

BRUNCH

6am - 1:30pm



Vegan



Vegetarian



Gluten Free



Gluten Free Option

BIRCHER MUESLI 	17.5
Coconut bircher muesli, berry and rhubarb compote, granola nut crumble, seasonal fresh fruit	
CHILLI SCRAMBLE   NEW	19.5
Homemade focaccia, scrambled eggs, chilli sauce, za'atar, chives, labneh, basil oil	
→ <i>SPICE IT UP! add umami crunch chilli oil</i>	+ 2.5
BELLISSIMO BREAKFAST  	26.9
Two free range eggs, bacon or haloumi*, roast portobello mushroom, hash brown, sauteed spinach, sourdough	
EGGS ON TOAST  	14.9
Two free range eggs - poached, fried or scrambled +\$1, sourdough toast	
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	
→ <i>Swap bacon for haloumi</i>	+ 3
CORN FRITTER  NEW	19.9
Three deep fried corn fritters, poached eggs, smashed avo, jalapeño yogurt, lemon	
EGGS BENEDICT  	18.9
Two poached free range eggs, toasted English muffin, hollandaise, sauteed spinach	
→ <i>Bacon (2)</i>	+ 8.5
→ <i>Haloumi (2)</i>	+ 9.5
MUSHROOM TOAST   NEW	23.9
Sautéed mixed mushrooms, two poached eggs, seeded sourdough, ricotta, cavolo nero served with truffle sauce	
PUMPKIN SOUP    NEW	15.9
Served with toasted focaccia, mixed seeds, sour cream	

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BELLISSIMO BREAKFAST MUFFINS

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

Sausage Patty	11.9
Bacon Rasher	9.9
Haloumi	10.9

MEDITERRANEAN SALAD **NEW** 14.9

Baby capsicum, kipfler potato, red onions, caperberries, radicchio, parsley, olives, cherry tomato, feta cheese

→ Roast chicken thigh	+ 9.9
→ Tempura zucchini 	+ 7.9

RIGATONI PUTTANESCA **NEW** 21.9

Rigatoni pasta, rich tomato sauce, olives, capers, parmesan cheese

SAMMY'S MISO SALMON ROSTI **NEW** 26.9

Warm miso salmon (l), avocado, poached egg, cos lettuce, potato rosti with jalapeño yogurt

DOUBLE BAKED CROISSANT **NEW** 17.9

Croissant, tiramisu crémeux, hazelnuts, banana, vanilla rice pudding, salted caramel ice cream, maple syrup

MEDITERRANEAN CHICKEN FLATBREAD 17.9

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

→ Swap chicken for tempura zucchini 

SMASH BURGER 21.9

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

→ Extra smash pattie + 6.0

SOURDOUGH FRUIT TOAST 7.9

Slice 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

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MUSHROOM ARANCINI 17.9

Three house made arancini with mixed mushrooms and smoked scamorza served with a creamy truffle sauce

CRISPY FISH TACO **NEW** 13.9

Tempura whiting (l), pico de gallo, avocado, mango chutney mayo, coriander, flour tortilla

→ Swap fish for tempura zucchini 

MEATBALLS IN NAPOLI SAUCE 22.9

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

CRUNCHY THICK CUT CHIPS 9.5

With tomato sauce

KIDS

AVO TOAST SOLDIERS 8.9

Smashed avocado, sourdough

TOASTED WAFFLE 10.9

Belgian style waffle, seasonal fruit, maple syrup, vanilla ice cream

ADD-ONS Not sold separately / Limit 3

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

CONDIMENTS

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

ALL DAY

6am - 4pm



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TOASTIES

BELLISSIMO REUBEN

16.9

Corned beef, pickles, sauerkraut, swiss cheese, French mustard, sourdough served with a pickled hot pepper

CHICKEN SUPREME

15.9

Chicken breast, sundried tomato, olive tapenade, mayo, cheddar, sourdough served with a pickled hot pepper

VEGO

15.9

Roasted eggplant and zucchini, tomato, baby spinach, pesto, plant based cheese and mayo, sourdough served with a pickled hot pepper

CLASSIC HAM

13.9

Ham, cheese, tomato, sourdough served with a pickled hot pepper

BELLISSIMO BAKERY

MUFFIN OF THE DAY

6.0

Check with staff for todays muffin flavour

BANANA BREAD

8.9

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

PLAIN CROISSANT

5.9

HAM & CHEESE CROISSANT

9.9

ALMOND CROISSANT

7.9

BROWNIE

6.9

CARROT CAKE

7.5

ALMOND AND ORANGE CAKE

7.5

COFFEE LAMINGTON

6.5

ALCOHOL

10am - 4pm

SPARKLING

glass/bottle

Frankie Sparkling Brut NV, SA

9.5/33

WHITE

Hesketh Rules of Engagement Pinot Grigio, SA

10.5/33

Full Swing Sauvignon Blanc, SA

-/24

Cloud Street Chardonnay, VIC

-/33

ROSE

Cloud Street Rose, VIC

10.5/33

Petit Amour by Rameau D'Or, Meditteranee

-/43

RED

Alkoomi Cabernet Merlot, WA

10.5/33

Frankie Shiraz, SA

-/33

El Desparado Pinot Noir, SA

-/43

Henschke 5 Shillings Shiraz Blend, SA

-/57

COCKTAIL

MIMOSA

13.9

Sparkling wine, orange juice

APEROL SPRITZ

15.9

Aperol, sparkling wine, soda

BEER

150 LASHES PACIFIC ALE

10

GREAT NORTHERN LAGER

9

STONE AND WOOD PACIFIC ALE

12

PERONI NASTRO AZZURRO 3.5%

9

DRINKS

All Day

COFFEE

ESPRESSO / DOPPIO		4.1
PICCOLO		5.0
SHORT MACCHIATO / LONG MACCHIATO	S 5.0 L 5.5	
FLAT WHITE / CAPPUCCINO / LATTE	S 5.5 L 6.5	
LONG BLACK	S 4.5 L 5.5	
MOCHA / DIRTY CHAI	S 6.1 L 7.1	
MAGIC		5.5
BATCH BREW	Single Origin Feature Coffee	6.5

HOT DRINKS

HOT CHOCOLATE	S 5.5 L 6.5	
SALTED CARAMEL	S 6.5 L 7.5	
TUMERIC LATTE	NEW S 5.2 L 6.2	
LION'S MANE CACAO ELIXIR	NEW L 6.3	
CHAI	S 5.5 L 6.5	
MATCHA	S 7.3 L 9.1	
BABYCCINO	with marshmallow S 2.5 L 3.5	

TEA

LOOSE LEAF TEA	6.1
English breakfast, earl grey, spiced chai, green, peppermint, lemongrass and ginger	
STICKY CHAI	NEW 6.5
Aromatic sticky spiced chai brewed slowly with milk	
BERRY REVIVE MATE INFUSION	NEW 6.1
Organic elderberry, hibiscus, ginger, rosehip, yerba mate and liquorice root. A bright berry-ginger wellness tea with natural caffeine, antioxidant-rich botanicals and a refreshing tart finish.	
→ Ciddy Citizen Apple Cider Tonic	+ 2.7
→ Honey	+ 0.3

DRINKS

All Day

ICED COFFEE

ICED LONG BLACK	6.3
ICED LATTE	7.2
ICED MOCHA / DIRTY CHAI	7.5
AFFOGATO	6.6
ESPRESSO FRAPPE	9.5
Double espresso, vanilla icecream, milk, ice	
MOCHA FRAPPE	10.1
Vanilla Icecream, full cream milk, chocolate, double espresso, ice	
CLASSIC ICED COFFEE	9.5
Double espresso, vanilla icecream, milk	

SIGNATURE COLD FOAM

BISCOFFEE CRUMBLE COLD FOAM	NEW	10.9
Double espresso, Biscoff cream foam, topped with Biscoff crumble		
STRAWBERRIES AND CREAM COLD FOAM	NEW	10.9
Double espresso, strawberry puree, vanilla cream foam, rose petals		
CHNO VANILLA VELVET COLD FOAM	NEW	10.9
Creamy vanilla cold foam, over CHNO coldbrew black base, topped with a sprinkle of milk crumbs		



SIGNATURE COLD BREW

COLD BREW BLACK	6.8
COLD BREW LATTE	7.3

DRINK ADD-ONS

Biscoff Cold Foam	2.0	Vanilla Cold Foam	2.0
Ice Cream	2.0	Cream	0.8
Syrups	0.5	Maple Syrup	0.5

DRINKS

All Day

COLD DRINKS

ICED CHOCOLATE	6.8
ICED CHAI	6.8
ICED MATCHA	9.3
MILKSHAKE Chocolate, caramel, vanilla or strawberry	7.9
JUICE Orange, apple or pineapple	7.5

HOUSE ICED DRINKS

MANGO PASSIONFRUIT SMOOTHIE Mango, passionfruit, almond milk	10.9
BLUEBERRY SMOOTHIE Berries, ice-cream, milk	10.8
CLASSIC BANANA SMOOTHIE Banana, cinnamon, ice cream, milk	9.8
SUMMER FRAPPE Pineapple, ginger, mint	9.8
TROPICAL CHILLER Orange, mango, banana	9.8
BLUE BUTTERFLY Blueberry, banana, tiger nut milk, organic butterfly pea powder, lemon drizzle	10.9

HOUSE SODAS

STRAWBERRY AND PINK GRAPEFRUIT SODA	6.9
PEACH AND PASSIONFRUIT SODA	6.9
YUZU SODA	6.9
→ Add 30ml House Vodka / House Gin (any soda)	+ 8



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.

(I) Imported Seafood

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

17.5% public holiday surcharge applies.