



Cafe Menu

APPETIZERS

Lemon Pepper Calamari **\$12**
Crispy Fried Calamari, Lemon-Dressed Rocket, Mayo & Lemon wedge. GF

Bruschetta **\$11.90**
Vegetarian option available
Toasted Sourdough, Basil-Infused Tomato & Onion, Feta, Balsamic Glaze

Bowl of Chips **\$7**
Vegetarian
House Chips Served With Tomato Sauce

Grilled Halloumi **&11.90**
Vegetarian
Served With Pickled Onion And Olives, Finished With Balsamic Glaze

Kids Menu

Kids Pancakes **\$8.50**
Served With Fruits And Ice-cream

Chicken Nuggets **\$8.50**
Served With A Side Of Chips

Kids Fish **\$8.50**
Served With A Side Of Chips

Macaroni & Cheese **\$8.50**

Kids Spaghetti Bolognaise **\$8.50**

Sandwiches

Ham And Cheese Toastie **\$12**

Ham, Cheese And Tomato Toastie **\$13**

Chicken Foccacia **\$15**

Calabrian Salami Sandwich **\$14**
Salami, cheese, Roasted Capsicum

Veg Toastie **\$14.90**
Mushroom, Cheese And Caramelised Onion

BREAKFAST

Shakshuka **\$24.90**
Baked Eggs Served In A Spiced Tomato And Capsicum Sauce With Garlic, Chorizo, Cheese And Herbs. Served With Grilled Sourdough.

Vegan Brekky **\$22.50**
Falafel, Beetroot Hummus, Tomato, Mushroom, Potato Rosti, Spinach And Grilled Asparagus
Egg And Bacon Roll **\$15.90**
Toasted Turkish Bread Roll Served With Bacon And Fried Eggs. Finished With BBQ And Chipotle Sauce

Salmon Royale **\$21.90**
Grilled Turkish Toast And Smoked Salmon Topped With Poached Eggs, Marinated Rocket And Caper Cream. Finished With Hollandaise Sauce

Pancakes **\$19.90**
Vegetarian
Served With Fresh Berries, Raspberry Coulis, Maple Syrup And A scoop Of Ice-Cream

Sapore Big Brekky **\$23.90**
Bacon, Tomato, Chorizo, Herb Mushroom, Potato Roast, Spinach, Asparagus And Choice Of Eggs.

Spicy Eggs **\$20.90**
Poached Eggs, Hollandaise Sauce, Mushroom, Chorizo, Caramelised Onion, Spinach, Chilli, Red Pepper, Served On Croissant.

Eggs Benedict **\$19.90**
Classic Eggs Benedict Served with Grilled Asparagus and Hollandaise sauce. Your Choice Of Bacon Or Ham.

Smashed Avo **\$23.90**
Smashed Avocado Served On Buttered Sourdough With Cherry Tomatoes, Feta, Pickled Onion, Danish, Poached Egg, Dry Nut Dukkah. Topped With Poached Eggs, Parsley And Balsamic Glaze

Eggs Anyway **\$12**
Vegetarian
Your Choice Of Eggs With Sourdough Toast

Sourdough Toast **\$8.90**
Vegetarian
Choice Of Jam, Marmalade, Peanut butter Or Vegemite

Cafe Menu

BRUNCH

Beetroot Toast \$20.90

Vegan

Beetroot Hummus, Falafel, Mushroom And Caramelized Onion On Toast. Topped With Black Sesame And Balsamic Glaze.

Crazy Rosti \$18.5

Vegetarian

Spiced Potato Rosti Served With Poached Eggs, mushrooms, Spinach And Grilled Asparagus. Finished With Hollandaise sauce.

Halloumi Stack \$21.90

Vegetarian

Grilled Halloumi And Poached Eggs Served On Multigrain Toast With Pickled Onion And Maple Siracha.

Moroccan Chicken Wrap \$19.90

Moroccan Seasoned Chicken Breast Mixed With Coleslaw And Herbs Wrapped In Grilled Tortilla. Served With A Side Of Chips And Salad

Beef Burger \$24.90

Beef Patty, Lettuce, Sliced Tomato, Cheese, Spaghetti Bolognaise \$24.90 Bacon, Tomato Relish, Caramelised Onion. Traditional House-Made Bolognese, Served With A side Of Chips And Mayo

Steak Sandwich \$24.90

Thyme Marinated Steak, Lettuce, Bacon, Egg, Served On Grilled Bread Infused With Relish. Served With Mayo And Chips

Maple Siracha

Fried Chicken Burger \$22

Southern Fried Chicken, Cheese, Coleslaw And Maple Siracha Glaze. Served With Chips And Mayo

Zucchini Corn Fritter \$20

Vegetarian

Spiced Zucchini & Corn Fritter Stack Served With Poached Eggs, Smashed Avocado, Chickpeas And Spicy Chutney. Add Halloumi For \$4

Chicken Parma \$28

Breaded Chicken Served In A Huse Made Napoli Sauce With Ham, Cheese, Chips And Salad.

HOUSE MADE PASTA

Spaghetti Chilli Prawn \$27

House Made Spaghetti Served With Herb Infused Prawns, Chilli, And Cherry Tomato. Cooked In Napoli Sauce And Finished With Pecorino

Gnocchi Napolitana \$24

Vegetarian

House Made Gnocchi Infused With Basil Sugo Sauce, For Di Latte And Parmesan. Finished With Pecorino.

Rigatoni Florentine \$25

Bacon, Sun-Dried Tomatoes, Spinavh, Parmesan, Mozzarella, Basil & Rose Sauce With Pinenuts

Curly Papperdelli Trisimo \$26

Prawn Cooked With Semidried Tomato Bacon, Chilli And Herbs Infused In A Rose Sauce.

Spaghetti Nero Di Seppia \$29

House Made Squid Ink-Infused Spaghetti Served With Fresh Calamari, Fresh Clams, Cherry Tomato, Chilli And Herbs

RISOTTO

Chicken Mushroom Risotto \$25.90

Gluten Free

Grilled Chicken Breast With Mushrooms, Herbs And Creamy Sauce

Spanish Risoto \$26.90

Gluten Free

King Prawn, Spanish Chorizo, Sun-Dried Tomato, Spinach, Chilli, Herbs And Rose Sauce

Seafood Risoto \$28.90

Gluten Free

Chef Selection Of Seafod, Garlic Butter And Napoli Infused Sauce