

ALL DAY MENU

ALL DAY BREAKFAST/BRUNCH 7AM-3PM

LUNCH 11.30AM-3PM

ORDER & PAY AT COUNTER

TOAST YOUR WAY 6

sourdough, rye or fruit loaf with pepe saya cultured butter & your choice of spread- peanut butter, jam, vegemite, nutella

B & E ROLL 8

bacon & fried egg with BBQ or tomato sauce, milk bun + provolone cheese \$2

NONNO ORLANDO 18

grilled porchetta, 2 runny fried eggs, melted provolone, rocket, seeded mustard mayo in a milk bun. served with shoestring fries + Italian sausage \$4

SMASHED AVO (PB) 16

smashed avocado & pea, beetroot hummus, toasted seeds, cherry tomato & mint on sourdough + poached egg \$3 + halloumi fresco \$5

PANTRY GRANOLA & YOGURT 14

housemade granola, greek yogurt, honey, seasonal fruits

SHROOMS ON TOAST (V) 19

sauteed wild mushroom, whipped ricotta, lemon zest, parmesan, burnt butter & sage, on thick rye + poached egg \$3

BREAKFAST DEL CAMPIONE (BIG BREKKY) 24

two eggs your way [poached, scrambled or fried] with bacon, sauteed mushroom & kale, avocado, roasted tomato & sourdough + Italian sausage \$4

BAKED RICOTTA & BLUEBERRY HOTCAKES (V) 20

topped with fresh seasonal berries, orange cinnamon mascarpone, crushed Italian biscotti & maple syrup + vanilla gelato \$4 (please allow 20 min bake time)

[V] VEGETARIAN [PB] PLANT BASE [VA] VEGETARIAN AVAILABLE EVOO = EXTRA VIRGIN OLIVE OIL

IMPORTANT INFORMATION

EXTRA CHARGE FOR ADD ONS | LET OUR STAFF KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS
NO BYO - WE ARE FULLY LICENSED
PASTA ITALIA PROMOTES THE RESPONSIBLE SERVICE OF ALCOHOL | 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS
CELEBRATORY CAKES ARE WELCOMED, HOWEVER \$2.50/PERSON SERVICE FEE APPLIES

EGGS BENEDICT (VA) 18

sourdough, 2 poached eggs, roasted tomato, kale, basil sumac hollandaise with your choice of one- bacon, smoked salmon, Italian sausage or avocado. + halloumi fresco \$5

CORN & ZUCCHINI FRITTERS (V) 18

sicilian tzatziki, poached egg, fresh herb & tomato salad, paleo seed mix & rocket pesto [nut free] + smoked salmon \$5

ABRUZZESE BURGER 19

angus beef patty, maple pancetta, provolone cheese, lettuce, truffle aioli & house-made tomato relish in a milk bun. served with shoestring fries + fried egg \$3

NOURISH BOWL (PB) 19

roasted pumpkin, quinoa, beetroot hummus, seeded avocado, kale, grape tomato + poached egg \$3 + wild mushroom \$3

HOUSE SALAD OF THE DAY [check our daily display] 13

+ smoked salmon \$5

MEATBALL SUB 16

nonna's meatballs, whipped ricotta, fresh basil, shaved parmesan & cracked pepper in a ciabatta roll

CHICKEN COTOLETTA PANINI 12

classic chicken schnitzel, rocket, tomato, mayo & pesto on sourdough

IL VEGANO (PB) 12

grilled veggies, avocado, beetroot hummus, alfalfa sprouts, & toasted seed mix on rye

KIDS

CHEESY TOASTIE CUT IN FINGERS 6

EGGS ON TOAST 10

scrambled or fried egg, hash brown & toast

BABY HOTCAKE WITH MAPLE & BERRIES 10

SPAGHETTI (CHITARRA) NAPOLETANA [from 11.30am] 13

RIGATONI OSSO BUCCO RAGU [from 11.30am] 13

PASTA FROM 11.30AM

SPAGHETTI [CHITARRA] CRAB 37

spanner crab meat, grape tomato, basil, garlic, chilli, white wine, evoo

LINGUINE PRAWN ROSE 30

prawn, zucchini, garlic, white wine, rocket, napoletana, cream

SPAGHETTI [CHITARRA] JULIANO 24

pork sausage, mushroom, garlic, parmesan, rocket, white wine, lemon, evoo & crunchy breadcrumbs

RIGATONI OSSO BUCCO RAGU 22

5hr braised beef shank, tomato, parmesan

LINGUINE FABIANO 24

chicken breast pieces, sundried tomato, shallots, garlic, napoletana, cream

SPAGHETTI [CHITARRA] MELANZANE (PB) 22

eggplant, basil, garlic, napoletana, crunchy breadcrumbs [egg free]

STARTERS & SIDES

SHOESTRING FRIES W/ TRUFFLE AIOLI 9

ROAST POTATO W/CHIPOTLE VEGAN AIOLI 10

BOLOGNESE ARANCINI BALLS [4] 10

ROCKET & PARMESAN SALAD 10

CALAMARI FRITTI, LEMON, AIOLI (GF) 20

GARLIC BREAD [2] 8

SIDES

truffle aioli 2 hash brown 9.5

housemade beetroot hummus 2 bacon 9.5

housemade tomato relish 2 avocado 4

hollandaise sauce 2 scrambled eggs 4

gluten free bread 3 italian sausage 4

poached/fried egg 3 corn & zucchini fritter 4

double smoked ham 3 smoked salmon 5

wild mushrooms 3 truffle scrambled eggs 5

sauteed kale 3 grilled halloumi fresco 2pcs 5



COFFEE & TEAS

SHORT BLACK, RISTRETTO.....	3.5
CORRETTO.....	4
espresso with a dash of sambucca	
PICCOLO, MACCHIATO.....	3.8
CAPPUCCINO, LATTE, FLAT WHITE, LONG BLACK.....	4/4.5
HOT CHOC, CHAI LATTE, MOCHA.....	4/4.7
BABYCCINO.....	2
TEA.....	5
english breakfast, earl grey, green, peppermint, chamomile	

EXTRAS

EXTRA SHOT, DECAF.....	0.70
ALMOND, SOY, LACTOSE FREE MILK	0.70
VANILLA, CARAMEL, HAZELNUT, HONEY	0.70
WHIPPED CREAM	0.70
VANILLA GELATO SCOOP	4

SMOOTHIES & SHAKES

TROPICAL PASH SMOOTHIE	8
banana, passionfruit, mango sorbet, almond milk	
CLASSIC CHOC MILKSHAKE	7
vanilla gelato, chocolate syrup, milk	
COFFEE FRAPPE	7
espresso, vanilla gelato, milk & ice	
ICED CHOCOLATE	7
chocolate syrup, vanilla gelato, milk, whipped cream	
<i>milk can be substituted</i>	

- COLD DRINKS -

COKE, COKE NO SUGAR, LEMONADE	4.5/10
JUICED LIFE COLD PRESSED JUICES	
ORANGE OR WATERMELON & MINT.....	6.5
SANTA VITTORIA	4.5
CHINOTTO, ARANCIATA ROSSA, PEACH ICE TEA	
SODA WATER, GINGER ALE, TONIC WATER	
HOUSE MADE LEMON, LIME & BITTERS	8
SANTA VITTORIA	4.5
STILL MINERAL WATER, SPARKLING MINERAL WATER	

DRINKS MENU

- SPARKLING -

BOTTEGA IL VINO PROSECCO [DOCG]	
VENETO, ITALY 11%.....	200ml.....21.5

- WHITE -

STARBOROUGH SAUVIGNON BLANC	
2018, MARLBOROUGH, NZ 13%.....	12.5/45
SHELL BAY CHARDONNAY	
2018, SA 12.8%.....	10/35
FABIANO PINOT GRIGIO [IGT]	
2017, VERONA, ITALY 12%.....	10/35

- RED -

SCARPANTONI SHIRAZ	
2016, MCLAREN VALE, SA 14.5%.....	12.5/45
WICKED THORN PINOT NOIR	
2019, MCLAREN VALE, SA 13.5%.....	12.5/45
VERNAIO CHIANTI [DOCG]	
2018, TUSCANY, ITALY 13%.....	12.5/45
STONEFISH CABERNET SAUVIGNON	
2019, MARGARET RIVER, WA 14.8%.....	45
SHELLBAY CABERNET SAUVIGNON	
2018, WILYABRUP, WA 13.5%.....	10/35

- ROSE -

STONEFISH ROSE	
2019, MARGARET RIVER, WA 12.5%.....	12.5/45

- BEER ON TAP -

HAIRYMAN BREWERY, LOCAL CRAFT BEER	
MURPHY'S MUTINY MID-STRENGTH LAGER	
TAREN POINT 3.3%.....	8
FOLLETS FABLE PACIFIC LAGER FULL	
TAREN POINT 4.7%.....	8.5

- BOTTLED -

ICHNUSA PREMIUM LAGER	
300ML ITALY 4.8%	9
STRONGBOW APPLE CIDER	
350ML AUSTRALIA 4.7%	8

- MOCKTAILS -

VIRGIN LYCHEE MOJITO

LYCHEE, MINT, LIME, SODA.....	12
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- COCKTAILS -

LYCHEE BELLINI

LYCHEE PUREE, PROSECCO.....	9
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MIMOSA

ORANGE JUICE, PROSECCO.....	9
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APEROL SPRITZ

APEROL, PROSECCO, SODA WATER.....	13
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ESPRESSO MARTINI

VODKA, KAHLUA, VITTORIA COFFEE.....	18
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LYCHEE LIME FIZZ

VODKA, LYCHEE SYRUP, HONEY, LIME JUICE, SODA.....	16
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NO BYO - WE PROMOTE RESPONSIBLE SERVICE OF ALCOHOL



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& SHARE IT TO
OUR FACEBOOK
& INSTAGRAM