

ALL DAY MENU



COFFEE & TEA

Single Origin

Espresso	\$3.50
Double Espresso	\$4.00
Long Black	\$4.00

House Blend

Flat White/Latte/Cappuccino	\$4.00
Piccolo/Hot Chocolate	\$4.00
Short Macchiato	\$4.00
Long Macchiato	\$4.50
Mocha	\$4.50
Chai Latte	\$5.00
Matcha/Turmeric Latte	\$5.50
Baby Cino	\$1.00

LOOSE LEAF TEA

English Breakfast, Earl Grey, Chai Chamomile, Green, Peppermint Lemongrass & Ginger	\$4.50
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ICED DRINKS

Iced Coffee/Chocolate/Mocha	\$5.50
Iced Long Black	\$4.00
Iced Latte	\$4.00
Glass of Milk	\$2.00
Bottle of House Sparkling Water	\$5.00

NOAH 'S CREATIVE JUICES

- Crushed Apple	\$6.00
- Valencia Orange	
- Green Juice – apple, peach, kiwi, mango, lime	
- Red Juice – apple, guava, blackcurrant, blueberry, strawberry	

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DAILY BAKED GOODS – SEE BOARD

CIABATTA TOAST choice of house jam/marmalade (GFO)	\$6
FRUIT TOAST choice of house jam/marmalade	\$9
FREE RANGE EGGS poached/fried/scrambled, ciabatta toast, herbs (GFO)	\$13
CANTINA TOASTIE smoked ham, cheddar + aioli	\$12
CREPES nutella, strawberries, orange cream	\$15
HOUSE GRANOLA yoghurt, berry compote + milk	\$16
CORN + ZUCCHINI FRITTERS, avocado, rocket, poached egg, saffron mayo (G/F)	\$17
FISH BRANDADE, poached egg, spinach and chilli mayonnaise	\$18
PORCINI MUSHROOM CROQUETTES (3), cheddar + parmesan, aioli	\$15
DUCK LIVER PARFAIT charred bread, onion jam (GFO)	\$17
RISOTTO, pea, rocket and parmesan	\$16
CANTINA SANDWICH steak, greens + relish	\$16
TRIPLE BACON BAGEL (house slab, streaky, jam) fried egg, avocado, potatoes	\$21
CANTINA SALAD rocket, pear, candied walnut, pecorino (V/O)	Sml \$10/Lge \$16
FREEKAH + LENTIL SALAD, feta, char grilled pumpkin	\$17
<i>(add marinated, grilled chicken + \$6.00)</i>	
SMOKEY FRIED POTATOES Aioli (G/F)	Sml - \$6 /Lge - \$12

CANTINA 663 GNOCCHI – Hand Made Daily

- pan fried with cheese sauce, radicchio + parsley	\$20
- Crispy Belly Pork, Chestnut Mushrooms, Kale, Poached Egg	\$24

DESSERT – All \$12.00

ZEPPOLE – deep fried sweet pizza bread, honey + home made ice cream
RICH CHOCOLATE BROWNIE – home made raspberry ripple ice cream
BREAD PUDDING, raisins, custard, vanilla ice cream

SIDES – all gluten free

Streaky Bacon/Chorizo - \$6.00	Mushrooms/Grilled Tomato - \$6.00	Feta - \$4.00
Fried/Poached Egg - \$3.00	Scrambled Eggs - \$6.00	Baked Beans/Avocado - \$6.00

SOFT DRINKS

Coca Cola, Diet Coke, Lemonade	\$4
Lemon, Lime, Bitter	\$5
Soda, Lime, Bitter	\$5

Beer

Peroni Leggera, 3.5%, Lager. ITA	\$8
Kronenbourg 1664, 5.0%, Wheat. FRA	\$9
Bootleg Brewery, 5.5%, IPA. WA	\$10
Estrella Damm, 4.6%, Lager. SPN	\$10

Wine

house red, white or sparkling	\$8
<i>full wine list available</i>	

SPRITZ/COCKTAILS

ESPRESSO MARTINI	\$18
café patron xo, coffee, vodka	
BLOODY MARY	\$15
tomato juice, vodka, tabasco,	
APEROL/CAMPARI	\$12
prosecco, zest	
SOLERNO SPRITZ	\$12
solerno, prosecco	
HUGO SPRITZ	\$12
elderflower, prosecco, zest	
SPRITZ BIANCO L'ORIGINALE	\$12
white wine, lemon juice, soda	
NEGRONI	\$15
gin, campari, martini rosso	
NEGRONI SBAGLIATO	\$15
brut, campari, martini rosso	
MIMOSA or BELLINI	\$12
orange or peach juice, prosecco	

G/F - gluten free

GFO - gluten free alternative available \$1.50

V/O - vegan alternative available

10% Surcharge on Public Holidays