



D O C C A S A

I V A N H O E



## ALL DAY MENU

### TOAST \$8.5

Sourdough or multigrain w spreads

+ GFO \$2

+ GF Fruit Toast \$2.5

### EGGS YOUR WAY (GFO) \$14

Your choice of

Poached/Scrambled/Fried Eggs on sourdough or multigrain toast

### TURKISH FOLDED EGGS (GFO) (VGO) \$24.5

Folded eggs with house chilli sauce, labna, mild pickled peppers, fresh dill and crispy chorizo on toasted sourdough

### AVOCADO ROYAL (GFO) (VG) (VO) \$24

Chunky avocado with salsa verde, feta, cherry tomatoes, seed mix crisps and a poached egg on multigrain toast

+ halloumi \$5

+ prosciutto \$4.5

### CRISPY PRAWNS BENEDICT \$30

Panko crumbed Prawns w pickle jalapeno, lettuce, poached eggs (2), paprika hollandaise, fresh dill and fried shallots on toasted brioche bread

Note: Replace Prawns with Pulled Pork for Pulled Pork Benedict

### CRISPY FRIED CALAMARI \$25.5

Wild rocket, cherry tomatoes, pickled red onion, cucumber, fried shallots and lemon aioli

### CHICKEN BLT ROLL \$20

Panko crumbed chicken tender with bacon, lettuce, tomato, chutney, avocado and aioli

+ fries \$6

### MUSHROOM TRUFFLE BLISS (GFO) (VO) \$26.5

Sauteed baby king oyster and button mushroom, salsa verde, poached egg, spinach, truffle and mushroom cream on multigrain toast with crispy fried enoki and parmesan cheese

+ bacon \$5

### TIRAMISU FRENCH TOAST \$26

Vanilla mascarpone, biscuits, lemon balm, dusted cocoa powder, fresh berries, brioche toast and side of maple syrup

### GOODEREST BURGER (GFO) \$28.5

Double smashed angus beef patty w crispy bacon, house special burger sauce, cos lettuce, sliced tomato, hi-melt cheese, caramelised onion and a side of thick cut chips

+ double cheese \$1.5

### ROMESCO STRACCIATELLA W

#### PROSCIUTTO \$26.5

Creamy stracciatella w romesco sauce, rocket, fresh pears, pickled red onion, poached egg on sourdough w sliced prosciutto and Italian balsamic glaze

+ bacon \$5

### CONFIT DUCK (GF) \$29.5

W black garlic mashed potato, grilled broccolini, charred shallots, warm plum sauce, crispy shallots and a sunny side up egg (1) dressed w chilli oil

## SIDES

### POLENTA CHIPS \$16

Housemade polenta chips w aioli, rocket and grated parmesan cheese

### HOUSE CHILLI SAUCE \$3

### ALL OTHER SAUCES \$2.5

### POACHED/ FRIED EGG \$3.5

### TOMATO CHUTNEY \$3

### BACON / SPINACH / HALLOUMI / AVOCADO / GRILLED TOMATO / PERSIAN FETA \$5

### CURED SALMON / SAUTEED MUSHROOM / CHORIZO \$6

### THICK CUT CHIPS / SIDE SALAD \$14

Rocket, cherry tomatoes, pickle onion, lemon dressing and feta

## KIDS LUNCH MENU

### CHEESE BURGER (GFO) \$15

w melted cheese, tomato sauce and side of fries

### CHICKEN & CHIPS \$15

### KIDS TOAST (1) (GFO) \$4.2

w spreads

### KIDS EGG ON TOAST (GFO) \$7

+ kids bacon \$2.5

### HAM CHEESE TOASTIES \$9

### KIDS FRENCH TOAST \$15

w vanilla ice cream and maple syrup

## DESERT

LIMITED  
AVAILABILITY

### PANNA COTTA (N) \$12

Housemade vanilla panna cotta w apple compote, raspberry couli, fresh berries and salted almond crumble

## FROM THE CABINET

### PLAIN CROISSANT \$6.5

+ add ham, cheese & tomato \$10

### ALMOND CROISSANT \$7.5

### PAIN AU CHOCOLATE \$7.5

### DELICE CROISSANT (weekends only) \$7.5

### CIABATTA \$16

Crumbed chicken, slaw w chipotle aioli

### LONGUET \$8

Assorted mini rolls

### HAM CHEESE AND TOMATO TOASTIE \$10

### BAGEL \$16

Salmon, onion, creme fraiche and avocado

### HOUSEMADE BROWNIE \$8

### HOUSEMADE BANANA BREAD \$6.5

Toasted w butter

\*10% surcharge applies on Weekends / \*15% surcharge applies on Public Holidays

WE TAKE ALL NECESSARY PRECAUTIONS TO AVOID CROSS CONTAMINATION IN THE KITCHEN BUT PLEASE NOTE THAT ALL FOOD MAY CONTAIN TRACES OF NUTS, GLUTEN, SOY, SESAME & DAIRY.  
PLEASE LET A STAFF MEMBER KNOW IF YOU HAVE ANY ALLERGIES.

GF = Gluten Free / GFO = Gluten Free Option / VG = Vegetarian / V= Vegan / VO = Vegan Option / N = Nuts



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## PANINI

SOPRESSA SALAMI \$15

CHICKEN AVOCADO WALDORF \$16

VEGETARIAN \$14.5

## CAKES & SLICES

ASSORTED CAKES \$7

Gluten free options available

GINGER BREAD \$5

JUMBO MUFFIN \$7

CAKE SLICES \$5.5

HOUSE MADE COOKIES \$6.5 / \$7

## TEA LARSEN & THOMPSON HERBAL TEA

ENGLISH BREAKFAST \$5

EARL GREY \$5

CHINA GREEN TEA \$5

PEPPERMINT \$5

LEMONGRASS & GINGER \$5

CHAMOMILE \$5

DARJEELING \$5

## COFFEE

LATTE, CAPPUCINO, FLAT WHITE \$5.3

LONG BLACK \$5

MAGIC \$5

ESPRESSO - SINGLE / DOUBLE \$4.5 / \$5

MACCHIATO - SHORT / LONG \$4.8 / \$5

BATCH BREW \$6

ICED LATTE \$5.8 / \$6.8

ICED - COFFEE, CHOCOLATE, MOCHA \$8

BABYCINO \$2

DECAF + \$1

BONSOY MILK , ALMOND MILK, + \$0.8

OAT MILK, LACTOSE FREE

LARGE + \$0.5

MATCHA \$6.5

ICED MATCHA \$6.5

+ Strawberry compote \$2.5

PRANA CHAI LATTE \$6.5

## WINES SPARKLING

SALATIN PROSECCO DOC \$12 / \$50

Treviso, Italy

## WINES ROSE

ATLAS ROSE 2023 CLARE VALLEY \$12 / \$52

Clare Valley South Australia

## WINES RED

SAN PIETRO PINOT NOIR \$14 / \$64

Mornington Peninsula

2021 HENRIETTA SHIRAZ \$14 / \$64

Heathcote, Vic

## WINES WHITE

PRINCE CHARDONNAY \$12 / \$48

Pyrenees, Vic

FALLEN GIANTS

RIESLING 2023 GRAMPIANS \$14 / \$64

Grampians

2019 CORTE GIACOBBE

PINOT GRIGIO DOC \$13 / \$56

Delle Venezie

## COLD DRINKS

SAN PELLEGRINO \$5

Aranciata Rossa

Limonata

Chinotto

ORDINARY SODA COLA \$5

COLD PRESSED JUICE \$7

Orange

Apple

Green

Rhubarb

MILKSHAKES \$8 / Kids \$5.5

Chocolate

Vanilla

Strawberry

Banana

Caramel

## COCKTAILS

APEROL SPRITZ \$16

## BOOZY BRUNCH

MIMOSA \$14

Prosecco, orange juice

ESPRESSO MARTINI \$18

Kahlua, Vodka, double espresso

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