



DOCASA

I V A N H O E



AM ESSENTIALS

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

ACAI BOWL (N) \$22

A silky acai blend topped with housemade granola, coconut yogurt, banana and fresh berries

GRANOLA BOWL (N) \$21

Coconut yogurt, housemade granola and fresh berries

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

Crushed avocado with whipped feta, pomegranate and herb salad, tomato and a poached egg on multigrain bread

+ halloumi \$5

+ Smoked salmon \$6.5

CHORIZO FOLDED EGGS (GFO) (VGO) \$25

Fluffy chilli scrambled eggs with grilled chorizo, housemade chilli sauce, whipped feta and fresh spring onion on toasted sourdough

STRACCIATELLA CHILLI EGGS \$26

Stracciatella cheese with housemade chilli sauce, pomegranate & herb salad, crispy fried prosciutto, poached eggs (2), served with toasted sourdough

THE BIG BREAKFAST BOSS (GFO) (VGO) \$28

Eggs your way, bacon, roasted tomato, rosti, smashed avo and chorizo w tomato relish

SEASIDE BENNY \$30

Panko crumbed prawns with poached eggs, cos, sriracha hollandais, crispy shallots and pickled jalapenos on buttered brioche

MISO ROASTED MUSHROOM (GFO) (VO) \$26

With whipped ricotta, salsa verde and a poached egg on toasted multigrain bread and parmesan cheese
+ bacon \$6

BIGGER BITES

ZEN SOBA SALMON BOWL \$29

Gin and beet cured salmon w soba noodle, edamame, avocado, pickled carrot, seaweed salad and soft boiled egg, finished with soy dressing

(note: poached chicken option available)

FIVE SPICE DUCK LEG \$29

Slow-roasted duck leg w roti bread, sunny side up egg, plum sauce, fried shallots, served w a side salad

DOCASA CLASSIC (GFO) \$26

180gm Angus beef patty w housemade burger sauce, tomato, lettuce, hi-melt cheese and caramelised onion on toasted milk bun with fries

+ add bacon \$3

+ double cheese/pickle \$1.5

+ double patty \$7

CRISPY PANKO LAMB CUTLETS \$30

Served with mashed potato, grilled brocolini and side of gravy

MARINARA \$30

Mixed seafood (calamari, prawns and mussels) cooked with garlic, napoli sauce, cherry tomatoes and nduja pangrattato

GARDEN QUARTZ SALAD \$28

With poached chicken, beetroot hummus, brocolini, quinoa, avocado, pomegranate & spinach tossed in yuzu vinaigrette
+ poached egg \$3

Please ask our friendly staff for the
MONTHLY SPECIAL

SIDES

TOMATO RELISH/HOUSE CHILLI SAUCE/ EGG \$3

ALL OTHER SAUCES \$2.5

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

BACON / CHORIZO /SIDES OF CHIPS / FRIED POTATO ROSTI / SAUTEED MUSHROOM \$6

BOWL OF CHIPS / SIDE SALAD \$12

SMOKED SALMON \$6.5

GIN AND BEET CURED SALMON \$8

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 \$3

KIDS GRANOLA (N) \$11

w coconut yogurt, fresh berries and granola

KIDS FRENCH TOAST or RICOTTA HOTCAKES \$15

w vanilla ice cream and maple syrup

SPAGHETTI NAPOLI \$15

Spaghetti cooked in napoli sauce and finished with parmesan cheese

SWEET TREATS

TIRAMISU FRENCH TOAST \$26

Brioche toast w vanilla mascarpone, biscuits, cocoa, dust, fresh berries and maple syrup

RICOTTA HOTCAKES \$26

Ricotta hotcake topped with whipped raspberry mascarpone, fresh berries and raspberry coulis

*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



DECASA

IVANHOE



COFFEE

LATTE, CAPPUCINO, FLAT WHITE \$5

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

MINT HOT CHOCOLATE \$6 / \$6.5

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

+ Chocolate flavour \$2.5

PRANA CHAI LATTE \$6.5

TURMERIC CHAI \$6.5

TEA LARSEN & THOMPSON HERBAL TEA

ENGLISH BREAKFAST \$5

EARL GREY \$5

CHINA GREEN TEA \$5

PEPPERMINT \$5

LEMONGRASS & GINGER \$5

CHAMOMILE \$5

DARJEELING \$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

Please ask our friendly staff for the

SWEET TREATS

available today

COLD DRINKS

SAN PELLEGRINO \$5

Aranciata Rossa

Limonata

Chinotto

ORDINARY LEMONADE COLA \$5

LEMON LIME BITTER \$9

COLD PRESSED JUICE \$7

Pure OJ

Cloudy Apple

Antiox

Immunity

Green Juice

MILKSHAKES \$8 / Kids \$5.5

Chocolate

Vanilla

Strawberry

Banana

Caramel

COCKTAILS

APEROL SPRITZ \$16

ESPRESSO MARTINI \$18

Kahlua, Vodka, double espresso

BOOZY BRUNCH

MIMOSA \$14

Prosecco, orange juice

WINES SPARKLING

SALATIN PROSECCO DOC \$12 / \$50

Treviso, Italy

WINES WHITE

PRINCE CHARDONNAY \$12 / \$48

Pyrenees, Vic

VERMENTINO DI SARDEGNA \$17 / \$42.5

Sardinia, Italy

2024 LITTLE VESPA PINOT GRIGIO \$15 / \$37.5

King Valley, Vic

WINES ROSE

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

Clare Valley South Australia

WINES RED

SAN PIETRO PINOT NOIR \$14 / \$64

Mornington Peninsula

2023 LITTLE VESPA SANGIOVESE \$15 / \$37.5

King Valley, Vic

IL PALAZZO CHIANTI \$17 / \$42.5

Chianti, Toscana, Italy

SPARKLING WATER

Free of Charge

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