



BREAKFAST

EGGS YOUR WAY (V · GFO) · \$13.9

Free range poached, fried or scrambled eggs served on toasted bread: sourdough or multigrain

TOAST with SPREADS (V · GFO) · \$6.9

Sourdough, multigrain or raisin toasted bread, served with: jam, Nutella, Vegemite, butter or peanut butter

GRANOLA BOWL (V · CN) · \$15.9

Homemade granola served with coconut yoghurt, peanut butter mousse, seasonal fresh fruits, caramelized mixed nuts & seeds

BERRIES PANCAKES (V · CN) · \$18.5

Served with mixed berries coulis, fresh mixed berries, vanilla mascarpone, garnished with caramelized mixed nuts & maple syrup

ADD VANILLA ICE CREAM +3

SMASHED AVO (V) · \$23.5

Homemade zucchini bread topped with smashed avo, poached egg, feta cheese, fresh chilli & lemon oil

BENNY BEEF CHEEK (GFO) · \$24.5

Slow cooked beef cheek, homemade hollandaise sauce, braised shallots, green apple & poached eggs on toasted ciabatta bread

TRIPLE B (Bay's Big Brekkie) (GFO) · \$27.5

Toasted sourdough bread, your choice of eggs, smoked bacon, hash brown, sausage, mushrooms and grilled halloumi

OMELETTE · \$19.9

Served with toasted bread, your choice between:

~ ham, cheese & tomato

~ cheese, spinach & mushrooms (V)

CHILLI SCRAMBLED MESS (V · GFO) · \$23.9

Scrambled eggs with red & green chilli, red & spring onion, rocket, spinach, pecorino cheese, served with toasted sourdough bread.

ADD BACON +6

ADD EXTRA

Free range egg +4ea / Hollandaise sauce +3.5

Slice of bread +2 / Gluten free bread +4 / Zucchini Bread +4

Grilled tomatoes +3.5 / Spinach +3.5

Mix wild mushrooms +6 / Avocado +6

Sausage +5 / Grilled chicken +6 / Bacon +6

Grilled halloumi +6 / Hash brown +4

PANINI & SANDWICHES

EGG & BACON ROLL · \$13.9

With melted mozzarella & homemade aioli sauce

STEAK PANINO · \$23

Lightly grilled porterhouse steak, salsa verde, braised shallots, mixed lettuce, tomato and melted scamorza cheese on toasted ciabatta bread

MEATBALLS PANINO · \$19

Homemade Italian beef meatballs slowly cooked in Napoli sauce served on ciabatta bread topped with grated Parmesan & homemade basil oil

ITALIAN CLUB SANDWICH (GFO) · \$22.9

Multi-layered lightly toasted sandwich, all served with homemade cocktail sauce. Choose between:

• **CLASSICO:** grilled chicken, smoked bacon, cheese, fried egg, lettuce and tomato

• **SAN DANIELE:** San Daniele prosciutto, buffalo mozzarella, cheese, fried egg, lettuce and tomato

• **VEGETARIANO:** mix wild mushrooms, buffalo mozzarella, truffle paste, cheese, fried egg, lettuce and tomato

CHIPPIES

BATTERED CHIPS (V) · \$12

Served with tomato sauce

SWEET POTATOES WEDGES (V) · \$14

Served with sour cream & chilli oil

TOASTIE & CROISSANT

TOASTIE

Cheese & tomato toastie 8.9

Ham & cheese toastie 11.5

Ham, cheese & tomato toastie 12.5

MAKE IT GLUTEN FREE +4

CROISSANT

Plain croissant 6.5

Croissant with jam & butter / Nutella 7.5

Cheese & tomato croissant 10.9

Ham & cheese croissant 12.9

Ham, cheese & tomato croissant 13.9

LUNCH FROM 12PM

CHICKEN SALAD (GF · DF) · \$26

Grilled chicken breast, mixed leaf salad, cucumber, roasted capsicum, Kalamata olives, lemon oil & balsamic vinegar

BEEF CHEEKS (GF) · \$42

Slow cooked in red wine, served with mash potatoes & topped with sweet potato chips

SALT & PEPPER CALAMARI (DF) · \$36

Deep fried calamari served with mixed salad, cherry tomatoes & aioli

GNOCCHI SORRENTINA (V) · \$32

Homemade potato gnocchi tossed in Napoli sauce, mozzarella, basil oil & Parmesan cheese

GNOCCHI AI PORCINI (V) · \$31

Homemade potato gnocchi tossed in a creamy Porcini & mushroom sauce. ADD CRISPY PROSCIUTTO +3

PAPPARDELLE BOLOGNESE · \$30

Tossed with beef Bolognese sauce & Parmesan

HOMEMADE LASAGNA · \$30

With beef Bolognese sauce, bechamel & Parmesan

SPAGHETTI CARBONARA · \$34

Tossed with pork guanciale, eggs, Pecorino cheese & black pepper

SPAGHETTI MARINARA (DF) · \$40

Selection of fresh seafood tossed with cherry tomato, garlic, touch of chilli & parsley served with your choice of sauce:

white wine or Napoli sauce



GOURMET PIZZA FROM 12PM

SPUNTINO · \$28

Mozzarella, pancetta, scamorza cheese, roasted potatoes & rosemary

SALSICCIA TRUFFLE · \$29

Mozzarella, truffle, mixed mushrooms, pork sausage & Parmesan

3 MUSHROOMS (V) · \$30

Mozzarella, king, enoki & oyster mushrooms, truffle oil, fresh buffalo mozzarella, thyme & rosemary

DOLCE PICCANTE · \$29

San Marzano tomato, mozzarella, hot salami, goat cheese, honey & fermented chilli

GAMBERETTI & ZUCCHINE · \$31

Mozzarella, zucchini, prawns, cherry tomatoes, fresh buffalo mozzarella, garlic oil & chilli flakes

SPICY VODKA (CN) · \$31

Mozzarella, spicy vodka sauce, pork sausage, stracciatella cheese & pistachio pesto

TRADITIONAL PIZZA FROM 12PM

MARGHERITA (V) · \$24

San Marzano tomato, mozzarella & basil

ADD FRESH BURRATA (125 GR.) +9

ORTOLANA (V · CN) · \$28

San Marzano tomato, mozzarella, scamorza cheese, pesto, zucchini, capsicum, eggplant & almond flakes

MEXICANA · \$29

San Marzano tomato, mozzarella, hot salami, olives, caramelised onion, capsicum & chilli flakes

CAPRICCIOSA · \$28

San Marzano tomato, mozzarella, leg ham, olives, mushrooms & artichokes. ADD ANCHOVIES +3

SOPRESSATA (CN) · \$29

San Marzano tomato, mozzarella, mild salami, olives, pesto & provolone

MEAT LOVERS · \$30

San Marzano tomato, mozzarella, pancetta, ham, pork sausage & hot salami

SAN DANIELE · \$31

San Marzano tomato, mozzarella, rocket, San Daniele prosciutto & fresh buffalo mozzarella

PLEASE NOTE:

No substitutions or changes on menu during busy times, sorry :)

15% surcharge applies on Public Holidays

We do not split bills when more than 6 people & on Public Holidays

1.65% Surcharge applies on Eftpos/Visa/Mastercard & American Express payments

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

Food prepared on the premises may contain:
milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish.

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