

# BREAKFAST

## Breakfast Menu

<b>Sourdough</b> with house whipped butter and choice of preserves - V, GFO, DFO	8
<b>House Toasted Muesli</b> with nuts and seeds, blueberry compote, cacao, coconut yoghurt and fresh blueberries - VE	15
<b>Avocado on Toasted Sourdough</b> with sicilian green olives and balsamic glaze - V, GFO, DF	18
<b>Bacon, Egg and Cheese Melt</b> with aioli, onion jam and house pickles - DFO	14
<b>Herb Scrambled Eggs on Toast</b> with broken pork and fennel sausage - GFO	18
<b>Truffle Fried Sourdough</b> with wilted spinach, fresh tomato and grated parmesan - V, GFO	18
<b>Wood Smoked Slow Roast Tomato and Thyme</b> with saffron-mustard aioli on sourdough - V, GFO, DF	16
<b>Brioche French Toast</b> with mascarpone, chocolate and hazelnut mousse, cacao and raspberry coulis - V	22
<b>'When in Rome...'</b> grilled bacon rashers, wood smoked roma tomato, toasted sourdough, house whipped butter and eggs your way - GFO, DFO	20
<b>Eggs Benedict</b> two poached eggs with either smoked salmon or ham, spinach, sourdough toast and creamy hollandaise - VO, GFO	24
<b>Chicken Waffles</b> southern fried chicken with belgian waffle, bacon, poached egg and maple hollandaise	26
<b>'The Conqueror'</b> chargrilled pork chop and fried eggs, crumbed scamorza and roasted cherries - GFO, DFO	32
<b>'The Pavarotti'</b> eggs your way, slow braised meatballs, hash brown, mushrooms, bacon, sausage, toast and roast tomato - GFO, DFO	32

# SIDES

<b>Braised Meatballs</b> - GF, DF	8
<b>Toast and Butter</b> - GFO, DFO	7
<b>Eggs</b> - V, GF, DFO	4 each
<b>Bacon</b> - GF, DF	8
<b>Haloumi and Fresh Lemon</b> - V, GF	8
<b>Sauteed Mushrooms</b> - VE	8
<b>Hash Brown</b> - V, DF	6
<b>Wood Fired Tomatoes and Thyme</b> - VE, GF	6
<b>Avocado</b> - VE, GF	6
<b>Southern Fried Chicken</b>	12

# KIDS MENU

*Strictly for kids under 12*

<b>Bacon, Egg' Hash Brown, Toast and Ketchup</b> - GFO, DF	14
<b>Waffle, Maple Syrup and Ice Cream</b>	14
<b>Meatballs on Toast</b> - GFO, DFO	12
<b>Scrambled Eggs on Toast</b> - GFO	10

## *Dietaries*

V - VEGETARIAN    VO - VEGETARIAN OPTION  
VE - VEGAN    VEO - VEGAN OPTION  
GF - GLUTEN FREE    GFO - GLUTEN FREE OPTION  
DF - DAIRY FREE    DFO - DAIRY FREE OPTION

# COFFEE & TEA

<b>Campos Superior Espresso Range</b> espresso, short macchiato, ristretto, piccolo	4
<b>Campos Superior Classics</b> flat white, cappuccino, latte, long black, long macchiato	5 cup 5.5 mug
<b>Single Origin Cold Brew</b> ask for today's blend!	6
<b>Mocha</b>	5.5 cup 6 mug
<b>Iced Long Black</b>	5.5
<b>Iced Latte</b> butterscotch, coconut, lavender +1	6
<b>Iced Coffee / Iced Chocolate / Iced Mocha</b> served with ice cream	7
<b>Origin Loose Leaf Tea</b> green tea w sencha / earl grey / peppermint / english breakfast / lemongrass & ginger / chai tea	5

*coffee extras +.50c: decaf, syrups / +.80c: alternative milks, extra shot*

## COFFEE ALTERNATIVES

<b>Matcha Latte</b>	6 cup 6.5 mug
<b>Hot Chocolate</b>	5.5 cup 6 mug
<b>Chai Latte</b>	5.5 cup 6 mug
<b>Iced Chai</b>	7
<b>Babyccino</b>	1.5

## COLD PRESSED JUICES

<b>Orange</b> 100% valencia oranges	8.5
<b>Immunity</b> green apple, lemon, ginger	8.5
<b>Watermelon</b> green apple, strawberry, lime	8.5

## MILKSHAKES

<b>Chocolate</b>	9
<b>Vanilla</b>	9
<b>Caramel</b>	9
<b>Strawberry</b>	9

SALUTI



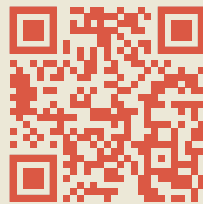
## SMOOTHIES \$11

<b>Tropical</b> mango, banana, pineapple, passionfruit
<b>Acai Activate</b> acai, blueberries, banana, dates
<b>Booster</b> banana, mango, spinach, lime
<b>Vitality</b> strawberries, mango, raspberries, goji berries

## BREAKFAST COCKTAILS

*From 10am*

<b>Mimosa</b> orange juice & prosecco	14
<b>Passionfruit Bellini</b> passionfruit puree & prosecco	14
<b>Bloody Mary</b> ketel one vodka, tomato, tabasco, lemon, worcestershire	21



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