

# BRUNCH

9AM - 2PM DAILY

## TOAST 8

two slices of sourdough toast, served with a side of jam OR peanut butter

*\*GF option available +3*

## EGGS YOUR WAY 16

choice of scrambled, poached, or fried eggs served with two slices of sourdough toast

## BURRATA & AVOCADO TOAST 26

sliced avocado, topped with burrata, basil, lemon zest, and olive oil, served on large slice of "Josephine" toast

## SPICY SCRAMBLED EGGS 21

confit cherry tomato, ricotta cheese, topped with Calabrian chilli & sun-dried tomato oil, served on large slice of "Josephine" toast

## FLORENTINE BAKED EGGS 23

shallots, garlic, cream, spinach, parmesan served with a side of our house-made focaccia

## TRUFFLE MUSHROOM TOAST 24

porcini and button mushrooms, truffle cream sauce, parmesan, served on large slice of "Josephine" toast

### ADD ON'S

*\*crispy bacon +6 \*smoked salmon +7 \*extra egg +3  
\*spinach +4 \*mushrooms +6 \*GF bread +3*

## LUNA'S PIZZA POCKETS

house-made pizza flatbread filled with a choice of:

### SMOKED SALMON 26

lemon, ricotta & chives, sliced cucumber, smoked salmon

### CRISPY PROSCIUTTO & HAM 26

ricotta cheese, crispy prosciutto, ham, provolone, truffle oil, rocket

### CAPRESE 24

basil pesto, sliced buffalo mozzarella, tomato

## PASTRIES & SWEETS

### BANANA BREAD 10

house-made banana & walnut bread, served warm with a side of butter

### CHOC CHIP COOKIE 6

### PLAIN CROISSANT 8

freshly baked croissant served with a side of jam & butter

*\*served warm*

### ALMOND CROISSANT 10

twice baked almond croissant, filled with almond frangipane & creme patissier

*\*served warm*

## HAND-MADE PASTA

### BEEF RAGU 38

house-made pappardelle, 9hr slow-cooked beef ragu, parmesan

### TRUFFLE GEMELLI 34

house-made gemelli (twisted pasta), truffle sauce, mascarpone, parmesan

### SPAGHETTI AGLIO & OLIO 28

house-made spaghetti, olive oil, garlic, chilli, crushed tomatoes, parsley

## SALADS & SIDES

### CAESER SALAD 26

white anchovy, chicken, roast garlic caesar dressing, croutons, crispy prosciutto, parmesan

### ROCKET & PEAR SALAD 20

rocket, pear & parmesan salad

### SHOESTRING FRIES 14

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and dairy.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen 100% free. A 1.5% surcharge applies to all credit card transaction.

# DRINKS

## SPECIALTY COFFEE

|            |     |
|------------|-----|
| Espresso   | 3.5 |
| Macchiato  | 4   |
| Piccolo    | 4   |
| Long Black | 4.5 |
| Flat White | 5   |
| Latte      | 5   |
| Cappuccino | 5   |
| Dirty Chai | 5   |
| Mocha      | 5   |

## ICED COFFEE

|                 |     |
|-----------------|-----|
| Iced long black | 5   |
| Iced latte      | 6.5 |
| Iced Chocolate  | 6.5 |

## EXTRA'S

*\*soy, almond, oat, lactose free, syrups +50c*

*\*extra shot, large mug +1*

## FRESH JUICE 7.5

select a combination of up to 3

*\*apple \*orange \*pineapple \*ginger*

*\*cranberry \*carrot \*celery \*lemon*

## HOT DRINKS

|               |     |
|---------------|-----|
| Hot Chocolate | 4.5 |
| Chai Latte    | 4.5 |
| Babychino     | 1.5 |

## TEA

5

|                     |
|---------------------|
| Green               |
| Earl Grey           |
| Chamomile           |
| Peppermint          |
| English Breakfast   |
| Lemongrass & Ginger |

## CLASSIC COCKTAILS

*\*alcoholic drinks available*

*after 10am\**

|               |    |
|---------------|----|
| Bloody Mary   | 20 |
| Mimosa        | 14 |
| Aperol Spritz | 18 |

*Ask our friendly staff for our full  
bar menu after 10am*

## BOTTOMLESS DRINKS 40pp

Upgrade your brunch experience with our 2-hour bottomless drinks package, featuring selected free-flowing cocktails, beer, and wine with any brunch meal purchase.

Join us every Saturday & Sunday from 10 AM and sip your way through the perfect brunch!

ASK OUR FRIENDLY STAFF FOR MORE INFORMATION

## WINE BY THE GLASS

### SPARKLING

|                                  |    |
|----------------------------------|----|
| Matho Prosecco                   | 15 |
| Oxford Landing Riverlife Moscato | 12 |

### WHITE WINE

|                                  |    |
|----------------------------------|----|
| Ant Moore Sauvignon Blanc        | 15 |
| Pewsey Vale Riesling             | 16 |
| Primo Estate "La Biondina"       | 15 |
| Tiefenbrunner Merus Pinot Grigio | 17 |
| Haselgrove "Staff" Chardonnay    | 16 |

### ROSE

|                     |    |
|---------------------|----|
| Les Persiennes Rose | 15 |
|---------------------|----|

### RED WINE

|                                 |    |
|---------------------------------|----|
| TerraWarra Estate Pinot Noir    | 18 |
| Haselgrove Motepulciano         | 15 |
| Villa Antinori Peppoli Chianti  | 19 |
| Jim Barry "The Atherley" Malbec | 14 |
| West Cape Howe Shiraz           | 13 |