts - 550

Prosciutto di Parma, coppa, speck, truffle salami, salame Emiliano, giardiniera, olives, sourdough

Burrata & Prosciutto - 550

Prosciutto di Parma, burrata, pizza bread, olives

Cheesemonger's Collection - 595

Comté, truffle brie, gorgonzola, goat's cheese, parmesan, jam, nuts, dried fruits, sourdough

The Grande Mimosa - 995

Prosciutto, coppa, speck, saucisson, pork rillettes, truffle brie, comté, gorgonzola, goat's cheese, dried fruits, nuts, pickles, jam and sourdough

Mediterranean Board - 1,950

Prosciutto, Joselito chorizo, saucisson, manchego, parmesan, boquerones, tzatziki, tapenade, and romesco with figs, artichokes, sundried tomatoes, olives, nuts, cherry tomatoes, cucumber and pizza bread

ANTI PASTI

Roast Cauliflower - 295

Romesco, almonds, sweet and sour raisins, aioli, green olive, mint, parsley

Burrata & Tomato Salad - 495

Focaccia croutons, pickled red onion, basil

Prawns al Ajillo - 550

Gently cooked in garlic, olive, and white wine with toasted sourdough

Mediterranean Mozza - 495

Mozzarella with a selection of Mediterranean dips- romesco, tapenade, pesto aioli, and mutabal - and pizza bread

Parmesan Cheese Souffle - 395

Twice baked parmesan, and gouda souffle with cream and truffle

Escargot - 450

6 Burgundy snails baked in the shell with garlic and parsley butter



Lobster Bisque - 595

Rich lobster soup finished with lobster meat and cream

(Ha) Tuna Matata - 595

Diced raw tuna with avocado, mango, citrus dressing, sesame seeds and spicy pita crisp

Beef Carpaccio - 475

With artichokes, truffle dressing, potato crisps, rocket and parmesan

Tutti Fritti Summer Love - 350

Deep fried squid, tartare sauce

Mouclade Madness - 750

Australian mussels in a light curry cream with parsley, spring onion and toasted sourdough

Octopus a la Gallega - 550

The classic Spanish tapas. Slices of Spanish octopus on potato with smoked paprika

Oysters

Fine de Claire no.3

350(3)/695(6)/1350(12)

Mignonette, Thai seafood sauce, lemon and tabasco



SALADS

Mimosa's Niçoise - 345

Our take on this classic!

Primavera- 325

Salad leaves, pomelo, orange, melon, dried apricot, cashew nuts, sunflower seeds and orange dressing

Beetroot and Gorgonzola - 395

Salad leaves, baby spinach, beetroot, walnuts, dried figs, and apple with balsamic dressing

Caesar Salad - 395

Romaine lettuce, Caesar dressing, grilled chicken, focaccia croutons, crisp prosciutto and shaved parmesan

Greek Salad - 350

Creamy feta with tomato, cucumber, kalamata olives, red onion, herbs and watermelon

Fattoush - 295

Lebanese salad with baby cos, tomato, cucumber, radish, and crispy pita bread with pomegranate molasses dressing

PIZZA *Love at first slice*

El Classico - 350

Tomato, fior di latte, basil

Cheesus Christ! - 450

Mozzarella, gorgonzola, scamorza, Parmesan, roast garlic, crunchy breadcrumbs

Vegetarian Heaven - 425

Pesto aioli, roast peppers, zucchini, eggplant, cherry tomatoes, ricotta and parmesan

Singing the Blues - 450

Fior di latte, gorgonzola, speck, honey, walnuts and rocket



Chorizo - 395

Tomato, fior di latte, chorizo, basil

Calabrese Dreamin' - 395

Tomato, fior di latte, red onion, olives, 'nduja and rosemary

Masters of the Tuna-verse - 425

Tomato, fior di latte, tuna, green olives, parsley and red onion

Burraterita - 475

Tomato, burrata, dried cherry tomato, basil

Tell me the Truff(le) - 550

Fior di latte, truffle mascarpone and champignon

Amore Meat-o - 525

*Tomato, fior di latte, sausage, chorizo, bacon and speck
Add jalapeños to spice it up*

Seafood AOP - 675

Prawns, octopus, squid, mussels, tomato, fior di latte, garlic, chilli, parsley

Burrata & Prosciutto - 625

Pizza bread topped with burrata, prosciutto and rocket

HOME IS WHERE THE PASTA IS

Linguine Vongole - 450

Clams, white wine, cherry tomatoes and parsley

Spaghetti AOP x Tiger Prawn - 595

Spaghetti with garlic and chilli oil, shrimp and a grilled tiger prawn

Bucatini Carbonara - 375

Egg yolk, parmesan and guanciale

Tagliatelle al Tartufo - 575

Truffle cream sauce, sage brown butter and meat juices with summer truffle

Truffle Risotto with Hokkaido Scallops - 1,250

Rich and creamy truffle risotto with seared Hokkaido scallops and shaved fresh truffle

Ravioli - 375

Stuffed with spinach, ricotta and nutmeg, and served in sage butter



FROM THE GRILL

Pork Chop from the Accidental Butcher - 895
(500g) with creamy mushroom sauce and spinach

Tender Valley Striploin - 1,275
(300g) - 200 day grain-fed Australian striploin with spicy mojo rojo

Wagyu Hanger Steak - 895
(180g) 300 day grain-fed Australian Wagyu with spicy mojo rojo

Salmon - 695
Truffle beurre blanc, asparagus and spinach



SIDES & THINGS

Mixed Leaf Salad - 90
Red wine vinegar dressing

Roast Cabbage - 150
Garlic cream, parsley oil, almonds

Grilled Broccolini - 245
Bagna cauda cream, croutons

Provençal Tomatoes - 150
Cream, basil, parmesan

Caponata - 175
Sicilian style sweet and sour eggplant with sunflower seeds, mint and basil

French Fries - 140
Aioli