

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 / 15% Surcharge applies on Public Holidays / We are licensed but allow BYO. Corkage - \$3.50 per person

ALL DAY MENU

BREAKFAST YOUR WAY! (GFA) (VO) Craft your perfect morning with your choice of eggs (fried, poached, or scrambled), served with two slices of toast (sourdough, rye, white, multigrain, gluten-free, or Turkish) and house-made tomato relish. Add 1 Item \$5.80 Add 2 Items \$8.50 Add 3 Items \$12.50 Choose from: crispy bacon, roasted tomatoes, sautéed mushrooms, grilled halloumi, wilted spinach, grilled asparagus, smashed avocado, hash browns, or fresh pea & mint smash.	\$13.25	A&G FISH & CHIPS Crispy beer-battered whiting fillets served with golden chips, creamy tartare sauce, and a zesty salad of rocket, shaved fennel, red onion, and orange segments with lemon dressing.	\$24.50
A&G AVOCADO ON TOAST (GFA) (VO) Smashed avocado topped with marinated feta, dukkha spice, and micro herbs, served on your choice of toast. Paired with a vibrant side salad of radish, shaved fennel, dill, micro herbs & lemon zest. Add 2 poached eggs, bacon, haloumi or roasted mushrooms \$5.80 Add salmon \$7	\$21.50	A&G BEEF BURGER Smashed beef patty with melted cheese, crispy bacon, fresh herb slaw (cabbage, carrot, dill), and aioli. Served with your choice of crispy potato or sweet potato fries.	\$24.50
HASH CAKE BENE (GFA) (VO) Two sweet potato hash cakes crowned with poached eggs, sautéed spinach, and a drizzle of creamy hollandaise. Choose your side: crispy bacon, roasted mushrooms, or grilled halloumi to complete this dish.	\$24.50	A&G CHICKEN BURGER Juicy marinated grilled chicken breast with melted cheese, crispy bacon, fresh herb slaw, and sriracha mayo. Served with your choice of crispy potato or sweet potato fries.	\$24.50
A&G CORN FRITTERS (VO) Three golden corn fritters topped with, sautéed spinach, light lemon yogurt, fresh dill, dukkha, and micro herbs. Served with a poached egg & lemon wedge.	\$24.50	MARINATED CHICKEN BREAST SALAD Grilled chicken breast over mixed greens with roasted pumpkin, marinated feta, cherry tomatoes, walnuts, and dukkha, drizzled with orange-honey mustard dressing.	\$24.50
ULTIMATE BACON AND EGG BURGER With American cheese, hash brown and BBQ sauce.	\$16.50	GRILLED CHICKEN BREAST WITH PEACH & MACADAMIA SALAD (GF) Sliced grilled chicken breast over mixed greens with fresh Queensland peaches, crumbled feta, and toasted macadamia nuts, dressed with a citrus-poppysseed vinaigrette.	\$24.50
SMOKED HAM OMELETTE (GF) Fluffy omelette filled with smoked ham, cherry tomatoes, mozzarella, and caramelized onions, served with one slice of sourdough toast.	\$23.50	SUMMER VEGGIE GRAIN BOWL (GF, DF, V) Quinoa and freekah topped with roasted beetroot, zucchini, chickpeas, crispy kale, rocket, red onion, and cherry tomatoes,finished with a creamy lemon-tahini dressing and toasted pepitas.	\$24.50
VEGETARIAN OMELETTE (GF) (V) A vibrant omelette packed with mushrooms, green capsicum, sun-dried tomatoes, and feta, served with one slice of sourdough toast.	\$23.50	BOWL OF CHIPS (V) (GF) Choice of: Sweet Potato or Potato w/ choice of Sweet Chilli, Tomato, BBQ or Aioli.	\$9.90
CHILLI EGG SCRAMBLE (GFA) Creamy scrambled eggs with a spicy kick, topped with crispy shallots, sumac, and fresh herbs, served on your choice of toast.	\$22.50	2 SLICES OF TOAST W/SPREAD (V) Your choice of organic sourdough, dark rye, white, multigrain, Turkish + a choice of house jam, honey, marmalade, vegemite, or peanut butter.	\$5.95
SLOW-COOKED MUSHROOMS (GFA) (V) Tender mushrooms with buffalo mozzarella, beetroot hummus, dukkha, a soft herb salad, and a poached egg on sourdough.	\$20.50	KIDS MEALS - Chicken nuggets & chips <i>or</i> - Bacon, scrambled egg & white toast <i>or</i> -Pancakes (2), Ice Cream, Maple Syrup	\$10.90
CLASSIC PANCAKE STACK Fluffy pancake stack (3) served with assorted fruits, drizzled with maple syrup and topped with melting ice cream.	\$16.90		
DELUXE FRUIT TOAST (V) 2 slices of thin cut deluxe date & fruit toast served w/ butter + your choice of jam, lemon curd, marmalade.	\$6.95		

ALCOHOLIC DRINKS

SPARKLING

Maretti Prosecco \$900 / \$33.00
2024, Veneto ITALY
Light-bodied and crisp, with flavours of apple, pear, and lemon

WHITE

Little Giant Single Vineyard Pinot Gris \$900 / \$33.00
2024, Mount Benson, SA
Fresh and pure palette showcasing varietal flavours of pear, apples and spice.

Fontavera Pinot Grigio (Organic) \$900 / \$33.00
2019, Veneto ITALY
Fresh and inviting with delicate aromas of ripe yellow apple, melon and pear.

Whispering Clouds Semillon Savignon Blanc \$900 / \$33.00
2023 Marlborough NZ
Big Marlborough fruit & long flavours with crisp acidity.

When Oceans Meet Chardonnay \$8.00 / \$32.00
Margaret River, WA
Compacted aromas of lemon citrus, white florals and pale-yellow stone-fruit.

ROSÉ

Hare & Tortoise Rosé \$900 / \$33.00
Yarra Valley, Victoria
Aromatics of strawberry and cream, with blood orange peel. The palate is textural and bone dry.

RED

Little Giant Pinot Noir \$900 / \$33.00
2025, Adelaide Hills, SA
Aromas of red cherry, raspberry and subtle floral notes. The palette is silky and medium-bodied, offering vibrant red fruit flavours layered with hints of spice.

Hairy Nose Shiraz \$8.00 / \$32.00
2022, McLaren Vale
This is a bold red wine that is rich with red berry flavours.

BEER

Corona \$900
Asahi \$900
Peroni \$900
Great Northern \$900
XXXX Gold \$8.00

COCKTAILS

Aperol Spritz \$12.00
Prosecco, Aperol, Soda Water, Ice Garnished with Orange Slice

Summer Spritz \$10.50
Prosecco, Elderflower Liqueur, Soda Water, Ice Garnished with Lemon Slice & Mint

NON-ALCOHOLIC DRINKS

COFFEE

Cappuccino \$4.70
Flat White \$4.70
Piccolo Latte \$4.40
Latte \$4.70
Chai Latte \$4.70
Dirty Chai \$5.30
Matcha Latte \$5.50
Tumeric Latte \$5.50
Hot Chocolate \$4.80
Hot Mocha \$5.20
Short Black \$4.00
Doppio (double espresso) \$4.80
Long Black \$4.70
Macchiato Short \$4.60
Macchiato Long \$5.20
Affogato \$6.20
Babychino \$0.00
Extras \$1.20

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

TEAS

Pot of Tea \$5.20
Available in English Breakfast, Earl Grey, Green, Chai, Peppermint

CLASSIC ICED BREWS

Long Black \$6.10
Coffee \$7.30
Chocolate \$7.30
Mocha \$7.50
Latte (no ice cream) \$6.70

SOFT DRINKS

300ml – Coke, Coke Zero \$4.20
330ml – Peach Iced Tea, Lemon Tea, Ginger Beer, Lemon Lime Bitters \$5.50

JUICES

Orange, Apple (Glass) \$5.00

SMOOTHIES

Berrylike \$8.50
Mixed berries, chia seeds, apple juice, yoghurt, ice
Mango Passion \$8.50
Mango, passionfruit, apple juice, ice
Pina Colada \$8.50
Pineapple, banana, yoghurt, coconut milk, ice
Green \$8.50
Spinach, banana, almond milk, flaxseeds, ice

WATER

San Pellegrino 250ml Sparkling \$4.10
San Pellegrino 1L Sparkling \$9.90
Nu Pure 600ml Still Water \$4.20

BLENDED FRAPPES

Latte, Mocha, Mango, Chocolate \$8.90

MILKSHAKES

Chocolate, Caramel, Vanilla, Strawberry, Coffee & Banana \$7.20

THICKSHAKES

Chocolate, Caramel, Vanilla \$9.20



Arte & Gusto
Our Coffee Partner Since 2017