

caffè primavera

breakfast (till 4pm)

bacon & eggs with sourdough **gfo** (eggs any which way) \$15

eggs on toast v gfo (eggs any which way) \$11

*extras

sourdough | hashbrown | tomato relish **each** \$2
roast tomato | mushrooms | eggs **each** \$4
grilled haloumi | double smoke bacon | avocado **each** \$5
chorizo | baked beans **each** \$5

avocado on sourdough v \$16

semidried tomato | fetta | chilli | lemon | fresh herbs

'our' boston baked beans gfo \$17

cannellini beans | smoked pork hock | tomato | paprika
fried eggs | toasted english muffin

the kickstarter burger \$19

bacon | eggs | oven roasted tomato | hashbrown | field
mushroom | onion rings | chipotle sourcream

sautéed garlic mushrooms on sourdough v gfo \$17

with baby spinach | goat's cheese | tomato chutney
poached eggs | balsamic glaze

eggs benedict

poached eggs on english muffin with hollandaise

- carved leg ham \$19
- bacon \$19
- oven roasted tomato | bocconcini | basil v \$19

canadian breakfast \$19

pancake with bacon | fried eggs | hashbrown | canadian maple
syrup

spanish frittata gfo \$19

chorizo sausage | kipfler potato | roast pepper | spinach
red onion | fontina cheese | cherry tomato & rocket salad

bread

garlic bread gfo \$6/\$12

bruschetta gfo \$12

with torn buffalo mozzarella | zucchini | mint | lemon

the good ol' sourdough toastie \$15

choice of....

- **cajun chicken** | melted fontina | peppers | tomato | onion
spinach
- **legham** | corn relish | caramelised onion | mozzarella | tomato
- **mac n cheese** | rash bacon
- **haloumi v** | confit garlic hommus | fresh red peppers | olives
sundried tomato | mushroom

with fries.....add \$3

pizza (from 11.30am)

margarita v \$21

bocconcini cheese | basil | oregano | napoli

florentine \$25

bacon rashers | eggs | cherry tomato | spinach | mozzarella
garlic | hollandaise sauce

caprese \$25

napoli | buffalo mozzarella | cacciatore salami | cherry tomato
basil

chicken teriyaki \$25

fresh grilled chicken marinated in our own teriyaki sauce
roast peppers | mushroom | red onion | sourcream

mains

* available all day mon-fri

* available from 11.30am on weekends

caesar salad gfo \$19

salt & pepper squid \$24

chicken \$24

avocado \$24

wagyu burger 250gms \$19

homemade beetroot chutney | roast mushroom | caramelised
onion | fontina | gherkin | tomato | cos

with thick cut fries.....add \$3

salt & pepper squid gfo \$23

baby spinach | cherry tomatoes | red onion | capers | lemon aioli

thai style charred baby octopus gfo \$23

infused with kaffir lime | chilli | coriander | ginger | red peppers
coconut cream | crushed peanut

beef bourguignon pie \$23

slow cooked beef | bacon | pearl onion | mushroom

grilled free range chicken breast gfo \$26

winter vegetable concasse | roast macadamia nut pesto

beer battered barramundi \$26

with thick cut fries | greek salad | homemade tartare sauce

fettucine chorizo sausage \$26

roast capsicum | olives | spinach | creamy napoli sauce
parmigiano

penne with chicken \$26

roast pumpkin | semi dried tomato | spinach | creamy
pesto sauce | parmigiano

five mushroom & crispy pancetta risotto gfo \$26

rolled pork belly \$35

roast parsnip mash | grilled zucchini | seed mustard apple sauce

market fresh fish gfo \$35

warm green beans | blistered cherry tomatoes | olives | onion
chimichurri hollandaise sauce

sides

fries with aioli \$6/\$9

baby spinach salad | red onion | roast pumpkin | feta \$12

macadamia nuts | balsamic glaze

steamed green beans & broccolini \$12

kids only...no grown ups allowed \$12

meals include vanilla ice cream with flavouring

grilled chicken breast | fries | salad gfo

grilled fish | fries | salad gfo

mac n cheese v

v - vegetarian gfo - gluten free option

caffè primavera

HOT DRINKS

coffee - serving soy | lactose free | almond milk at no extra charge

espresso short macchiato	\$3.5
cappuccino flat white piccolo latte	cup \$4
	mug \$4.5
long black doppio macchiato affogato	\$4
hot chocolate mocha	\$4.5
chai latte	\$5
segafreddo – italian style hot choc with cream	\$6
betty blue	\$9
babycino	\$2

coffee syrups - caramel | vanilla | hazelnut \$0.50

tea - by the pot

english breakfast earl grey irish breakfast darjeeling	\$4
orange pekoe russian caravan camomile peppermint	
green lemongrass jasmine	
vanilla chai	\$4

COLD DRINKS

Soft drinks

lemon squash coke diet coke lemonade	\$4
lemon lime & bitters bundaberg ginger beer	\$4.5

jarrito mexican sodas

mandarin watermelon mango mexican cola	\$4.5
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iced tea

lemon peach	\$5.5
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water

acqua panna still 500ml san pellegrino sparkling 500ml	\$6
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juice

orange apple pineapple tomato	\$4.5
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milky drinks

iced latte - fresh espresso over ice & milk	\$4
affogato	\$4
iced chocolate iced coffee iced strawberry iced caramel	\$6
iced chai	

milkshakes/thickshakes

	\$6/\$6.5
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iced milk drinks

	\$6
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kids shakes/thickshakes

chocolate vanilla strawberry caramel coffee	\$4.5/\$5
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STICKY, LIQUEURS & SPIRITS

sherry by valdespino pedro ximenez	\$7
tokay by seppeltsfield grand tokay	\$7
tawny by seppeltsfield para grand 10yr old	\$7
liqueurs spirits aperitif	\$9
cognac by courvoisier	\$9.5

BEER

local

xxxx gold james boags light cascade premium light	\$6.5
james boags premium cooper's pale ale	\$7

craft by james squire

one fifty lashes pale ale the chancer golden ale	\$8
nine tales amber ale hop thief	

imported by country of origin

peroni nastro azzurro peroni red corona	\$9
stella artois asahi super dry	

cider

willie smith organic apple cider	\$10
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BUBBLES

glass 150ml | bottle

nv sparkling by haselgrove barossa, SA	\$9	\$42
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nv sparkling by farnese 'fantini' cuvee brut italy		\$50
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'15 moscato d'asti by balbi soprano piedmonte, italy	\$9.5	\$44
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WHITE

'16 sauvignon blanc by white cliff marlborough, NZ	\$9.5	\$44
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'15 riesling by em's table clare valley, SA	\$9.5	\$44
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'16 pinot gris by ekhidna adelaide hills, SA	\$9.5	\$44
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'16 pinot grigio by the vines south east australia	\$9	\$42
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'16 chardonnay by haselgrove 'the staff' adelaide hills, SA	\$9.5	\$44
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RED

'15 rose by cumulus central ranges, NSW	\$9.5	\$44
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'15 pinot noir by soaring eagle adelaide hills, SA	\$9.5	\$44
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'14 cabernet merlot by the vines south east australia	\$9	\$42
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'13 cabernet sauvignon by haselgrove mclaren vale, SA	\$9	\$42
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'15 shiraz by ekhidna 'she viper' mclaren vale, SA	\$10	\$46
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