

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**

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, 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. **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 are prepared in the same kitchen environment as all of our dishes. Our meals are also prepared in an environment where nuts and seeds are commonly used. Please make staff aware of any allergies.

Evenly Split Bills Only & No substitutions

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| <h1>COFFEE</h1> | | <h2>ORGANIC SODA</h2> <div>CRISP APPLE6.0</div> <div>BLACKCURRANT6.0</div> | | <h2>FRESHLY SQUEEZED JUICES</h2> <div>ORANGE9.5</div> <div>APPLE9.5</div> <div>JUICE OF THE MONTH10.0 Ask our friendly staff.</div> | | <h1>TEA</h1> <div>ENGLISH BREAKFAST5.0 Ceylon black tea.</div> <div>FRENCH EARL GREY5.0 Black tea, bergamot, marigold, blue cornflower, rose petals.</div> <div>GREEN TEA5.0</div> <div>CHAMOMILE5.0</div> <div>GINGER & LEMONGRASS5.0 Ginger chips and cut lemongrass.</div> <div>PEPPERMINT & PETALS5.0 Peppermint, lime blossoms, rose petals, calendula flowers.</div> <div>CHAI - CALMER SUTRA6.5 Award winning sticky chai like no other - Black tea, zingy fresh ginger root, local Victorian honey & freshly ground spices.</div> | |
| ESPRESSO | 4.0 | <h2>FRESH SMOOTHIES</h2> <div>TROPICAL BREEZE9.5 Mango, coconut milk, pineapple, banana, mint. ADD PROTEIN POWDER+1</div> <div>SMOOTHIE OF THE MONTH10.5 Ask our friendly staff about the monthly smoothie special.</div> <div>PROTEIN POWER UP10.5 Vanilla protein powder, dates, peanut butter, goji berries, chia seeds, almond milk. ADD ESPRESSO SHOT+1</div> | | <h2>COLD PRESS JUICES</h2> <div>ENERGISE9.0 Pineapple, silverbeet, lime, spinach, cos lettuce, mint.</div> <div>ANTIOX9.0 Apple, raspberry, rhubarb, passionfruit.</div> <div>ROOTS9.0 Beetroot, apple, lemon, ginger.</div> <div>IMMUNITY9.0 Carrot, orange, pineapple, celery, lemon, tumeric.</div> | | | |
| MACCHIATO, HALF LATTE | 4.7 | | | | | | |
| CAPPUCCINO | 5.3 | | | | | | |
| LATTE | 5.3 | | | | | | |
| FLAT WHITE | 5.3 | | | | | | |
| LONG BLACK | 5.3 | | | | | | |
| HOT CHOCOLATE | 5.3 | | | | | | |
| SWEET MATCHA LATTE | 6.0 | | | | | | |
| MOCHACHINO | 6.2 | | | | | | |
| BABYCINO | 2.0 | | | | | | |
| SPECIALITY MILKS Bon soy, oat, lactose free, almond, coconut. | +1 | | | | | | |
| MUG SIZE | +1 | | | | | | |

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| <h1>COLD BEVERAGES</h1> | | | |
| ICED LATTE | 6.5 | BATCH BREW MUG | 7.0 |
| MILKSHAKES Espresso, chocolate, vanilla, strawberry. | 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 Bon soy, oat, lactose free, almond, coconut. | 1 | Using a single origin coffee bean, it follows a filtered coffee process, where water slowly absorbs the bean's delicate oils and fragrances. | |
| 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. 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. | | 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! | |

