

Breakfast Menu

PASTRIES

selection at counter

TOAST

Artisan Breads & Sourdough,
Organic Banana Bread, Gluten Free
Bread
Seasonal spreads & jams

+ add Nutella OR Ricotta & honey 3

RICOTTA HOTCAKE 21

[allow 15 minutes] best to share
Maple syrup, seeds & grains,
cream, seasonal fruit, flowers

CROISSANT 8

Double smoked ham and cheese

BIRCHER MUESLI 10

Orange & Apple soaked oats,
almonds & fruit, stirred thru Greek
yogurt

YOGHURT W BERRY COMPOTE 10

Blueberries, strawberries,
macadamias
+Add Toasted Granola 4

EGGS YOUR WAY 9

2 eggs poached, scrambled or
fried on sourdough

+ add extra egg, mushrooms,
cannellini beans 4

+ add avocado, bacon, smoked
salmon 5

BAKED EGGS 12

Italian style eggs baked in a
rich tomato sauce, served with
focaccia.

6 AVOCADO TOAST CALABRESE 12

Avocado slices, whipped goats
cheese & nduja on sourdough
+add poached egg 4

BRUSCHETTA PROSCIUTTO 16

ricotta, cherry tomatoes,
prosciutto, poached egg, basil oil

FRITTATA 14

Egg, asparagus, mushroom,
spinach & pecorino cheese with
sourdough
+ add in house smoked salmon 5

Breakfast Bowls

SALMON POWER BOWL 17

smoked salmon, quinoa, olives,
zucchini ribbons, spinach, cherry
tomatoes
+add poached egg 4

ZUCCHINI FRITTER BOWL 17

spinach, roast pumpkin, avocado,
poached eggs, pumpkin seeds

BRECKIE VEG BOWL 18

[V, GF] roasted butternut pumpkin,
avocado, quinoa, broccolini,
toasted pepitas, roasted
cauliflower
+ add poached egg 4

PANINO 10

Panino roll baked in house daily

- Bacon and egg
- Prosciutto, basil, boconcini,
tomato
- Salami, rocket, pesto, provolone
- Spinach, mushroom, egg,
provolone

Lunch & Dinner

Antipasti - Starters

HOUSE BAKED FOCACCIA SERVED W LUNCH AND DINNER

ANTIPASTO (FOR 2) 30

San Daniele prosciutto, salami, buffalo mozzarella, grilled eggplant, olives, focaccia

ARANCINI (4) 12

rice balls w pumpkin & taleggio cheese

CAPRESE 18

burratta, heirloom tomatoes, balsamic & basil.

+ add San Danielle prosciutto 5

EGGPLANT PARMIGIANA 18

slices of eggplant layered w mozzarella cheese, tomato & fresh basil.

POLPETTE 18

pork & veal meatballs w tomato passata & house made focaccia.

GRILLED OCTOPUS CONFIT 19

cherry tomato's, celery, squid, rocket, lemon & parsley vinaigrette.

Insalate - Salad

TUNA TAGLIATA 19

quinoa, goat cheese, radicchio, cherry tomatoes, green beans.

GRILLED CHICKEN TENDERLOIN 17

grilled pear, rocket, walnuts, gorgonzola dolce latte

SALMON FILLET 19

beetroot, pearl barley watercress, pickled onion horse radish crème fraiche

GOLDEN BEETROOT 17

farro, almonds, white krauti, pomegranate, goats curd dressing. +add grilled chicken tenderloin or grilled tuna. 7

+add grilled chicken breast or beetroot cured salmon 7

Primi

Pasta & Risotto

ALL PASTA HAND MADE DAILY

LASAGNE 22

traditional bolognese

VEGETARIAN LASAGNE 20

spinach lasagne sheets w asparagus, pumpkin, zucchini and béchamel sauce.

SAFFRON ANGEL HAIR 25

w spanner crab, garlic oil, chilli, bottarga, chives

SPINACH TAGLIATELLE PASTICCIATE 22

bolognese ragu, cream, shaved parmesan

BEETROOT GNOCCHI 24

in taleggio cream and truffle

PAPPARDELLE W LAMB RAGU 26

slow cooked lamb ragu w handmade pappadelle pasta

MUSHROOM RISOTTO 22

porcini, wild mushrooms w truffle oil

Lunch & Dinner

Secondi - Main

SKIRT STEAK 28
portobello mushroom, porcini purée

CRUMBED FISH OF THE DAY 28
eggplant caponata, salmoriglio vinaigrette

**ROMAN STYLE
VEAL SALTIMBOCCA** 28
wrapped in prosciutto, sage leaves & served w steamed spinach

Contorni - Sides

**HAND CUT POTATO CHIPS,
TRUFFLE SALT** 8

**BROCCOLINI, ZUCCHINI AND PEAS,
OLIVE OIL & LEMON** 12

MIX LEAF SALAD 10

**ROCKET, PEAR AND PARMESAN
SALAD** 12

Desserts

TIRAMISU 12
rich layered sponge soaked in espresso & marsala, mascarpone cheese, and cocoa powder.

PANNA COTTA 12
vanilla panna cotta with mango coulis & berries

CANNOLI [EACH] 6
pistachio mascarpone, coffee or ricotta

AFFOGATO 9
vanilla bean gelato w shot of espresso
+add Frangelico 5

**SEE COUNTER FOR DAILY ITALIAN
CAKES, BOMBOLONE AND BISCOTTI**

Gelato

bespoke gelato made by love crepe exclusively for il bacio

ONE SCOOP 5
TWO SCOOPS 8
THREE SCOOPS 10

flavours; salted pistachio, vanilla, chocolate, coffee crunch, strawberry sorbetto

dairy free – black coconut milk gelato [v, gf]

Pizza

- 1. PIZZA BIANCA (V)** 12
cheese base crust w garlic,
rosemary, oregano
- 2. MARGHERITA** 20
tomato base, mozzarella, fresh
basil
- 3. SFILATINO** 24
rolled pizza filled with a mix of
four italian cheeses, topped with
rocket **OR** prosciutto di parma &
parmesan
- 4. NAPOLETANA (V)** 22
tomato base, mozzarella,
anchovies, kalamata olives,
oregano, basil
- 5. DIAVOLA PICCANTE** 23.5
tomato base, mozzarella, salami,
chilli, basil
- 6. THREE SAUSAGE PIZZA** 27
tomato base, mozzarella,
italian sausage, chorizo, lamb &
rosemary sausage
- 7. GAMBERI PICCANTE** 28
tomato base, fresh prawns,
artichokes, zucchini, chilli, garlic
- 8. MAIALONA** 28
tomato, mozzarella, ham, salami,
italian sausage, capsicum,
mushroom, basil
- 9. CONTADINA** 25
tomato base, mozzarella,
mushroom, italian sausage
- 10. CALABRESE (V)** 25
tomato base, mozzarella,
mushroom, eggplant, zucchini,
capsicum, olives, basil
- 11. DELIZIOSA W PROSCIUTTO** 28
tomato base, mozzarella,
prosciutto, rocket, shaved
parmesan cheese
- 12. GUSTOSA** 27
tomato, mozzarella, mushroom,
salami, gorgonzola, basil
- 13. PATATA** 26
taleggio, potatoes, pork sausages,
radicchio
- 14. QUATRO FORMAGGI (V)** 26
mozzarella, bocconcini, parmesan,
gorgonzola
- 15. CAPRICCIOSA** 27
tomato base, mozzarella cheese,
mushroom, ham, artichokes,
salami, basil
- 16. PIZZA CAPRESE (V)** 24
bocconcini, sliced fresh tomato,
basil
- 17. NUTELLA PIZZA** 18
pizza base with Nutella, fresh
strawberries and icing sugar