



CAKES & PASTRIES

Banana bread	\$ 6	Salted caramel tart	\$ 9.5
Plain croissant	\$ 6	Lemon meringue tart	\$ 7.5
Nutella croissant*	\$ 7	Apple crumble tart	\$ 7.5
Almond croissant*	\$ 7	Ricotta cake	\$ 9.5
Muffin*	\$ 6	<i>with nutella*</i>	\$ 10.5
Blueberry / chocolate		Lava volcano*	\$ 9.5
Nutella Bombolone	\$ 9.5	Hazelnut chocolate mousse (GF)	\$ 9.5
Orange lime pistacchio (GF)	\$ 9.5		

* Contains nuts or traces of nuts
Items may be garnished with nuts and / or whipped cream. Please inform us of any allergies.

SAVOURY

Tomato & cheese croissant	\$ 9.5
Ham & cheese croissant	\$ 9.5

DRINKS

COFFEE *by Will & Co*

Espresso	\$ 5.0	Chai latte	\$ 5.5
Long black	\$ 5.5	Ice long black	\$ 6.5
Cappuccino	\$ 5.5	Ice latte / Ice mocha* / Ice chocolate*	\$ 6.5
Flat white	\$ 5.5	<i>add gelato</i>	\$ 4.5
Latte	\$ 5.5	Shakerato	\$ 7.5/14
Mocha*	\$ 6.0	<i>no alcohol / with alcohol</i>	
Macchiato	\$ 5.0	Soft drinks	\$ 6.0
Piccolo	\$ 5.0	<i>Coca-cola / tonic water / lemonade / lift /</i>	
Hot chocolate	\$ 5.5	<i>chinotto San Pellegrino / aranciata rossa San</i>	
Babycino*	\$ 2.0	<i>Pellegrino / aranciata San Pellegrino</i>	
Extras - large / strong / decaf / syrups (hazelnut-caramel-vanilla) / honey / soy and almond milk / oat milk	\$ 0.5	<i>/ limonata San Pellegrino</i>	
		Juices	\$ 6.5
		<i>orange, pineapple, apple</i>	

TEA *by Tea Drops*

BLACK (contains caffeine)		HERBAL & FRUIT	
English Breakfast	\$ 5.0	Oolong rose (contains caffeine)	\$ 5.5
<i>Strong, robust, full-bodied with a smooth finish</i>		<i>Blended with rose buds, this tea has an</i>	
Supreme Earl Grey	\$ 5.0	<i>exquisite and delicate flavour</i>	
<i>Elegantly balanced with a twist of citrus</i>		Peppermint	\$ 5.0
Malabar Chai	\$ 5.5	<i>Invigorating, minty and fresh</i>	
<i>A spicy and complex body with a deliciously</i>		Chamomille blossoms	\$ 5.0
<i>smooth finish</i>		<i>Sweet floral notes with hints of green apple</i>	
GREEN (contains caffeine)		Lemongrass & ginger	\$ 5.5
Honeydew green	\$ 5.0	<i>Citrus overtones with a subtle, spicy finish</i>	
<i>Deliciously refreshing with highlights of melon</i>		Fruit of Eden	\$ 5.5
<i>and apricot</i>		<i>Sweet with a tangy, passionfruit aftertaste</i>	
Oriental jasmine	\$ 5.5		
<i>Green tea with subtle hints of jasmine</i>			



BREAKFAST MENU

Seasonal fruits bowl	\$15
<i>add greek yoghurt \$5 add toasted nuts \$3</i>	
Organic nuts & seeds granola	\$20
<i>Medjool dates / organic agave syrup / greek yoghurt / berries</i>	
French toast italian style	\$18
<i>Hazelnut mascarpone / blueberries / maple syrup / cocoa powder add bacon \$5</i>	
Brioche bun	\$15
<i>Pasture raised fried egg / grilled bacon / aioli / tomato chutney add avocado \$5 add egg \$4</i>	
Breakfast bruschetta	\$23
<i>Sourdough bread / poached eggs / ricotta / marinated tomatoes / smashed avocado add bacon \$6 add salmon \$7</i>	
Sicilian baked eggs	\$26
<i>Pork & fennel sausage / tomato sauce / borlotti beans / baby spinach / black pepper pecorino / focaccia</i>	
B&B eggs benedict	\$22
<i>Pasture raised poached eggs on a toasted croissant and hollandaise sauce Choice of ham / bacon / baby spinach add smoked salmon \$5</i>	

BEL&BRIO BREAD&EGGS \$15

BREAD	PASTURE RAISED EGGS	SIDES	
White sourdough	Scrambled	Avocado (half)	\$5
Multigrain sourdough	Poached	Roasted mushrooms	\$4
Rye sourdough	Fried	Sauteed baby spinach	\$4
Gluten free bread	Boiled	Ricotta	\$4
		Italian sausage	\$6
		Grilled bacon	\$5
		Smoked salmon	\$5
		Double smoked ham	\$5
		Marinated tomatoes	\$4

All allergies must be notified to staff prior to ordering, all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free. 10% surcharge applies on public holidays. 10% service charge applies for groups of 10 guests and over.