

WELCOME TO BELLISSIMO COFFEE

MENU NOTES

Please alert our friendly staff about any allergies or special requirements.

While we do our best to avoid cross contamination, unfortunately we can not 100% guarantee the absence of nuts & gluten in our food items.

Unfortunately we do not offer menu alterations, swaps or half serves.

15% public holiday surcharge applies.



ALCOHOL

10am - 4pm

COCKTAILS

MIMOSA	13.5
Prosecco, orange juice	
NEGRONI	22
Gin, Campari, Vermouth, Orange	
ESPRESSO MARTINI	19
Espresso, Vodka, Coffee Liqueur	
APEROL SPRITZ	15.5
Aperol, prosecco, soda	

TAP BEER

pot/schooner

STONE AND WOOD	6.9/9.9
BLACK HOPS LAY DAY LAGER	6.9/9.9
BREWDOG COLD BEER PALE ALE	6.9/9.9
LITTLE DRAGON GINGER BEER	5.9/8.9

WINE BY THE GLASS

glass/bottle

ALPINO, PROSECCO	12/60
RANGE LIFE, PINOT GRIGIO	14/65
OTTELIA, CHARDONNAY	15/68
SHADY LANE, SAUVIGNON BLANC	15/68
ORIGAMI UNICO ZELO, ROSE	16/72
RANGE LIFE, PINOT NOIR	15/68

WHAT'S **NEW**

CRUNCHY ASIAN SALAD 🌿

Edamame, sprouts, wombok, red cabbage, peanuts, Togarashi chili,
sesame dressing

14.9

→ *Tempura eggplant* 🌿 + 10.9
→ *Poached chicken* + 9.9

NDUJA ARANCINI

Three house made arancini with spicy cured pork sausage, green peas,
scamorza cheese, served with dill mayo

16.9

CASARECCE PASTA WITH TRAPANESE PESTO 🌿

House made casarecce pasta, Sicillian style pesto made with almonds, basil,
dried tomatoes and pecorino

17.9

POTATO AND SALMON CROQUETTE

Two potato, salmon and provolone cheese croquettes, poached egg,
sauteed spinach, hollandaise

18.9

MEATBALLS IN NAPOLI SAUCE

House made Italian style pork and beef meatballs, homemade focaccia,
grated parmesan

21.9

BELGIAN WAFFLES 🌿

Two Belgian style waffles, seasonal fruits, mascarpone, berry compote,
toasted coconut flakes, maple syrup

18.9

BRUNCH

6am - 2pm



Vegan



Vegetarian



Gluten Free



Gluten Free Option

BIRCHER MUESLI

16.9

Coconut bircher muesli, berry and rhubarb compote, granola nut crumble, seasonal fresh fruit

CHILLI SCRAMBLED EGGS

16.9

Creamy scrambled egg, cholula sauce, crispy shallot, English muffin

BELLISSIMO BREAKFAST

26.9

Two free range eggs, bacon or haloumi*, roast portobello mushroom, hash brown, sauteed spinach, sourdough

EGGS AND HALOUMI ON TOAST

16.9

Two free range eggs - poached, fried or scrambled +\$1, slice of haloumi, sourdough toast, tomato chutney

AVOCADO ON TOAST

17.9

Smashed avocado, seeded sourdough, spring greens, toasted seeds, chipotle creme

BREKKIE BUN

16.9

Fried free range egg, rasher bacon, baby spinach, cheese, dill mayo, house made bbq sauce, milk bun

→ Swap bacon for haloumi

+ 2

CORN FRITTER

19.9

Three deep fried corn fritters, poached eggs, sauteed spinach, coriander yogurt, lemon

EGGS BENEDICT

18.9

Two poached free range eggs, toasted English muffin, hollandaise, sauteed spinach

→ Bacon (2)

+ 9

→ Haloumi (2)

+ 9

BRUNCH

6am - 2pm



Vegan
Vegetarian
Gluten Free
Gluten Free Option

BELLISSIMO BREAKFAST MUFFINS

English muffin, fried free range egg, cheese, house BBQ sauce and choice of

<i>Sausage Patty</i>	11.9
<i>Bacon Rasher</i>	9.9
<i>Haloumi</i>	10.9
→ <i>Hash Brown</i>	+3.5

MEDITERRANEAN CHICKEN FLATBREAD

17.9

Roast chicken, coriander yoghurt, red onion, tomato, coriander, spicy mayo

SMASH BURGER

21.9

Premium beef smash pattie, pickles, American cheese, caramelised onion, secret sauce, served with chips

→ *Extra smash pattie* + 6.0

CRUNCHY ASIAN SALAD

NEW

14.9

Edamame, sprouts, wombok, red cabbage, peanuts, Togarashi chili, sesame dressing

→ *Tempura eggplant*  + 10.9

→ *Poached chicken* + 9.9

POTATO AND SALMON CROQUETTE

18.9

Two potato, salmon and provolone cheese croquettes, poached egg, sauteed spinach, hollandaise

BELGIAN WAFFLES

18.9

Two Belgian style waffles, seasonal fruits, mascarpone, berry compote, toasted coconut flakes, maple syrup

SOURDOUGH FRUIT TOAST

7.9

Slices of house made sourdough fruit toast served with butter





TOAST & CONDIMENT

8.9

Two slices of white or seeded sourdough with butter and choice of condiment gluten free + 4.0

BRUNCH

6am - 2pm

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NDUJA ARANCINI NEW 16.9

Three house made arancini with spicy cured pork sausage, green peas, scamorza cheese, served with dill mayo

CASARECCE PASTA WITH TRAPANESE PESTO NEW 17.9

House made casarecce pasta, Sicillian style pesto made with almonds, basil, dried tomatoes and pecorino

MEATBALLS IN NAPOLI SAUCE NEW 21.9

House made Italian style pork and beef meatballs, homemade focaccia, grated parmesan

CRUNCHY THICK CUT CHIPS 8.5

With tomato sauce

KIDS

AVO TOAST SOLDIERS 8.5

Smashed avocado, sourdough

TOASTED WAFFLE 10.9

Belgian style waffle, seasonal fruit, maple syrup

ADD-ONS Not sold separately / Limit 3





Side of fries	6.5	Hash brown (1)	3.5
Bacon rasher (1)	4.5	Haloumi (1)	4.5
Roast portobello mushroom (1)	5.5	Free range egg (1)	4.5
Smashed avo (approx 70g)	6.9	Scrambled Eggs	8.9
Sausage patty	5	Sauteed Spinach	4.5
Sourdough toast (1)	4.5		

CONDIMENTS

Herb mayo	2.5	Hollandaise Sauce	2.5
Chipotle mayo	2.5	House BBQ sauce	2.5
Plant based dill mayo	2.5	Tomato Sauce	0.5
Plant based chipotle mayo	2.5	Onion Jam	3.5

ALL DAY

6am - 4pm

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TOASTIES

BELLISSIMO REUBEN 15.9

Corned beef, pickles, sauerkraut, swiss cheese, French mustard, sourdough served with a side of cornichons

CHICKEN SUPREME 14.9

Chicken breast, sundried tomato, olive tapenade, mayo, cheddar, sourdough

VEGO 14.9

Roasted eggplant and zucchini, tomato, baby spinach, pesto, plant based cheese and mayo, sourdough

CLASSIC HAM 12.9

Ham, cheese, tomato, sourdough

BELLISSIMO BAKERY

HAM & CHEESE CROISSANT 9.9

ALMOND CROISSANT 7.9

BANANA BREAD 7.9

House made with 44% real fruit and all natural ingredients
Served with honeycomb butter

PLAIN CROISSANT 4.9

CONDIMENTS

Seasonal jam	1.5	Nutella	0.5
Honeycomb butter	1.5	Peanut Butter	0.5
Butter	1.0	Vegemite	0.5

DRINKS

All Day

COFFEE

ESPRESSO / DOPPIO			3.8
PICCOLO			4.7
SHORT MACCHIATO / LONG MACCHIATO	S	L	4.7 5.2
FLAT WHITE / CAPPUCCINO / LATTE	S	L	5.2 6.2
LONG BLACK	S	L	4.2 5.2
MOCHA / DIRTY CHAI	S	L	5.8 6.8
MAGIC			5.2
BATCH BREW			6.2

ICED COFFEE

ICED LONG BLACK			6.0
ICED POUR OVER			7.0
ICED LATTE			6.9
ICED MOCHA / DIRTY CHAI			7.2
AFFOGATO			6.3
ESPRESSO FRAPPE			9.0
Double espresso, vanilla icecream, milk, ice			
MOCHA FRAPPE			9.8
Vanilla Icecream, full cream milk, chocolate, double espresso, ice			
CLASSIC ICED COFFEE			9.2
Double espresso, vanilla icecream, milk			



SIGNATURE COLD BREW

COLD BREW BLACK	BRAZIL	6.5
COLD BREW LATTE	BRAZIL	6.9
COLD BREW BLACK CAN 250ml	PNG	5.5

DRINKS

All Day

HOT DRINKS

HOT CHOCOLATE	S 5.2	L 6.2
SALTED CARAMEL	S 6.2	L 7.2
CHAI	S 5.2	L 6.2
MATCHA	S 6.9	L 8.8
BABYCCINO	S 2.3	L 3.3

TEA

LOOSE LEAF TEA	5.8
English breakfast, earl grey, spiced chai, green, peppermint, lemongrass and ginger	
SPICED CHAI TEA BREWED WITH MILK	6.8

COLD DRINKS

ICED CHOCOLATE	6.5
ICED CHAI	6.5
ICED MATCHA	9.5
MILKSHAKE	7.5
Chocolate, caramel or vanilla	
JUICE	6.9
Orange, apple or pineapple	

HOUSE ICED DRINKS

ESPRESSO BREKKIE SHAKE	11.5
Banana, cacao, hemp, double espresso, mint, almond milk	
BLUEBERRY SMOOTHIE	10.5
Berries, ice-cream, milk	
BANANA CARAMEL SMOOTHIE	10.5
Salted caramel, banana, vanilla ice-cream, milk	
SUMMER FRAPPE	9.5
Pineapple, ginger, mint	
TROPICAL CHILLER	9.5
Orange, mango, banana	
HOUSE BREWED ICED TEA	9.5
Peach, lemongrass	



BELLISSIMO
COFFEE