Please take a seat and our team will be with you shortly to take your order.
For takeaway, please place your order at the counter.

BREAKFAST TUES-FRI 7AM TO 11AM | SAT-SUN 7AM TO 11:30AM

HOUSE MADE GRANOLA
Organic greek or coconut yoghurt, berry compote GF/VGO — 16.5

LEMON RICOTTA HOT CAKES
Blueberry sauce, creme fraiche — 23

TOAST
- Fruit toast, french butter (1 or 2 slices) — 6 / 11
- Sourdough or ciabatta, french butter, jam (1 or 2 slices) GFO — 6 / 11
- House made banana bread, french butter — 8.5

GRILLED CIABATTA
- San Daniele prosciutto, stracciatella GFO — 24
- Roast tomato, burrata, basil, extra virgin olive oil V/GFO — 22
- Avocado, feta, lemon, chilli V/GFO — 18
  + poached egg — 4

FREE RANGE EGGS
Poached, fried or scrambled eggs with sourdough GFO — 17

+ San Daniele prosciutto / house cured salmon — 8
+ bacon / leg ham — 7
+ roast tomato / avocado / mushroom — 6

DRINKS proudly serving Willing Coffee

ESPRESSO — 4.5
BLACK / WHITE / HOT CHOC / CHAI — 5.25/6
FILTER COFFEE — from 5.5
MATCHA LATTE — 7/8
ICED latte / long black / filter / chocolate / chai — 6.75
ICED MOCHA — 7.25
ICED MATCHA — 8.75
LOOSE LEAF TEA earl grey / english breakfast / peppermint / lemongrass & ginger / chamomile / green sencha — 6
ALTERNATIVE MILK soy / oat / almond / lactose free — 0.8
COLD PRESSED JUICES valencia orange / hakuna matata / hulk — 7

BREAKFAST BUBBLES for special celebrations or no occasion

CLASSIC MIMOSA
fresh orange juice topped up with prosecco — 16

HUGO SPRITZ
a refreshing spritz with prosecco, elderflower liqueur, soda, lime and fresh mint — 19

SPARKLING BY THE GLASS prosecco / franciacorta / champagne — See reverse side

[GF] gluten free, [GFO] gluten free option, [V] vegetarian, [VO] vegetarian option, [VG] vegan, [VGO] vegan option, [N] contains nuts
Please note we are a cashless venue. A 15% surcharge applies on public holidays.

LUNCH TUES-SUN 12PM TO 2:30PM

House marinated WA grown olives V/VG/GF/DF	7
Sourdough, whipped butter, sea salt V/VGO/DFO	4 pp
Foccacia, rosemary, EVOO V/VG/DF	11
Freshly shucked local oyster, mignonette (six, twelve) GF/DF	36 / 68
Local prawns, chilli, garlic, lemon, vermouth GF	34
House cured salmon, creme fraiche, Sicilian capers, sourdough GFO	28
Calamari fritti, aioli	24
Mushrooms, provolone dolce, sourdough V/GFO	22
18 month San Daniele prosciutto, local salumi GF/DF	29
Caprese salad, heirloom tomato, fresh mozzarella, basil pesto V/GF/N	23
Insalata radicchio, Delizia burrata, orange, walnut V/GF/N	24
Beef cheek, pappardelle, tomato, sage GFO/DFO	34
Linguine, anchovy, garlic, caper, tomato GFO/DFO	29

DOLCI E FORMAGGIO

House baked cakes and slices from the cabinet	from 9.5
Oscar's affogato, Willing coffee, vanilla gelato V/GF	12
Formaggio, served with house made ciabatta crackers, seasonal accompaniments (50g per serve)	
- Beppino Occelli in Foglie di Castagno Piedmont, Italy	16
- Fontalmauri Lombardy, Italy	14
- Mauri Gorgonzola Dolce PDO Lombardy, Italy	16

VINO

CHAMPAGNE & SPARKLING

Montelliana 'Asolo' Prosecco Superiore Exra Brut DOCG NV, Veneto Italy	15/70
Marchesi Antinori Franciacorta Cuvee Royale NV, Lombardy Italy	27/120
Taittinger Cuvee Prestige Brut NV, Reims France	32/160

BIANCO

Vicoletto Catarratto 2024, Sicily Italy	16/70
Coriole Vineyards Piquepoul 2024, McLaren Vale SA	15/65
Badia di Morrona Vermentino, Trebbiano, Malvasia 2024, Tuscany Italy	18/85
Le Fraghe Camporengo Garganega 2023, Veneto Italy	17/75
Cantina Puiatti Pinot Grigio 2024, Friuli-Venezia Giulia Italy	15/65
Otro Vino Chardonnay 2024, Margaret River WA	14/60

ROSATO & CHILLED ROSSO

Negretti 'Ella' Rose Nebbiolo 2022, Piedmont Italy	16/70
Smallfry 'Stella Luna' Cinsault Chilled Red 2022, Barossa Valley SA	17/78

ROSSO

Erste + Neue Kalterersee Schiava 2024, Sudtirol-Alto Adige Italy	19/100
Adriano Marco e Vittorio Dolcetto d'Alba 2023, Piedmont Italy	17/75
L.S. Merchants Tempranillo, Sangiovese 2025, Margaret River WA	16/70
Vagnoni Rosso di Toscana IGT 2020, Tuscany Italy	17/87
Terzini Montepulciano d'Abruzzo 2023, Abruzzo Italy	18/95
Vallone 'Fallone' Primitivo 2024, Puglia Italy	14/60

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