

COTTO

MENU

HONEY KISSED AVO (V / N / VGO / GFO)

Smashed avo, dijon & seeded mustard, citrus almond cream, orange, gremolata, honey, sourdough. **25**

ADD: poached egg +4 | smoked salmon +8

BIG BREAKFAST (GFO)

Bacon, chipolata sausage, poached eggs, truss-tomatoes, avo, halloumi, hollandaise, sourdough. **33**

BEEF BRISKET BENNY (GFO)

16 hour house brisket, chipotle BBQ, pickled onion, paprika hollandaise, sourdough. **28**

CHILLI FRENCH CRAB

Croissant, chilli crab scrambled eggs, hollandaise, shallots. **27**

GRANOLA & MANGO PANNA COTTA (N / GF)

Orange yoghurt, granola, mango purée, fresh fruit. **22**

EGGS YOUR WAY (GFO)

Two eggs, sourdough or dark rye. **16**

ADD: bacon +6

BREKKIE BURGER (VO / GFO)

Brioche bun, fried egg, bacon, smashed avo, Swiss cheese, chilli tomato relish, oak lettuce. **20**

SPAGHETTI CRAB (GFO)

Crab, tomato, garlic, onion, chilli, wine, cream, parsley. **36**

CHERRY TOMATO PASTA (V / VGO / GFO)

Short tube pasta (mezze rigatoni), pan-fried cherry tomato, garlic, olive oil, parmesan, basil. **28**

CHICKEN COTOLETTA PANINO

Panino, house made schnitzel cutlets, lemon mayo, red onion, iceberg lettuce, french fries. **28**

STEAK SANDO

Focaccia, rump cap, chimichurri, pickled onion, Swiss cheese, kewpie mayo, oak lettuce, french fries. **30**

DOUBLE SMASH BEEF BURGER (GFO)

Brioche, double beef smashed patty, double American cheese, onions, pickles, ketchup, mustard, french fries. **27**

POKEY BOWL (V / VGO / GF)

House pickled veggies, quinoa, edamame, kewpie, sesame and shallots served with a ginger and soy dressing, with choice of protein. **21**

ADD: chicken cotoletta +8 | smoked salmon +8
crispy beef +8 | 2 poached eggs +8 | fried tofu +8

SALMON POTATO CAKES (GF)

Corn, zucchini, edamame potato cake, mint pea purée, smoked salmon, poached eggs, tobiko, dill. **28**

FRENCH TOAST

Brioche, mascarpone, mango purée, raspberry purée, meringue, berries, maple syrup. **26**

PISTACHIO & RICOTTA WAFFLES (N / GF)

Matcha mascarpone, pistachio spread, ricotta cream, pistachio praline, berry coulis, fresh fruit. **26**

FRENCH FRIES (GF) 10 / SWEET POTATO FRIES (GF) 13

ADD-ONS

Egg	+4	Maple Syrup	+2
Feta	+4	Mushroom	+6
Avocado	+5	Waffle (GF)	+7
Broccolini	+5	Chorizo	+7
Cherry Fried Tomatoes	+5	Pork & Fennel Sausage	+7
Bacon	+6	Smoked Salmon	+8
Halloumi	+6	Grilled Chicken	+8
Hollandaise	+4	Fried Tofu	+8
		Chicken Cotoletta	+8

(V) VEGETARIAN

(VO) VEGETARIAN OPTION

(N) CONTAINS NUTS

(VG) VEGAN

(VGO) VEGAN OPTION

(GF) GLUTEN FREE

(GFO) GLUTEN FREE OPTION

Kitchen Closes at 2.30pm Daily
Additional charges may apply



VISIT OUR INSTAGRAM
TO SEE OUR FOOD!

Our gluten free meals are made using gluten free ingredients, although they're prepared in the same kitchen environment as all our dishes. Our meals are prepared in an environment where nuts and seeds are commonly used. Please advise staff of any allergies.

Evenly split bills only and no substitutions
10% surcharge on weekends applies

COFFEE		SODA		FRESHLY SQUEEZED JUICES		TEA	
ESPRESSO	4.0	CHINOTTO	6.0	ORANGE	9.5	ENGLISH BREAKFAST	5.0
MACCHIATO, HALF LATTE	4.7	LIMONATA	6.0	JUICE OF THE MONTH	10.0	Ceylon black tea.	
CAPPUCCINO	5.3	ARANCIATA ROSSA	6.0	Ask our friendly staff.		FRENCH EARL GREY	5.0
LATTE	5.3	FRESH SMOOTHIES		COLD PRESS JUICES		Black tea, bergamot, marigold, blue cornflower, rose petals.	
FLAT WHITE	5.3	TROPICAL BREEZE	9.5	ENERGISE	9.0	GREEN TEA	5.0
LONG BLACK	5.3	Mango, coconut milk, pineapple, banana, mint.		Pineapple, silverbeet, lime, spinach, cos lettuce, mint.		CHAMOMILE	5.0
HOT CHOCOLATE	5.3	ADD PROTEIN POWDER	+1	ANTIOX	9.0	GINGER & LEMONGRASS	5.0
SWEET MATCHA LATTE	6.0	GREEN GOODNESS	10.5	Apple, raspberry, rhubarb, passionfruit.		Ginger chips and cut lemongrass.	
MOCHACHINO	6.2	Spinach, banana, pineapple, chia seeds, almond milk		ROOTS	9.0	PEPPERMINT & PETALS	5.0
BABYCINO	2.0	ADD PROTEIN POWDER	+1	Beetroot, apple, lemon, ginger.		Peppermint, lime blossoms, rose petals, calendula flowers.	
SPECIALITY MILKS	+1	PROTEIN POWER UP	10.5	IMMUNITY	9.0	CHAI - CALMER SUTRA	6.5
Bonsoy, oat, lactose free, almond, coconut.		Vanilla protein powder, dates, peanut butter, goji berries, chia seeds, almond milk.		Carrot, orange, pineapple, celery, lemon, tumeric.		Award winning sticky chai like no other - Black tea, zingy fresh ginger root, local Victorian honey & freshly ground spices.	
MUG SIZE	+1	ADD ESPRESSO SHOT	+1	APPLE	9.0		
		WATER					
		STILL					
		(470ml)	5.0				
		(750ml)	9.0				
		SPARKLING					
		(470ml)	5.0				
		(750ml)	9.0				

COLD BEVERAGES			
ICED LATTE	6.5	BATCH BREW MUG	7.0
MILKSHAKES	10	Also referred to as 'pour over' or 'drip' coffee, our Batch Brew is less acidic, mild in flavour and allows you to enjoy the more intricate flavours and aromas of the coffee.	
SPECIALITY MILKS	1	Using a single origin coffee bean, it follows a filtered coffee process, where water slowly absorbs the bean's delicate oils and fragrances.	
Bonsoy, oat, lactose free, almond, coconut.			
COLD BREW COFFEE	8	NITRO COFFEE	8.5
A smooth, refreshing coffee served chilled. Cold brew highlights the coffee bean's natural floral, herbal, and fruity notes, influenced by its origin, farming, and roasting profile.		Served cold on tap, our specialty coffee blend is slowly brewed for 12-24 hours, creating our rich and smooth signature cold brew. We then infuse it with nitrogen and chill it in a keg, allowing the flavours to develop and deepen. The result is a sweet, full-bodied coffee with a creamy froth, much like the world-famous Guinness stout. A smooth, buttery and luscious mouthful, with a velvety charm!	
Unlike traditional hot brewing, which can oxidize oils and break down acids, cold brew is steeped in cool water for 24 hours, which preserves its delicate flavours. The result is naturally sweet, less acidic coffee, ready to be enjoyed.			

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