

# COTTO

## BRUNCH

### EGGS & BACON

(GFO)

Your preferred style of eggs, crispy bacon, freshly toasted sourdough or dark rye.

19

### HONEY KISSED AVO

(V / N / VGO / VEG / GFO)

Dijon and seeded mustard smashed avo, on toasted sourdough served with citrus almond cream, fresh orange, lemon gremolata and honey. Sweet, punchy, fresh!

24

### BREAKI BURGER

(GFO)

Pork and fennel sausage, crispy bacon, fried egg, swish cheese, tomato relish, cos lettuce, brioche bun.

19

### SIN-AMON WAFFLES

(V / N / GF)

Belgium waffles tossed in cinnamon and sugar topped with lemon whipped mascarpone, fresh berries and fruit, salted caramel, hazelnut praline, and coulis. Wickedly good!

24

### BIRCHERS BERRY BLISS

(V / N / VGO / VG)

House made Bircher muesli, with freshly squeezed apple juice, coconut yoghurt, cinnamon, honey and berry coulis, topped with seasonal berries and edible flowers.

Start your day fresh!

20

### EGGS YOUR WAY

(GFO)

Your preferred style of eggs, freshly toasted sourdough or dark rye.

16

### CHILLI FRENCH CRAB

Blue Swimmer crab and Cotto Sambal chilli paste scramble, stuffed in a buttery French croissant, hollandaise, fresh coriander and crispy shallots.

The crab wandered into a French farm and the rest is history...

27

### BEEF BRISKET BENNY

(GFO)

16 hour house rubbed brisket, pulled with aromatic chipotle BBQ, served on toasted sourdough, topped with pickled onions, paprika Hollandaise and lime cheek. Try to just have one bite...

28

### NDUJA LIKE IT SPICY?

(GFO)

Espresso and whiskey flamed Italian Nduja sausage on Turkish bread with whipped kaffir fetta and scrambled eggs. Rich and spicy bursting with flavours of whiskey and coffee, with a little zest!

28

## ADD-ONS

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

## LUNCH

### LAMB SHOULDER

(GF)

16 hour lamb shoulder served with lamb currant reduction, sumac citrus labneh, and pea tendrils. Melt in your mouth lamb perfection!

36

### PASTA RAGU

(GFO)

16 hour brisket ragu with carrots, onion and a medley of mushrooms, tossed in paccheri. Italy meets American low and slow for a showdown of flavour!

28

### OJJA-OJJA!

(V / GFO)

Middle Eastern staple with a Cotto twist! Aromatic and spiced with tomatoes, cumin, capsicum, zucchini, poached eggs and cream cheese served with toasted sourdough.

Warm, comforting, like a big hug for your mouth.

23

Highly recommend chorizo for a kick! +7

### COTTO POKEY POKE

(V / VFO)

House pickled veggies, quinoa, edamame, kewpie, sesame and shallots served with a ginger and soy dressing, with choice of protein. Want something fresh, light and bursting with flavour? This is it...

19

Add grilled chicken breast	+8
Add smoked salmon	+8
Add crispy beef	+8
Add 2 poached eggs	+8
Add fried tofu	+8

### PICANHA PATATAS BRAVAS

200g Rump cap sous vide in duck fat and thyme, seared medium rare and topped with house Chimichurri. Served with Patatas Bravas tossed in the chef's sweet and salty spice mix. For the true meat connoisseur...

38

## SIDES

### CAULIFLOWER

Roasted cauliflower with lemon-honey sumac tahini.

16

### WHISKEY NDUJA BRUSSELS

Whisky Brussel sprouts with house made Nduja on an orange yoghurt topped with Manchego.

18

### STUFFED BANANA PEPPERS

Banana peppers stuffed with cream cheese and bacon, topped with Manchego cheese and chargrilled lime.

16

### PATATAS BRAVAS

tossed in the chef's sweet and salty spice mix.

12



(V) VEGETARIAN  
(N) NUTS (TREE)  
(VG) VEGAN  
(VGO) VEGAN OPTION  
(GF) GLUTEN FREE  
(GFO) GLUTEN FREE OPTION

\* ADDITIONAL CHARGES MAY APPLY

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  
Kitchen Closes at 2.30pm Daily

# COFFEE

ESPRESSO	4
MACCHIATO, HALF LATTE	4.4
CAPPUCCINO	4.9
LATTE	4.9
FLAT WHITE	4.9
LONG BLACK	4.9
HOT CHOCOLATE	5.3
SWEET MATCHA LATTE	5.5
MOCHACHINO	5.5
CHAI - CALMER SUTRA	6
Award winning sticky chai like no other - Black tea, zingy fresh ginger root, local Victorian honey & freshly ground spices.	
BABYCINO	+2
SPECIALITY MILKS	+1
Bon soy, oat, lactose free, almond, coconut.	
MUG SIZE	+1

# ORGANIC SODA

CRISP APPLE	5
LEMON LIME AND BITTERS	5
GINGER ALE NATURAL	5
OLD FASHIONED LEMONADE	5
BLACK CURRENT BLISS	5

# WATER

STILL		
(375ml)	4.5	
(750ml)	8	
SPARKLING		
(375ml)	4.5	
(750ml)	8	

# FRESHLY SQUEEZED JUICES

ORANGE SPLASH	8
Orange.	
ABSOLUTE APPLE	8
Apple.	
MADE WITH LOVE	9.5
Watermelon, pineapple, apple.	
REFRESHER	9.5
Watermelon, apple, orange, mint.	
VITAMIN BOOST	9.5
Pineapple, orange, lemon, carrot.	
GREEN & LEAN	9.5
Cucumber, ginger, apple, pineapple.	

# FRESH SMOOTHIES

GREEN GOODNESS	9.5
Banana, cucumber, apple, spinach, kiwi fruit.	
BERRY BLAST	9.5
Blueberries, pineapple, banana, mint.	
TROPICAL BREEZE	9.5
Mango, coconut milk, pineapple, banana, mint.	
ADD PROTEIN POWDER	+1
HEALTHIES PROTEIN POWER UP	10.5
Vanilla protein powder, dates, peanut butter, goji berries, chia seeds, almond milk.	
ADD ESPRESSO SHOT	+1

# TEA

## BLACK TEA

ENGLISH BREAKFAST	4.9
Ceylon black tea.	
FRENCH EARL GREY	4.9
Black tea, bergamot, marigold, blue cornflower, rose petals.	
CHAI	4.9
Ceylon black tea, rose petals, cloves, cardamom, cinnamon, vanilla.	

## GREEN TEA

GREEN	4.9
Green tea.	
GREEN BLEND	4.9
Green tea, blackberries, raspberry strawberries, fig, peony blossom.	

## HERBAL

BETROOT & BERRIES	4.9
Beetroot, apple pieces, elderberries, hibiscus, red currants, blackberries, strawberries, raspberries.	
BLOSSOM BLEND	4.9
Calendula, red clover, nettle, clivers, dandelion root, elder & hibiscus flowers, ginger, spearmint.	
LAVENDER & MINT	4.9
Lavender buds, hibiscus, peppermint.	
GINGER & LEMONGRASS	4.9
Ginger chips and cut lemongrass.	
ORGANIC	4.9
Organic chamomile.	
PEPPERMINT & PETALS	4.9
Peppermint, lime blossoms, rose petals, calendula flowers.	

# COLD BEVERAGES

ICED LATTE	5.9	BATCH BREW MUG	6.7
MILKSHAKES	8	Also referred to as 'pour over' or 'drip' coffee, our Batch Brew is less acidic, mild in favour 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.	
Bon soy, oat, lactose free, almond, coconut.			
COLD BREW COFFEE	8		

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 flavors. The result is naturally sweet, less acidic coffee, ready to be enjoyed.

## NITRO COFFEE 8.5

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 flavors 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!

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