

Arte & Gusto

Please advise our staff of any food intolerances or if you prefer a gluten free option
Gluten Free bread incurs a cost of \$2 extra / 10% Surcharge applies on Public Holidays / We are licensed but allow BYO. Corkage - \$3.50 per person

ALL DAY BREAKFAST

Breakfast your way! (GFA) (VO) \$12.00

Served with your choice of fried, poached, or scrambled eggs + 2 slices of sourdough, rye, white, multigrain, gluten free or turkish toast + tomato relish

Add 1 Item \$5.50
Add 2 Items \$8.00
Add 3 Items \$12.00

Avocado salsa, bacon, roast tomatoes, roasted mushrooms, grilled haloumi, sauteed spinach, avocado, chorizo, smoked ham, hash cake

A & G Avocado Twist (GFA) (VO) \$19.50

2 Slices of organic sourdough topped with fresh avocado salsa, feta crumble, dukkah, & vincotto drizzle

Add 2 poached eggs, bacon, haloumi or roasted mushrooms \$5.50
Add salmon \$7

Hash Cake Bene (GFA) (VO) \$22.50

2 sweet potato hash cakes served w/ 2 poached eggs, sautéed spinach, blistered cherry tomatoes & hollandaise sauce and your choice of bacon, roasted mushrooms, or grilled haloumi

Brekky Burger (GFA) \$15.90

Bacon, fried egg, chorizo mix, onion rings, sliced cheese & Smokey BBQ sauce in a sesame bun

Closed Omelette (GF) (VA) \$21.90

Your choice of:
Smoked ham, cherry tomatoes, mozzarella + cameralised onion **or**
Chorizo, parsley, cameralised onion + parmesan **or**
Mushrooms, cameralised onion, garlic + parsley

Vegetable Fritter Stack (GF) (VA) \$21.90

Baked zucchini & carrot fritters (3) served w/ dukkha, mashed avocado, beetroot hommos and your choice of bacon, haloumi or 2 poached eggs

Turkish Eggs \$16.90

w/ 2 fried eggs on a soft pita w/ garlic & herb yoghurt, sun-dried tomatoes, soft feta, kalamata olives, smoked paprika butter finished w/ a sprinkling of parsley

Sauteed Mushrooms on Rye (GFA) \$16.90

w/ spinach, garlic, pickled onion, non-dairy cheese + salsa verde

Chocolate Quinoa Brekky Bowl (V) \$18.90

Granola, chocolate quinoa, banana, blueberries, pumpkin seeds, sunflower seeds, toasted pecans, finished w/coconut yoghurt

Deluxe Fruit Toast (V) \$6.95

2 slices of thin cut deluxe date & fruit toast served w/ butter + your choice of jam, lemon curd, marmalade

2 Slices of Toast W/ Spread (V) \$5.95

Your choice of organic sourdough, dark rye, white, multigrain, Turkish + a choice of house jam, honey, marmalade, vegemite, or peanut butter

ALL DAY MEALS

Baked Crusted Barramundi (GF) \$22.00

w/asparagus, garlic & herb quinoa in a prawn bisque finished with lemon

Crab Cake \$18.00

3 crumbed crab cake, pickled cabbage, carrot, fennel, mustard seeds, shallot and served with remoulade

Beef Burger (GFA) \$22.00

Beef patty, swiss cheese, chorizo mix, bacon, mescaline, tomato relish w/ onion rings. Served with potato or sweet potato chips

Chicken Burger (GFA) \$22.00

Grilled chicken, cheddar, avocado, bacon, mescaline, remoulade w/ onion rings. Served with potato or sweet potato chips

Poke Bowl (GF) (DF) \$22.00

Mango, rice, avocado, carrot, wakame, dressed with sesame soy mayo dressing and your choice of mushrooms and tofu or prawn and barramundi, finished with a nori spice mix

Seafood Fettuccine \$22.00

w/prawn bisque, dill, capers, walnut & lemon zest gremolatas

Confit Chicken Salad (GF) \$21.90

Sliced confit chicken, cos lettuce, crumbled bacon, toasted almonds, celery, red apple, ranch dressing, chives

Bowl of Chips (V) (GF) \$9.50

Choice of: Sweet Potato or Potato
w/ choice of Sweet Chilli, Tomato, BBQ or Aioli

Summer Salad (GF) (DF) \$10.90

Cos lettuce, red apple, roasted radish, celery, potato, quinoa with ranch dressing

Kids Meal \$10.90

- Chicken nuggets & chips **or**
- Ham & cheese pizza **or**
- Bacon, scrambled egg & white toast.

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ALCOHOLIC DRINKS

SPARKLING

Fran.k Prosecco \$8.00 / \$32.00

Central Ranges, New South Wales

Crisp nashi pear and floral aromatics, the palate is lively with green apple, honey dew melon and white peaches. Crisp and fresh finish, refreshing and fun!

WHITE

Fontavera Pinot Grigio (Organic) \$8.00 / \$32.00

2019, Veneto ITALY

Fresh and inviting with delicate aromas of ripe yellow apple, melon and pear.

Maretti Soave Classico (Italian Savignon Blanc) \$8.00 / \$32.00

2020, Veneto ITALY

Vibrant with stonefruit and citrus, with hints of almond, marzipan and spice.

Bare Winemakers Chardonnay \$7.00 / \$30.00

2020, Adelaide Hills

The palate has lovely fresh and rounded flavours which is lifted by tones of lemon, grapefruit finishing off with peachy, cashew and cinnamon-spice aromas.

Le Chat Noir Pinot Gris \$8.00 / \$32.00

2019, Aude Valley, France

Pale and vibrant with apple, pear and hints of spice and citrus aromas. The palate is fruit driven with a subtle spice finish.

ROSÉ - GRENACHE

Plump Bare Grenache \$8.00 / \$30.00

2022 (served chilled)

Bright red and purple hues, with lifted cherry and plum spice aromas.

Hare & Tortoise Rosé \$8.00 / \$32.00

Yarra Valley, Victoria

Aromatics of strawberry and cream, with blood orange peel. The palate is textural and bone dry.

RED

Little Giant Single Vineyard Range Shiraz \$8.00 / \$30.00

Barossa Valley, South Australia

Vibrant aromas of black berry, black currant, with toasted notes of vanilla bean and spice.

Cowpunk Pinot Noir \$8.00 / \$30.00

Tumbarumba, New South Wales

Fresh and pure with green mango and white peach fruit overlaid by notes of sea salt, riverstone and aniseed.

BEER

Corona \$8.00

Asahi \$8.00

Peroni \$8.00

Great Northern \$8.00

XXXX Gold \$7.00

NON-ALCOHOLIC DRINKS

COFFEE

Cappuccino \$4.50

Flat White \$4.50

Piccolo Latte \$4.20

Latte \$4.50

Chai Latte \$4.50

Dirty Chai \$5.10

Matcha Latte \$5.30

Tumeric Latte \$5.30

Hot Chocolate \$4.60

Hot Mocha \$5.00

Short Black \$3.80

Doppio (double espresso) \$4.60

Long Black \$4.50

Macchiato Short \$4.40

Macchiato Long \$5.00

Affogato \$5.90

Babychino \$0.00

Extras \$0.90

Mug, decaf, extra shot, lactose free, soy, almond, coconut, macadamia milk, oatmeal milk, caramel syrup, vanilla syrup, hazelnut syrup

TEAS

Pot of Tea \$4.90

Available in English Breakfast, Earl Grey, Green, Chai, Peppermint, Lemongrass Ginger

CLASSIC ICED BREWS

Long Black \$5.80

Coffee \$6.95

Chocolate \$6.95

Mocha \$6.95

Latte (no ice cream) \$6.30

SOFT DRINKS

300ml - Coke, Coke Zero \$4.00

330ml - Peach Iced Tea, Lemon Tea, Ginger Beer, Lemon Lime Bitters \$4.90

JUICES

Orange, Apple (Glass) \$4.50

SMOOTHIES

Berrylike \$7.90

Mixed berries, chia seeds, apple juice, yoghurt, ice

Mango Passion \$7.90

Mango, passionfruit, apple juice, ice

Choc Banana Protein \$7.90

Banana, chocolate, protein powder, coconut milk, ice

Pina Colada \$7.90

Pineapple, banana, yoghurt, coconut milk, ice

WATER

San Pellegrino 250ml Sparkling \$3.90

San Pellegrino 1L Sparkling \$8.90

Nu Pure 600ml Still Water \$3.90

BLENDED FRAPPES

Latte, Mocha, Mango, Chocolate \$7.90

MILKSHAKES

Chocolate, Caramel, Vanilla, Strawberry, Coffee & Banana \$6.90

THICKSHAKES

Chocolate, Caramel, Vanilla \$8.90

RIVIERA ORGANIC SOFT DRINKS (330ml)

Tahitian Lime, Pomegranate, Blueberry, Pink Grapefruit, Wild Passionfruit, Mango \$4.70