



# Breakfast

- **TOAST:** Jam or marmalade with french butter on sourdough, multigrain, wholemeal or fruit toast (GFO) \$10
- **EGGS YOUR WAY:** Poached, scrambled or fried eggs on sourdough (GFO) \$12
- **EGG BENNY:** Sourdough toast, chorizo ragù, spinach, avocado, free range poached eggs, hollandaise sauce \$19.5
- **BREKKY BURGER:** Grilled halloumi, mushroom duxelle, chilli bacon relish, avocado, brioche \$19
- **SPANISH BAKED EGGS (GFO):** Slow cooked chorizo and cannellini beans, free range eggs, dukkha, sourdough \$19
- **POPEYE'S WAFFLES:** Kale & tricolour quinoa waffles, smoked salmon, avocado, beetroot, poached egg, baby spinach and raspberry vinegrette \$21
- **MORNING FAJITA:** Fresh wrap, guacamole, beetroot, spinach, buttermilk crispy chicken, free range fried egg and Veracruz relish \$18
- **PALEO GRANOLA POT (GF, VEGAN):** Coconut sago, raspberry coulis, home made granola, fresh fruits and almond milk \$18.5
- **BLUEBERRY BUTTERMILK PANCAKES:** Home made pancakes, gianduja, blueberries, Canadian maple, crème fraiche \$19

## EXTRAS

- Egg, Hashbrown \$2
- Bacon, Mushroom \$4
- Smoked salmon, Avocado \$5

## MINIONS CORNER

- KIDS PANCAKES:** Blueberry pancakes, Canadian maple, fresh strawberries \$10
- YOUNG BREKKY:** Scrambled egg, hashbrown, bacon, toast \$10
- KIDS TOSTY:** Bacon, tomato, cheese \$10

*\*Ask our friendly staff for gluten free, vegetarian and vegan options*

*-Please no split bills*

*\*\*Please inform the staff if you may have any dietary requirements*

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# Drinks

## COFFEES

	Cup	Mug
Espresso, Short Mac	\$3	\$4
Flat White, Cappuccino, Latte, Long Black	\$4	\$5
Mocha	\$4.5	\$5.5

\*Almond Milk, Soy Milk, Lactose Free, decafe extra 50c

\*Caramel, Hazelnut and Vanilla Syrup extra 50c

## SPECIALITY LATTE AND HOT CHOCOLATE

\$5.5

Turmeric Latte, Matcha Latte, Chai Latte, Dirty chai, Hot chocolate

## TEA

For 1 For 2

English Breakfast, Earl Grey, Green tea, Peppermint, Ginger Lemongrass, Chamomile \$5 \$7.5

## SMOOTHIES

\$8

**Go green:** kale, granny smith, banana, yoghurt, honey

**Berrylicious:** mixed berries, coconut husk, oats, almond milk

**Sunrise:** mango, low fat yoghurt, honey, banana

## JUICES

Freshly Squeezed GINGIN orange juice \$6.5

**Iron booster:** spinach, kale, apple, cucumber, orange \$7.5

**Heart beet:** beetroot, carrot, apple \$7.5

**Golden glow:** apple, turmeric, orange, ginger \$8.5

**Detox:** carrot, apple, celery, ginger \$8.5

## MILKSHAKES

\$6.5

Chocolate, Banana, Strawberry, Vanilla, Spearmint, Blueberry

## ICED DRINKS

\$6

Iced coffee, Iced latte, Iced mocha



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# Lunch

## ENTRÉE

- IL GRANINO garlic sourdough, smoked butter and herbs \$12
- Soup of the day (please ask the staff), charred IL GRANINO ciabatta \$15
- Home cured Fremantle warm octopus, Manjimup potatoes, mix leaves, grape tomatoes, Calabrian nduja and crostini \$16
- Lively valley 18 hrs braised pork belly bites, smokey Tennessee glaze, apple slaw, nut praline \$16
- Choice of homemade arancini: mushroom and truffle OR nduja and mozzarella, freshly grated parmesan (4pcs) \$14

## TO SHARE

- MEAT TREAT: Pork bites, crispy wings, nduja and choriso ragù, Calabrian nduja arancini, warm grilled vegetables, bread and dips \$38
- OCEAN PLATTER: Smoked salmon, chilli mussels and clams, in house cured octopus, crumbed Barra, lime aioli, charred ciabatta \$44
- MEDITERRANEAN PLATTER: Prosciutto, soppressata salami, marinated feta and olives, mushroom and truffle arancini, in house marinated vegetable mix, bread and dips \$36

## PASTA

- Pan fried gnocchi, spinach, porcini and truffle sauce, freshly grated parmesan \$24
- Pappardelle, chorizo and nduja ragù, fior di latte \$26
- Duo of spaghetti, chilli garlic vongole, lemon and sauv blanc reduction \$29
- Spaghetti, gourmet meat balls, napolitana sauce, pecorino romano, fresh herbs \$28
- Casarecce, pulled lamb osso, Italian tomatoes and fresh herbs, Kalamata, fresh Grana Padano \$27

## PIZZA ROSSA

- PIZZA DI PARMA: Prosciutto, rocket leaves, fresh Grana Padano, EVOO \$19
- PIZZA DI SALMONE: Smoked salmon, capers, chives \$19.5
- MARGHERITA: Cherry tomatoes, fresh basil, fior di latte mozzarella, EVOO \$18
- DIAVOLA: Salami, olives, oregano \$19
- PIZZA DI POLLO: Spicy chicken, Kalamata olives, mushrooms, aioli \$18

## BURGERS

- Angel bay beef patty, fried egg , beetroot ,chilli bacon relish, roma tomato, cheddar, smokey bbq, mix leaves, brioche \$18
- Peri peri crumbed chicken, avocado mousse, cheddar, streaky bacon, roma tomato, mix leaves, lime aioli , brioche \$17
- Grilled halloumi, beetroot pesto, field mushroom, avocado, charred eggplant, lime aioli, mix leaves, brioche \$17
- Add chips extra \$4

## MINIONS CORNER

- Crumbed fish, chips & salad \$12
- Vegetarian pasta \$12
- Beef schnitzel, chips \$15
- Vanilla ice-cream \$10

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# Dinner

## ENTRÉE

- IL GRANINO garlic sourdough, smoked butter and herbs \$12
- Soup of the day (please ask staff), charred IL GRANINO ciabatta (GFO) \$15
- Local WA mussels, chilli, garlic and wine reduction, roma tomato concasse, garlic toast (GFO) \$17
- Home cured Fremantle warm octopus, Manjimup potatoes, mix leaves, grape tomatoes, Calabrian nduja and crostini \$20
- Linely valley 18 hrs braised pork belly bites, smokey Tennessee glaze, apple slaw, nut praline \$16
- Choice of homemade arancini: mushroom and truffle OR nduja and mozzarella, freshly grated parmesan (4pcs) \$14

## TO SHARE

- MEAT TREAT: Pork bites, crispy wings, nduja and choriso ragù, Calabrian nduja arancini, warm grilled vegetables, bread and dips \$38
- OCEAN PLATTER: Smoked salmon, chilli mussels and clams, in house cured octopus, crumbed Barra, lime aioli, charred ciabatta \$44
- MEDITERRAINEAN PLATTER: Prosciutto, soppressata salami, marinated feta and olives, mushroom and truffle arancini, in house marinated vegetable mix, bread and dips \$36

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## PASTA

- Pan fried gnocchi, spinach, porcini and truffle sauce, freshly grated parmesan \$24
- Pappardelle, chorizo and nduja ragù, fior di latte \$26
- Duo of spaghetti, chilli garlic vongole, lemon and sauv blanc reduction \$29
- Spaghetti, gourmet meat balls, napolitana sauce, pecorino romano, fresh herbs \$28
- Casarecce, pulled lamb osso, Italian tomatoes and fresh herbs, Kalamata, fresh \$27
- Grana Padano

## MAINS

- Free range chicken breast, pan-fried gnocchi and winter vegetables, basil cream \$28
- Princi porchetta, cannellini bean and chorizo ragù, crème fraiche, 5 seeds jus \$31
- Pan-fried Exmouth barramundi, beurre noisette pappardelle, zafferano and prawn bisque \$30
- Grass fed Harvey sirloin (300gms), Paris mash, winter greens, shiraz glaze (GF) \$34
- Confit duck Maryland, braised red cabbage, pea potato smash, orange and fig sauce (GF) \$32
- 18 hrs braised beef cheeks, royal blue mash, buttered greens, shiraz glaze (GF) \$29
- Margaret River lamb shanks, garbanzo beans, dukkah, cauliflower puree, thyme jus (GF) \$29
- Eggplant involtini, napolitana sauce, gratinated mozzarella (GF,V) \$25

## SIDES

- Steam vegetables \$7
- Chips \$7
- Mash potatoes \$8
- Garlic mushrooms \$8

## MINIONS CORNER

- Crumbed fish, chips & salad \$12
- Vegetarian pasta \$12
- Beef schnitzel, chips \$15
- Vanilla ice-cream \$10

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# Dessert

- B&B pudding, zabaglione, raspberry sorbet \$15
- Date and coconut pudding, caramel sauce, vanilla ice cream \$15
- Textures of chocolate, strawberry salsa, frangelico cream \$17
- Tiramisù semi freddo, amaretto shot, espresso, cantuccini \$19
- Chef's selection dessert tasting platter (for 2) \$28
- Cheese board and accompaniments (Please ask the staff) \$25

## COFFEES

	Cup	Mug
Espresso, Short Mac	\$3	\$4
Flat White, Cappuccino, Latte, Long Black	\$4	\$5
Mocha	\$4.5	\$5.5

\*Almond Milk, Soy Milk, Lactose Free, decafe extra 50c

\*Caramel, Hazelnut and Vanilla Syrup extra 50c

## TEA

	For 1	For 2
English Breakfast, Earl Grey, Green tea, Peppermint, Ginger Lemongrass, Chamomile	\$5	\$7.5

## DIGESTIVE

Limoncello, Amaretto Disaronno, Amaro Montenegro, Baileys, Sambuca	\$7
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