



ESPRESSO + KITCHEN + BAR

MARTINI+CO



Dining Menu



MARTINI'S BREAKFAST BAR

*Martini says...morning after?
I'm eggactly what your looking for*

BREAKFAST AVAILABLE TILL 11:30

SELECTION OF TOAST (V) 5.90

Your choice of sourdough, multigrain or gluten-free served with a selection of condiments and butter

BUTTERMILK PIKELETS (V) 13.90

Martini's house fluffy pikelets served with berry compote, maple syrup and ice cream

MARTINI'S BIG FEAST 18.90

Two free-range eggs of your choice on toast, with grilled bacon, Spanish Chorizo, roasted market tomatoes, sautéed spinach, wild mushroom and a golden hash brown" its currently eggs on your choice...

FREE RANGE EGGS DONE YOUR WAY (V) 8.90

Your choice of poached, scrambled or fried eggs on sourdough bread

Add Bacon 3.50

CITRUS AVOCADO SMASH (V) 15.90

Free-range poached eggs served with chunky avocado , corn, chili and feta smash on lightly toasted multigrain toast, sprinkled with fresh herbs

EGG BENEDICT

FLORENTINE (V) 14.90 | ATLANTIC SALMON 16.90 | PULLED PORK 15.90

Lightly poached free-range eggs on a toasted focaccia bread, with hash brown and drizzled with hollandaise sauce

MUSHROOM BRUSCHETTA (V) 16.90

Sautéed wild mushroom, garlic, thyme , goats cheese, served on sourdough with poached eggs

SWEET ESCAPE 17.90

Martini's French Toast topped with banana, maple syrup, fresh strawberries and grilled bacon and sprinkled with cinnamon sugar

VEGGIE PATCH (V) 19.90

Pumpkin, mushroom, haloumi, Spanish onion, spinach and cherry tomato served with poached eggs and dukkah spice on a multigrain toast

GREEN BREAKFAST BOWL (V) 19.90

Apple, kale, spinach, quinoa, asparagus, broccolini, avocado, lemon dressing, poached eggs, hollandaise and dukkah spice

B.E.L.T 14.90

Bacon, fried egg, lettuce, tomato and garlic aioli on a toasted brioche bun and a golden hashbrown

Add Avocado 4.50

ON THE SIDE 3.50 4.50

Spanish chorizo

Avocado

Grilled Bacon

Smoked salmon

Golden hash brown

Grilled tomato

Sautéed mushrooms

Sautéed spinach

Extra egg 2.50

BREAKFAST BAR



**GET YOUR CHICKEN WINGS-
BUFFALO DEVIL WINGS,
TENESSE WHISKY PLUM SAUCE, BBQ SAUCE** **13.90**

Your choice of wings served with blue cheese dressing

ARANCINI BALLS V **12.90**

Mushroom and mozzarella cheese risotto balls served with tomato sugo, and parmesan

HERB GARLIC BREAD V **7.90**

Fresh Garlic herb butter on toasted focaccia bread

CALAMARI FRITTI **13.90**

Served with citrus salad, tartre sauce and a lemon wedge

GRILLED KING PRAWNS GF **16.90**

Served with an Asian salad, crispy shallots and lemon wedge

KINKAWOONKA MUSSELS **17.90**

TO SHARE 29.90

Tossed in our classic creamy white wine sauce with onion, garlic , fresh parsley, finished with basil pesto butter and served with rustic bread

CLASSIC BRUSCHETTA V **12.90**

Fresh diced tomato, basil and red onion served with whipped feta, drizzled with vinocotto and extra virgin olive oil

DIP 'EM V **15.90**

Chef's choice of dips served with lightly toasted Turkish bread and marinated olives

PORK IT SLIDERS **16.90**

BBQ Pulled pork, apple & fennel coleslaw, jalapenos and confit garlic aioli

FRESH OYSTERS GF **HALF A DOZEN | DOZEN**

NATURAL **18.90 | 29.90**

KILPATRICK **21.90 | 35.90**

MEXCELLENT NACHOS V **16.90**

Add Bolognese, Pulled Pork **5.90**

Add Bourbon & Cola Beef Brisket **9.90**

Crunchy corn chips, homemade salsa Fresca, jalapenos, mozzarella cheese served with sour cream and guacamole

SALMON AND POTATO CROQUETTE **14.90**

Served with tartare sauce and lemon wedge

MARTINI'S GRAZING BAR

Martini says.. let's eat...drink...repeat

SIZZLING SEARED SCALLOPS GF 18.90

Pan Fried butter Seared Scallops with pumpkin and chili mousse, crispy chorizo and chive oil.

PORK BELLY GF 16.90

Crispy skin pork belly with home made barbeque sauce, apple and rocket salad

MEATBALLS 15.90

Pork and Veal Meatballs tossed in tomato sugo finto with parmesan cheese and rustic ciabatta bread

PRAWN TWISTERS 12.90

Served with spicy aioli

MEXICAN CHILLI FRIES V 12.90

Add Bolognese, Pulled Pork 5.90
Add Bourbon & Cola Beef Brisket 9.90

Beer battered frits, paprika , TABASCO® Chipotle aioli, mozzarella cheese.

MARTINI'S FRIED ONION RINGS 8.90

w/ paprika salt

BEER BATTERED POTATO FRITES 7.90

SWEET POTATO FRITES GF 8.90

w/ cumin salt

POTATO WEDGES 8.90

Add cheese & bacon 5.90

With sour cream and sweet chilli

GRAZING BAR





Please note on Public Holidays due to significantly higher costs all food and beverages attract a 15% surcharge.

MARTINI'S SUPERFOOD BAR

Martini says... like beer garden, but different

CHICKEN CAESAR 21.90

chicken, bacon, cos lettuce, croutons, grana Padano cheese and whites anchovies topped with poached eggs and drizzled with Martini's caesar dressing

CALAMARTINI SALAD 22.90

Add chorizo 3.50

Fried calamari served with a raw slaw, roasted capsicum, fresh cucumber, Asian fusion herbs and crispy shallots with house Thai dressing

MARTINI SPECIAL 17.90

SALAD V GF

Add pull pork 5.90

Fresh spinach, goat cheese, caramelized onion, vine ripen tomatoes, oven roasted pumpkin, red capsicum and toasted pine nuts drizzled with a balsamic dressing

S+FOOD V GF 18.90

DETOX MIX SALAD

Add prawns 7.90

Add grilled chicken 5.90

Combining fresh beetroot, spinach, kale, goats cheese, broccolini, fennel, roasted pumpkin, asparagus, herb infused red quinoa, radish and lemon dressing

CAJUN LAMB 24.90

COUS COUS SALAD

Served with cajun lamb fillet, roasted seasonal vegetables, spinach, Danish feta, cous cous, dry fruits and drizzled with house tzatziki dressing

BLACK ANGUS SALAD GF 24.90

Black Angus strips served with roasted capsicum, Spanish onion, oven roasted pumpkin, Danish feta, vine ripened tomatoes, mesclun salad and thai dressing

GREEK SALAD GF 16.90

Add Cajun lamb 7.90

Add Grilled chicken 5.90

Lettuce, cucumber, Spanish onion, olives, tomato, Danish feta tossed together in lemon dressing.

GRAIN SALAD 18.90

Add Avocado 4.50

Add grilled chicken 5.90

Freekeh, quinoa, chick peas, sweet potatoes, broccoli, cauliflower, spinach, apple, pomegranate and goat curd with house dressing



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MARTINI'S PIZZA BAR

Martini says... everyone wants a slice of me

HOUSE MADE PIZZA DOUGH COOKED TO PERFECTION IN MARTINI'S PIZZA OVEN

(ALL PIZZAS AVAILABLE ON A GLUTEN FREE BASE FOR AN EXTRA 3.90)

BUFFALO CHICKEN 21.90

Chicken, mushroom, Spanish onion, fresh spinach, red onion and hot buffalo sauce drizzle with blue cheese dressing and provolone cheese

I'M A VEGO V 21.90

Mozzarella cheese, pumpkin, zucchini, eggplant, spinach, goats cheese, toasted pine nuts, capsicum, red onion drizzled with a balsamic glaze

THREE LITTLE PIGS 22.90

Diced Ham, Italian hot salami, grilled bacon, olives, red onion, capsicum and mozzarella cheese

PULLED PORK PIZZA 23.90

Bacon, pineapple, red onion, green pepper, jalapenos, cheese and BBQ sauce

CHILI PRAWN & CHORIZO 24.90

Cherry tomatoes, Spanish onion, fresh basil, chili flakes with buffalo mozzarella cheese

MIDDLE EASTERN SPICED LAMB 23.90

Lamb fillet, cheese, roasted pumpkin, Spanish onion, Danish feta, fresh spinach, house Napoli drizzled with tzatziki

CAPRESE CLASSICA V 17.90

Medley tomatoes, basil pesto, olive tapenade, buffalo mozzarella drizzled with a balsamic glaze

BBQ ITALIAN MEATBALLS 23.90

Smoked barbeque sauce, combination of mozzarella and tasty cheeses, vine tomatoes, fresh basil, roasted capsicum and crispy bacon

WILD MUSHROOM V AND TALEGGIO 23.90

Mozzarella cheese, garlic and Napoli based pizza with wild mushrooms, green pepper, red onion, taleggio cheese and truffle oil

SEAFOOD PIZZA 27.90

Marinara based pizza with Prawns, mussels, fish, calamari, pipis and Spanish onion and fennel and roquette salad

HAWAIIAN TRIP 17.90

Virginian ham, fresh pineapple and mozzarella cheese

MARTINI'S SAUCY BAR

Martini says... don't let your worries spiral out of control Gettin' Saucy !

VEAL & CARAMELIZED ONION TORTELLINI 24.90

Roasted pumpkin, garlic, fresh spinach all tossed in burnt butter sauce, garnished with crispy shallots, aged parmesan and amaretto crumb.

MEATBALLS SPAGHETTI & CO. 23.90

Italian style veal and pork meatballs cooked in tomato sugo and red wine sauce with shaved grana Padano

THREE CHEESES GNOCCHI V 23.90

Homemade Gnocchi with roasted pumpkin, fresh spinach and semi sun dried tomatoes

SEAFOOD LINGUINI 28.90

prawns, clams, fish, mussels, calamari, fresh tomato, red chili, basil, onion and garlic tossed in extra virgin olive oil

BLUE SWIMMER CRAB AND CHICKEN ALFREDO PASTA 29.90

Crab and chef's signature alfredo sauce with grilled chicken over fettuccini pasta

HOUSE FETTUCINI CARBONARA 23.90

Mushroom, diced bacon, onion, garlic, and egg tossed in a creamy white wine sauce, finished with shaved grana Padano

SEAFOOD PAELLA TO SHARE 29.90 55.90

Saffron Arborio rice, fresh chili, prawns, market fish, calamari, chicken, chorizo, clams, and mussels served with Cajun and smoked paprika and Cajun spices



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PRAWN & LOBSTER RAVIOLI 29.90

Tossed in café de Paris butter sauce and garnish with fresh baby herbs

SPAGHETTI BOLOGNESE 22.90

Martini's traditional ragu bolognese sauce served with shaved grana Padano and fresh basil

APOLLO GNOCCHI 27.90

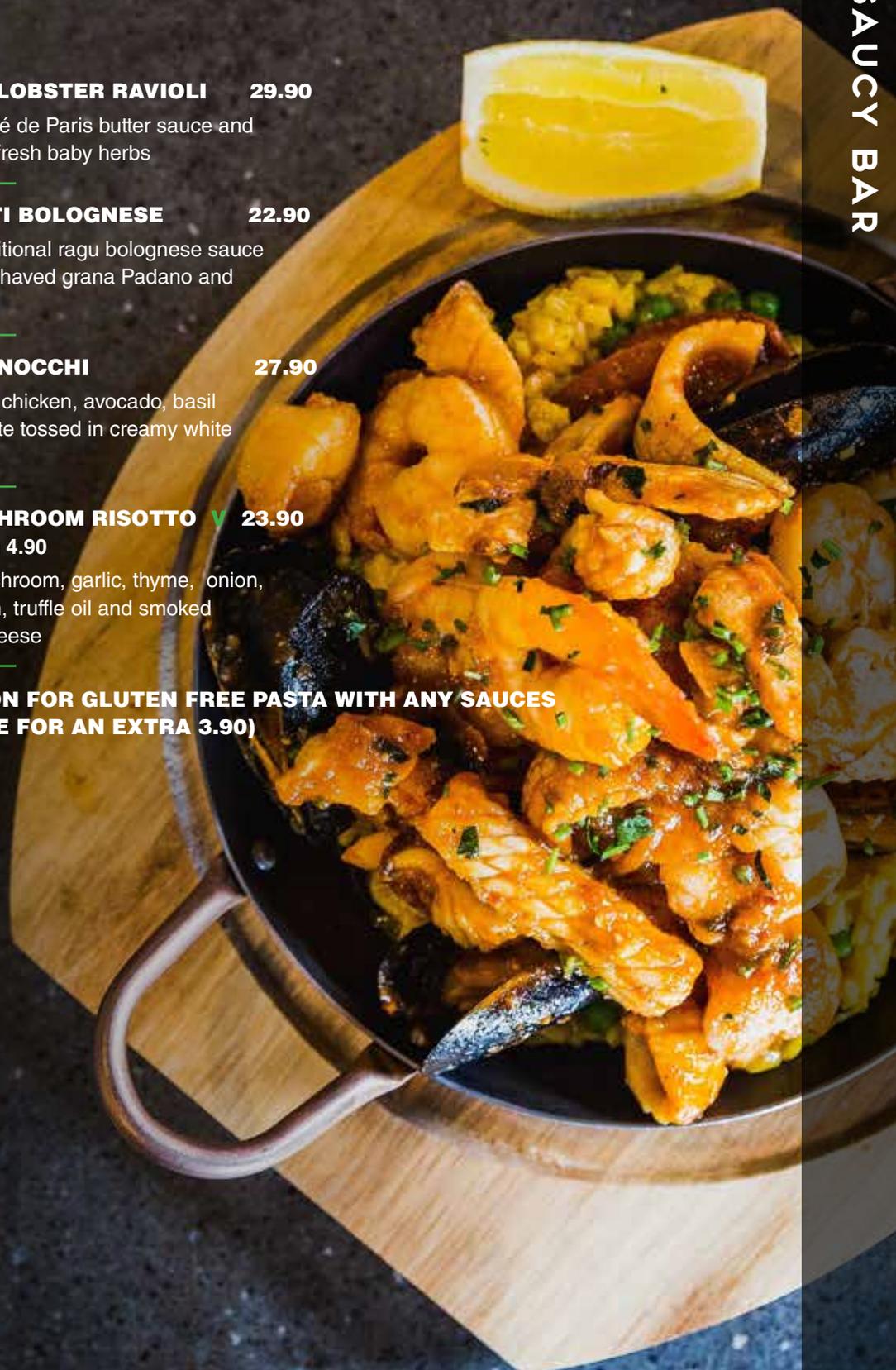
onion, garlic, chicken, avocado, basil pesto, roquette tossed in creamy white wine sauce

WILD MUSHROOM RISOTTO V 23.90

Add chicken 4.90

Mix Wild mushroom, garlic, thyme, onion, fresh spinach, truffle oil and smoked provolone cheese

(AN OPTION FOR GLUTEN FREE PASTA WITH ANY SAUCES AVAILABLE FOR AN EXTRA 3.90)



MARTINI'S BREAD & BUNS BAR

Martini says.... got buns hun?



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SOUTHERN SPICY CHICKEN BURGER**22.90**

Crumbed chicken breast with grilled bacon, American cheddar, lettuce, tomato, house tomato relish with garlic aioli, hot sauce buffalo sauce on a lightly toasted brioche bun and a side of beer battered fries

PULLED YOUR PORK BURGER**19.90**

Slaw, BBQ pulled pork, jalapeno, gherkin and TABASCO® Chipotle aioli on a lightly toasted brioche bun served with a side of fried onion rings

MARTINI CLUB**19.90**

chicken , grilled bacon, lettuce, tomato, cheddar cheese and avocado on focaccia served with garlic confit aioli and a side of beer battered frits and BBQ sauce

OPEN STEAK SANDWICH**21.90**

Grain fed Australian Scotch fillet, grilled bacon, fried free-range egg, cheddar cheese, rocket, balsamic onion, tomato and chili jam served on lightly toasted Turkish bread with a side of fried onion rings

VEGGIE FOCACCIA V**17.90**

Oven roasted pumpkin, eggplant, red capsicum, zucchini, Spanish onion, fresh spinach, house pesto and goat cheeses with a side of sweet potato chips

DRUNKEN BEEF BURGER**24.90**

Braised bourbon and cola beef brisket with provolone cheese , roquette salad , jalapeño mayo and gherkins served with onion rings

MARTINI'S MAIN BAR

Martini says... I'm kind of a big dill

CLASSIC CHICKEN PARMIGIANA 23.90

Parmesan crumbed chicken breast topped with shaved ham, house Napoli and mozzarella served with beer battered frits and garden salad

ATLANTIC SALMON **GF** 29.90

Crispy skin salmon served with citrus salad, asparagus, beetroot, orange, fennel and dillcream sauce.

GET IN MY BELLY **GF** 34.90

Crispy skin pork belly with seared scallops , parsnip purée , apple fennel and radish slaw with pear cider jus

LOW AND SLOW BBQ PORK RIBS **OR** 39.90 **TENESSE WHISKY PLUM SAUCE PORK RIBS**

homemade slow cooked pork ribs served with your choice of sauce and beer battered fries and pineapple slaw

CAPE GRIM **GF** 36.90

SCOTCH FILLET(350GMS)

BLACK ANGUS **GF**

EYE FILLET (280GMS)

Cooked your way with potato and leek gratin, broccolini and red wine jus.

Add Mushroom sauce 4.50

Add Peppercorn sauce 4.50

Add Garlic Prawns sauce 7.90



FRAGRANT THAI CHICKEN CURRY **GF** **24.90**

chicken, market vegetables, kaffir lime leaves finished in coconut cream, Asian bean shoots and herb salad, served with jasmine rice and crispy shallots

CLASSIC BUTTER CHICKEN **23.90**

Served with fluffy jasmine rice, pappadums and cucumber raita

FISH AND CHIPS **22.90**

Beer battered snapper fillet fish, and chips served with a side salad and lemon wedge
With tartre sauce

MOROCCAN LAMB TAGINE **25.90**

Braised Lamb served with market vegetables, chickpeas, cous cous, tzatziki and lemon wedge

SIDES

CRISPY SMASHED HERB POTATOES

BROCCOLINI SAUTÉED WITH GARLIC AND TOASTED ALMONDS

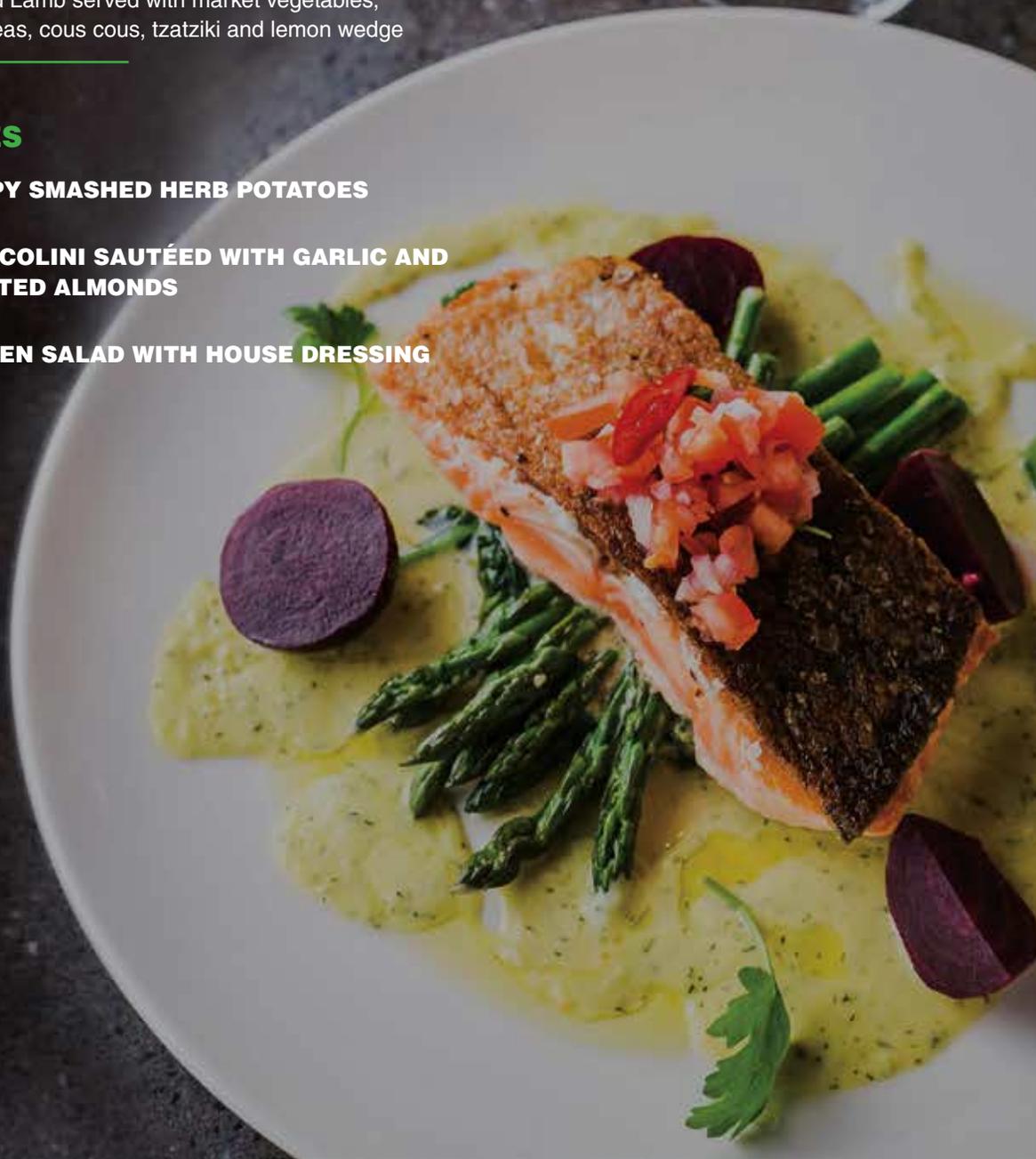
GARDEN SALAD WITH HOUSE DRESSING

VEAL INVOLTINI **GF** **34.90**

Veal scaloppini stuffed with asparagus and provolone cheese wrapped in prosciutto and served with mushroom marsala sauce, garnished with parsnip chips.

STACKIN' UP **V** **19.90**

Grilled vegetable stack with haloumi, basil pesto, house Napoli served with beer BATTERED CHIPS and salad





MARTINI'S TREATS BAR

One does not simply skip dessert

TIRAMISU

13.90

Drizzled with bailey's and amaretto crumb

MACADAMIA AND CHOCOLATE BROWNIE **GF** 13.90

Served with chocolate ganache, strawberries and vanilla bean ice cream

CINNAMON PEAR AND STRAWBERRY ALMOND CRUMBLE 13.90

Served with vanilla bean ice cream

ASSORTED CAKES 8.90

Please see our dessert cabinet for a selection of delicious desserts served with vanilla ice cream

LIQUEUR COFFEE

Martini says Let's drink to that!

LIQUOR COFFEE 9.90

IRISH COFFEE

Long black with a shot of Jameson, topped with cream

CALYPSO COFFEE

Long black coffee with a shot of Baileys topped with cream

MEXICAN COFFEE

Long black coffee with a shot of Kula, topped with cream

JAMAICAN COFFEE

Long black coffee with a shot of Jamaican rum, topped with cream

SOUTH AFRICAN COFFEE

Long black coffee with a shot of Amarula , topped with cream

MARTINI'S FRESH BREW BAR

A yawn is a silent scream for coffee!

FIVE SENSES COFFEE CUP 3.80 MUG 4.50

Add a shot of liqueur :

Frangalico, Vanilla Galliano, Baileys, Tia Maria 7.90

Add a shot of flavour:

Vanilla, hazlenut, butter scotch, caramel, peppermint 0.50c

Soy milk, Decafe coffee 0.50c

Latte | Cappuccino | Flat White | Chocolate Mocha | Long Black | Short

Black | Espresso | Long Macchiato | Short Macchiato | Piccolo

HERBAL TEA

CUP: 4.00

Choice of English Breakfast, Earl Grey, Green Tea,

Peppermint, Camomile, Lemon & Ginger, Chai Tea

HOT CHOCOLATE

CUP 4.30

MUG 5.00

CHAI LATTE

CUP 4.30

MUG 5.00

SPECIALTY COCKTAILS

I can be shaken or stirred...

PASSIONFRUIT MARTINI	10.00	NUTELLA MARTINI (MARTINI'S FAVOURITE!)	15.00
Bati white rum, passionfruit and fresh lime		Vodka, Nutella, Frangelico and cream	
JAPANESE SLIPPER	12.00	SIDECAR	15.00
Midori and Cointreau with freshly squeezed lemon juice		Cognac and Cointreau with freshly squeezed lemon juice	
LAZY SUNDAY	16.00	LEMON CHEESECAKE MARTINI	18.00
Tropical rum, pineapple, peach schnapps and lime		Vodka, vanilla, hazelnut, egg white and lemon juice	
TIRAMISU MARTINI	20.00	MIND ERASER	10.00
Espresso, choc liqueur, rumchatta and baileys		Kahlua and Vodka, topped off with club soda	
VODKA MARTINI / GIN MARTINI	12.00	ANTI-OXIDANT	14.00
Made to your liking - twist or olive		Bati white rum, mixed berries, pineapple juice and lemon juice	
POMEGRANATE COSMO	18.00	BOMBAY BRAMBLE	16.00
Pomegranate, Vodka, Cointreau and cranberry juice with freshly squeezed lime juice		Gin, chambord, fresh lime and topped up with crushed ice	
APPLE MARTINI	10.00	BLACK RUSSIAN	10.00
Vodka, Apple sour, lemon with freshly squeezed apple juice		Vodka, kaluha topped up with coke	
SWEET AS STRAWBERRY	15.00	WHITE RUSSIAN	10.00
Strawberry daiquiri with white rum, fresh lime juice and Crème de Framboise		Vodka, kaluha, topped up with milk	
ROSÉ CRUSH	16.00	BLUE LAGOON	15.00
Rosé wine, orange, strawberry		Blue Curacao and Vodka with freshly squeezed lemon juice	
LYCHEE MARTINI	13.00	JACK APPLE	15.00
Vodka, lychee, lychee liquer with freshly squeezed lemon juice		Jack daniels, apple, fresh mint and soda water	
BRAIDSMID	20.00	LONG ISLAND	18.00
Hazelnut, vanilla, fresh strawberries and lime		Vodka, white rum, Gin, Tequila and Cointreau with freshly squeezed lemon juice	
FRENCH MARTINI	12.00	OCEAN BREEZE	15.00
Vodka, Chambord, sweet pineapple juice with a squeeze of lime juice		White rum, blue curacao, mint leaves and fresh lime muddled and topped with soda water	
KISSES	15.00	BLAME IT ON THE APEROL	15.00
Bati white rum, mango, pineapple, passion fruit, mix berries and lime		Sparkling and Aperol, a splash of soda water, finished with fresh orange	
FRESCO	10.00	BELLINI	15.00
Vodka, Lemoncello, pomegrenate and freshly squeezed apple juice		Sparkling topped with your choice of liquor (peach, raspberry, dark berries or passionfruit)	

ESPRESS YOURSELF *I prefer my espresso in a Martini....* **18.00**

- Salted Caramel Espresso Martini Rum, homemade salted caramel, baileys and five sense's coffee
- Mocha Espresso Martini Chocolate, vodka, cream and five sense's coffee
- Ferrero Roche Espresso Martini Frangalico, rum, Crème De Cacao and five sense's coffee
- Amarula Espresso Martini Amarula, spice rum, Crème De, Cassis and five sense's coffee

MARGARITA *The only thing better than 1 Margarita is 3 Margaritas....* **15.00**

- Classica Tequila and Cointreau with freshly squeezed lemon juice
- Strawberry Tequila, cointreau, strawberry and lemon juice
- Hawaiian Tequila, cointreau, pineapple, lemon juice

MULES *Martini says.... Trust me you can dance* **16.00**

- Kamikaze Gin, lychee, cucumber and ginger beer
- Moscow Mule Vodka, fresh lime juice and ginger beer
- Mexican Mule Tequila, fresh lime juice and ginger beer
- Spice nd Stomy Bati spice rum, fresh lime juice and ginger beer

SOURS *When life gives you lemons, make sours* **18.00**

- English Gin, blueberry, lemon juice and egg white
- Italian Ameratto, lemon juice and egg white
- Irish Whisky, maraschino cherry, lemon juice and egg white
- Tennessee Bourbon, lemon juice and egg white
- Russian Vodka, mixed berry, lemon juice and egg white

MARTINI'S FAMOUS MOJITO'S **17.00**

Your Choice Of Fruit, White rum, mint leaves, Fresh lime muddled and topped up with club soda

- LYCHEE
- PASSIONFRUIT
- BLUEBERRY
- STRAWBERRY
- RASPBERRY
- MANGO
- PINNAPLE AND COCONUT
- CHERRY LIME

TO SHARE

SANGRIA **29.90**

A twist on the traditional sangria, with your choice of red or white, mixed together with triple sec, brandy, ginger beer and juice, and finally topped up with a garnish of fruit and served in a jug to share

HARVEY WALLBANGER **29.90**

The Harvey Wallbanger is a mixed drink made with vodka, Galliano, orange juice and garnished with fresh fruit and mint and served in a jug

MAI TAI **29.90**

Bati spiced rum, dark rum, white rum, triple sec, orange juice, pineapple juice and fresh lime

CLASSIC COCKTAILS **15.00**

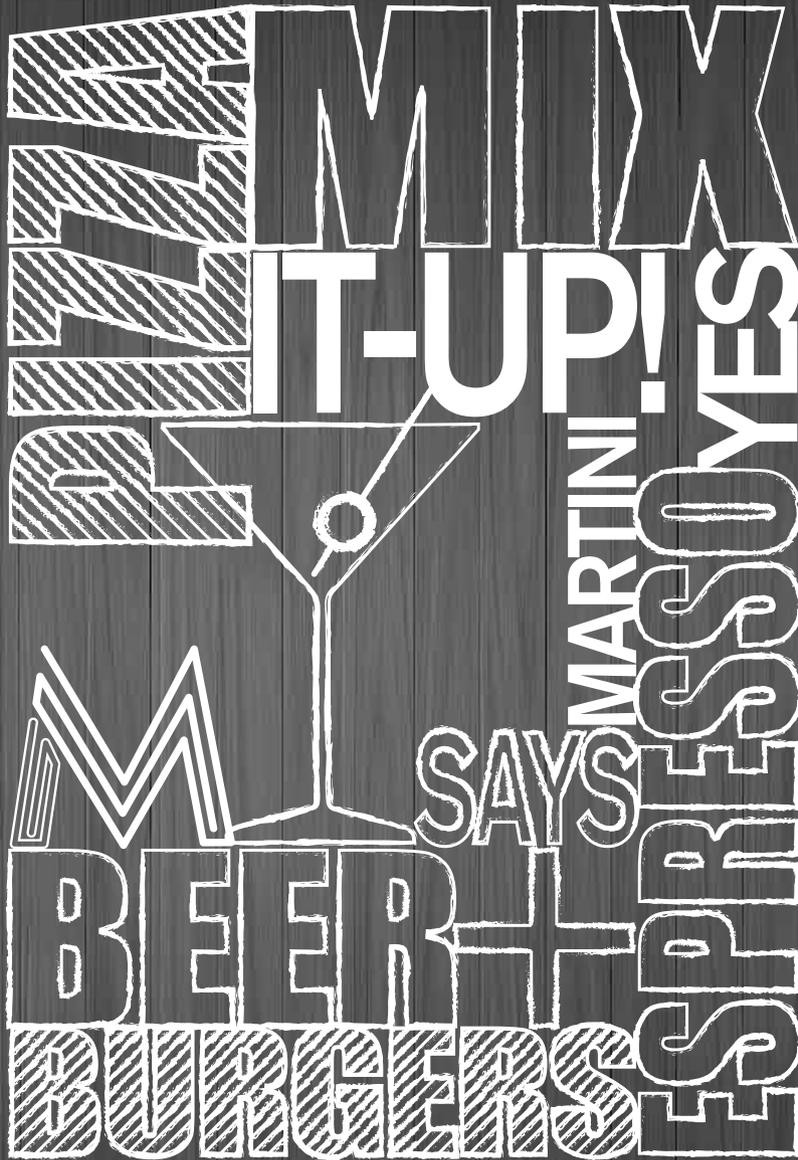
Martini says.... Let's get classy

- OLD FASHION
- CAIPIROSKA
- NEGRONI
- ESPRESSO MARTINI
- MANHATTAN
- COSMOPOLITAN
- PINA COLADA
- FRUITINGLE



ESPRESSO + KITCHEN + BAR

MARTINI+CO



MARTINI+CO

WERRIBEE | PLENTY VALLEY

FRANCHISEE AVAILABLE

For BOOKINGS & FUNCTIONS enquiries email us on enquiries@martiniandco.com.au

MARTINI + CO requests all patrons with allergies or other dietary requirements to please inform their waitstaff prior to ordering. We will endeavor to accommodate your dietary needs; however we can not be held responsible for traces of allergens, as the food is prepared and handled in the same kitchen on site.

PUBLIC HOLIDAY will incur an extra 15% surcharge in addition to the total amount payable.