

# BREAKFAST BRUNCH LUNCH

EVERY DAY FROM 7.30am

ALL DAY BREAKFAST

- EGGS YOUR WAY (V · GFO) · \$14.9

Free range poached, fried or scrambled eggs served on **your choice of toasted bread**: sourdough or multigrain
- BREAD or CROISSANT with SPREADS (V · GFO) · \$8.9

French croissant, sourdough or multigrain toasted bread, served with **your choice of**: jam, Nutella, Vegemite, butter or peanut butter
- BANANA BREAD (V) · \$6.9

Served toasted with homemade espresso butter & honey
- PEAR & CHOCOLATE PANCAKE (V) · \$22.9

Buttermilk pancakes served with warm chocolate sauce, saffron poached pear, crumbled meringue & vanilla ice-cream
- CORN FRITTERS PICCANTI · \$24.5

Homemade spiced corn fritters with chilli jam, served with chorizo, poached egg and fresh avocado
- AVOCADO SCHIACCIATO (V · GFO) · \$22.9

Homemade zucchini bread topped with smashed avocado, poached egg, stracciatella cheese, smoked Roma tomatoes & seed bark  
Add smoked Norwegian salmon +8 / Add crispy bacon +6
- BENNY BEEF CHEEK (GFO) · \$24.9

Slow cooked beef cheek, hollandaise sauce, braised shallots, green apple and poached eggs on toasted multigrain bread
- SALMON PROSECCO OMELETTE (I) · \$22.9

Made with smoked Norwegian salmon, Prosecco, goat cheese, capers, pickled onion and dill, served on multigrain toasted bread
- CHILLI SCRAMBLED MESS (V · CN · GFO) · \$22.9

Spicy scrambled eggs on toasted sourdough with romesco sauce, red & spring onion, rocket, goat cheese and chilli  
Add grilled chorizo +5
- BREAKFAST IN CANTINA (GFO) · \$27.9

Toasted sourdough bread, **your choice of eggs**, bacon, hash brown, chorizo, smoked Roma tomatoes, spinach and wild mushrooms

## ADD EXTRA

- Free range egg +4ea / Hollandaise sauce +3.5 / Hash brown +2ea
- Slice of bread +2 / Gluten free bread +4 / Zucchini bread +4
- Spinach +4 / Smoked Roma tomato +4
- Smashed or fresh avocado +6 / Mix wild mushrooms +6
- Chorizo +5 / Grilled chicken +6 / Crispy bacon +6
- Goat cheese +5 / Smoked Norwegian salmon +8

PANINI & SANDWICHES

- EGG & BACON ROLL · \$14

Fried egg, crispy bacon, melted mozzarella and chilli jam on brioche bun  
Add one hash brown +2
- ITALIAN CLUB SANDWICH · \$23.9

Traditional rich multi-layered lightly toasted sandwich, all served with homemade cocktail sauce.

Choose between:

• CLASSICO:

grilled chicken, smoked bacon, mozzarella, fried egg, mayo, lettuce and tomato

• VENETO:

truffle paste, wild mushrooms, mild salami, fried egg, mozzarella, spinach and braised shallots
- STEAK PANINO · \$24.5

Lightly grilled porterhouse steak, salsa verde, braised shallots, mixed lettuce, tomato and melted scamorza cheese on toasted ciabatta bread
- TOASTIE DEL BOSCO (V) · \$16

Grilled mix herb wild mushrooms, truffle butter, melted mozzarella & scamorza cheese on multigrain bread  
Add one fried egg +4
- HAM & CHEESE TOASTIE · \$11

On sourdough bread with cocktail sauce

FROM 12PM LUNCH

## CHIPPIES

- BATTERED CHIPS (V) · \$13

Served with tomato sauce
- SWEET POTATOES WEDGES (V) · \$14

Served with sour cream & chilli jam
- SALT & PEPPER CALAMARI (I) · \$29

Flour dusted fried calamari, rocket and tomato salad served with homemade cocktail sauce
- PAN FRIED GNOCCHI (V · CN) · \$29

Pan fried homemade potato gnocchi tossed with basil pesto, smoked Roma tomatoes and stracciatella cheese, finished with olive crumbs
- BEEF BURGER · \$24.9

Homemade grass fed beef pattie with fried egg, braised shallots, cheese, lettuce, tomato and Cantina's burger sauce, served with a side of battered chips
- CHICKEN COTOLETTA PANINO · \$24.9

Crumbed chicken cotoletta served with melted mozzarella, lettuce and spicy vodka sauce on toasted ciabatta bread, served with a side of battered chips

## BREKKIE DRINKS

- FRESHLY SQUEEZE JUICES · \$10.5
- ORANGE

• VERDE MELA

Cucumber, green apple, spinach, pear & lime

• GOLDEN FLU FIGHT

Orange, carrots, lemon & ginger

• TROPICANA

Apple, orange, passion fruit & strawberries

- SMOOTHIES · \$11.5
- CHOCO-BANA

Banana, peanuts, cocoa, vanilla ice-cream & almond milk

• MANGO TANGO

Mango sorbet, mango cheeks, pineapple and orange juice, passion fruit pulp & goji berries

COFFEE & CO.

- HOT CUPS

Short black / Short macchiato4.5

Long macchiato / Long black / Piccolo5

Latte / Cappuccino / Flat white5

Mocha / Hot chocolate5.2

Sticky Chai latte6

Matcha latte6.5
- ICED CUPS

Housemade Cold Brew5.9

Crema al Caffè7

Iced latte6.5

Iced coffee / Iced mocha / Iced chocolate \*7.9

*\*(all made with vanilla ice cream)*

Iced matcha8

Iced strawberry matcha8.9

Iced mango matcha8.9

- HOT TEA · \$5

English Breakfast / Earl Grey / Peppermint / Chamomile

Honeydew Green Tea / Lemongrass & Ginger

- EXTRA

Make your coffee large+1

Extra shot / Decaf+0.8

Lactose free milk / Soy milk / Almond milk / Oat milk+1

Syrup: Vanilla / Hazelnut / Caramel+1

IF YOU HAVE ANY SPECIFIC ALLERGY, PLEASE LET US KNOW :)

V = vegetarian / DF = dairy free / CN = contains nuts  
GF = gluten free / GFO = gluten free option available

SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED

Be advised that food prepared here on the premises may contain these ingredients:  
milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.