

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) \$12.90

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 pieces of organic sourdough, topped with a fresh and vibrant avocado salsa, feta crumble, a dusting of aromatic dukkah & a drizzle of sweet and tangy vincotto.

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

Hash Cake Bene (GFA) (VO) \$22.90

2 sweet potato hash cakes topped w/ a pair of poached eggs, tender sautéed spinach, and juicy blistered cherry tomatoes, and drizzled with hollandaise sauce. Choose from a side of crispy bacon, savory roasted mushrooms, or grilled haloumi to complete this dish.

A&G Brekky Burger (GFA) \$15.95

Toasted sesame bun filled with a combination of crispy bacon, a sunny-side-up fried egg, a spicy chorizo mix, cheese, and a smoky BBQ sauce, topped w/ crispy onion rings.

Closed Omelette (GF) (VA) \$21.90

Indulge in a delicious, closed omelette with your choice of one of these delightful combinations:

~ Smoked ham, cherry tomatoes, and mozzarella, all beautifully paired with caramelized onion *or*

~ Chorizo, parsley, and caramelized onion, perfectly complemented by a sprinkle of parmesan *or*

~ Roasted Mushrooms, caramelized onion, and garlic, all tied together with a touch of parsley.

Fritter Stack (GF) (VA) \$21.90

A delightful Vegetable Fritter Stack w/ three tender baked zucchini and carrot fritters, served with a smooth mashed avocado & beetroot hummus, topped with dukkah. Choose from a side of crispy bacon, grilled haloumi, or 2 poached eggs to complete your meal experience.

Sauteed Mushrooms on Rye (GFA) \$17.90

Featuring succulent mushrooms cooked to perfection with spinach, garlic, and tangy pickled onion, all topped with a creamy non-dairy cheese and a vibrant salsa verde.

Turkish Eggs \$17.90

w/ two fried eggs nestled on a tender and warm pita, topped with a delightful garlic and herb-infused yogurt, sun-dried tomatoes, soft feta, and savoury kalamata olives. The dish is completed with a drizzle of smoked paprika butter and a light dusting of parsley.

Sweet Pancakes (GF) \$16.90

Layered with a lemon curd jelly, drizzled with a minty peppermint maple syrup, and finished with a delightful strawberry compote.

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

Tomato Marinated Barramundi (GF) \$22.50

Succulent Barramundi enriched with a tomato-infused marinade, baked, and accompanied by a smooth mashed scordalia, wilted spinach, and enhanced w/ tomato, olives, and capers sauce.

Crab Cakes \$18.90

3 scrumptious crumbed crab cakes paired with a tangy blend of pickled cabbage, carrot, fennel, and mustard seeds, topped with shallots, and served with aioli.

A&G Beef Burger (GFA) \$22.50

Beef patty in a toasted sesame bun topped with melted Swiss cheese, a spicy chorizo mix, crispy bacon, and fresh mesclun, together with a tangy tomato relish and topped w/ golden onion rings. Served with your choice of either crispy potato or sweet potato chips.

Spiced Chicken Burger (GFA) \$22.50

Spiced chicken breast, in a toasted sesame bun, topped w/ fresh spinach, pickled red onion, diced tomatoes, and a sprinkle of parmesan, topped w/ a sriracha mayo. Served with a choice of crispy potato or sweet potato chips and a side of aioli.

Autumn Salad (GF) \$11.90

w/ fresh spinach leaves, roasted sweet potato, grilled zucchini & eggplant, protein-rich black beans & cannellini beans, dressed w/ a creamy beetroot hummus.

Crab Linguini \$22.50

Linguini tossed with chunks of crab, diced tomatoes & shallots, enhanced with a touch of Szechuan flakes, together with a lemon and garlic oil sauce, then finished with a sprinkle of parmesan and crispy fried basil.

Burrito Bowl (GF) \$22.50

Fluffy brown rice, crispy toasted tortilla, fluffy omelette, fresh leafy greens, zesty pico de gallo & protein-rich black & white beans, finished w/ diced avocado and a sprinkle of parmesan then topped w/ a delightful sriracha mayo.

Turmeric Chicken Salad (GF) \$22.50

Aromatic salad w/ pieces of turmeric-spiced chicken together w/ fresh spinach roasted sweet potato, grilled figs & zucchini, lemon and tender roasted eggplant, then finished w/ a creamy beetroot hummus.

Bowl of Chips (V) (GF) \$9.90

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

Kids Meal \$10.90

- Chicken nuggets & chips **or**
- Ham & cheese pizza **or**
- Bacon, scrambled egg & white toast **or**
- Pancakes, Ice Cream & Maple Syrup

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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.

Best of Both Worlds Sauvignon Blanc \$8.00 / \$30.00

2022, Orange Region, NSW

Aromatic with flavours of tropical fruits, passionfruit, gooseberry, herbs and flint.

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

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

Best of Both Worlds Shiraz \$7.00 / \$28.00

2022, Orange Region, NSW

Shows aromas of plum and spices and the palate is all about the fruit with little intrusive oak.

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