



BREAKFAST

[6AM - 11AM]

anzac bbq burger - fried egg, bacon, melted gouda, tomato relish, smokey bbq sauce, brioche bun 15 [includes coffee]

toast & spreads - lightly toasted organic sourdough, spelt honey bread or gluten free with house churned butter & seasonal preserves ^V 9

eggs your way - scrambled, poached or fried with your choice of organic sourdough or spelt honey loaf 13

wild hempnola, activated buckwheat, coconut chips, raw nuts, sweet cocoa, segmented fruit & yoghurt panna cotta ^{VGO GF} 16

hickory'd salmon - cold smoked salmon, corn fritters, whipped curd, pickled kohlrabi, goddess dressing, poached egg 21.5

oricao waffle - dark chocolate buttermilk waffle, caramelised banana, salted caramel, lemon myrtle sugar dust & nougat ice cream ^V 18

the old eggs benedict in a new way - bourbon glazed pork shoulder, poached eggs, sriracha hollandaise, granny smith apple & mint, served on organic sourdough 21

the promenade - thick cut bacon, saltbush & pepperberry pork sausage, sautéed mushroom, potato hash, roasted tomato, eggs, sourdough 25

extras - thick cut bacon 4 ... avocado 4 ... sautéed mushrooms 3

ANZAC BRUNCH

[11AM - 3PM]

ancient grain garlic & rosemary bread, with flaked nori salt & smoked scamorza ^V 12

organic housemade hummus served with warm pinsa pide & your choice of:

- ~ cretan cold pressed olive oil, pepper drops ^{VG} 15
- ~ hot citrus seared mixed olives ^{VG} 17
- ~ 12hr pulled, raisin & macadamia pasted lamb shoulder 19

a selection of **australian & imported cheese** accompanied with muscatels, truffle honey, apple, quince, cherry bread ^V 28

OYSTERS

oysters natural - chilli raspberry bloody mary ^{GF}
(3) - 14 (6) - 26 (9) - 38

oysters kilpatrick - bacon loin shavings, chorizo crumbs, spiced bbq glaze
(3) - 15 (6) - 28 (9) - 40

BRUNCH PLATES

orange lemon ricotta - buffalo ricotta, black & blueberry chutney, organic cherry almond sourdough ^V 19

hickory'd salmon - cold smoked salmon, corn fritters, whipped curd, pickled kohlrabi, goddess dressing, poached egg 21.5

oricao waffle - dark chocolate buttermilk waffle, caramelised banana, salted caramel, lemon myrtle sugar dust & nougat ice cream ^V 18

the old eggs benedict in a new way - bourbon glazed pork shoulder, poached eggs, sriracha hollandaise, granny smith apple & mint, served on organic sourdough 21

SMALL PLATES

famous wagyu beef sliders (2), celeriac remoulade, monterey jack cheese, truffle mayo, brioche buns 18

charred baby calamari, red witlof, calamari leg crackle, basil puree, tomato vinaigrette ^{GF} 19

spanish braised veal & pork meat balls, raisins, pine nut crumb, roasted chorizo, smoked tomato salsa 18

seared sardine crostini, chilli prune parsley relish, candied lime, pistachio soil 17

SMALL VEGETARIAN PLATES

charred aubergine, black garlic, sumac yoghurt, pomegranate, mizithra cheese ^{GF V} 15

carnaroli arancini with wild mushrooms, leek, truffle, blue cheese, basil creme. ^{GF V} 16

zucchini & dill sprigs crostini, beet fig relish, chèvre, smoked almond, avocado mousse ^{VG} 16

“that’s amore” burrata, hand tied soft centred mozzarella, tomato basil jam ^V 20

BURGERS

Our burgers are served between brioche buns & with thick cut chips.

terrace bbq - grilled beef patty, egg & bacon burger, melted gouda, tomato relish, smokey bbq sauce 20 [includes 285ml furphy ale]

veggie - spiced lentil veggie patty, lettuce, tomato, red onion, beetroot, grilled zucchini, tomato relish ^V 17.5

spicy chicken - grilled spicy chicken tenderloin, candy bacon, crumbed brie, cos lettuce, sriracha aioli 18.5

wagyu & shroom - premium wagyu patty, grilled mushroom, gouda & gruyère cheese, spanish onion, tomato relish, horseradish mayo 19.5

wagyu - premium wagyu patty, jarlsberg cheese, caramelised onion, vine tomato, beetroot, pickles, tomato relish, horseradish mayo 19.5

Add to your burger:

+ avocado 4.5 + bacon 2.5

SALADS

charred chicken & roasted kipfler, baby cos, asparagus, smashed egg, spiced green goddess dressing ^{GF} 26

smoked ocean trout, avocado, yellow zucchini, medley tomatoes, buckwheat tabbouleh, orange poppyseed dressing ^{GF} 26

fior di latte cheese salad, farro seeds, asparagus, hazelnut pimento hummus, raisins, vine tomato, evoo house made pita ^V 23

SIDES

roasted carrots, toasted pepita seeds, balsamic butter ^{V GF} 9

greens garden salad, lime thyme vinaigrette ^{VG GF} 9

buttered pimento fries, oregano dusting, aioli ^V 9

thick cut chips with aioli & ketchup ^V 9

truffled polenta chips with house made mayo ^{V GF} 10

ARTISIAN PINSA PIZZA HISTORY

Our pizza is super special. . . Of course all our toppings are seasonally fresh & premium but that goes without saying. . . But it is the flour that demands the most attention. . . “Pinsa Romana Flour” is actually an ancient formulation brought about by the Roman army put together by the chefs of the days when supplies were inconsistent at best. You could say they stumbled on it! The Flour is made up of a special recipe “Soy flour, Rice flour & 00 Wheat flour” & retains 25% more water content than any other finished Pizza Dough. When cooked “Pinsa Romana” pizza base is crunchy on the outside, actually cooked but soft in the middle & consequently easy to digest. Try “Pinsa Romana” ancient formula and see for yourself.

PIZZA

bufala - san marzano tomato, mozzarella di bufola, fresh basil, extra virgin olive oil ^V 20

the veggie farmer - slow roasted pumpkin, zucchini, broccolini, kale, fresh ricotta, basil pesto, toasted pine nuts ^V 21

scamorza - wild mushrooms, fresh ricotta, smoked scamorza, creamed basil ^V 23 - add prosciutto 5

left bank chicken - grilled free range chicken breast, harissa hummus, roasted red peppers, danish feta and balsamic glaze 24

parma crudo - prosciutto, caramelised onion, artichokes, gorgonzola cheese 26

salami two times - mild sopressa salami, truffled veneto salami, spanish chorizo, roma tomatoes, fresh mozzarella & jalapeño mayo 25

BTW. . . Artisan Pinsa Romana Pizza is now available right here on Southbank Promenade & exclusively at Left Bank Melbourne Cocktail Bar & Restaurant.

HAPPY ENDINGS

spiced apple & pecan bread butter pudding, vanilla rum custard, pistachio caramel, madagascan vanilla bean ice cream ^V 14

warm raspberry, hazelnut & choc chip fudge, dulce de leche, toffee popcorn & coffee meringue ^{GF V} 14

salted dark chocolate torte, peanut butter ice cream & chocolate fairy floss, caramel shards ^{GF V} 14

crème brulee, passion fruit gel, lavender pineapple macaroon, organic honey nougat ice cream ^{GF V} 14

LIQUOR & CREAM

montenegro & ice cream - two scoops of vanilla bean ice cream with a side shot of amaro montenegro liqueur 12

frangelico & ice cream - two scoops of vanilla bean ice cream with a side shot of amaro frangelico liqueur 12

rosé & ice cream - two scoops of vanilla bean ice cream in a glass of ‘days of rosé’ 14

SWEET DIGESTIVES

espresso affogato - vanilla bean ice-cream with a side shot of white sambucca 14

strawberry **sangria ice pop** cocktail 16

15% surcharge applies on Public Holidays

GF ~ Gluten Free | V ~ Vegetarian | VG ~ Vegan

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. We apologise for any inconvenience but we do not split bills.