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BREAKFAST

EGGS ON TOAST	\$13
Poached, scrambled or fried on your choice of toast Plain sourdough, Grain sourdough OR Gluten-free toast	
TOAST AND SPREADS	\$8
Sourdough, sourdough grain, fruit toast, gluten free toast Choice of honey, marmalade, strawberry jam, raspberry jam, peanut butter & Vegemite	
HOUSE TOASTED GRANOLA (V)	\$15.5
Spiced seeds, nuts & grains toasted with maple syrup, served with Greek yoghurt, fresh apple, banana, strawberries, and drizzled with honey	
VANILLA AND BUTTERMILK PANCAKES (V)	\$19.5
Fresh strawberries & banana, passionfruit coulis, raspberry crumble and vanilla creme fraiche	
HEALTHY BREAKFAST BOWL (V) (DF) (GF)	\$20
Avocado, broccolini, roasted pumpkin, shoots, buckwheat, beetroot relish, kale crisps finished with dukkah and a soft boiled egg	
SMASHED AVOCADO ON TOAST (V)	\$20
Smashed avocado served with toasted sourdough, feta cheese, poached eggs, lemon and olive powder Add smoked salmon \$7	
ROASTED PUMPKIN & CORN FRITTERS (V)	\$19.5
Romesco sauce, poached eggs and feta finished with kale crisps and dukkah	
ROASTED PORK BELLY BENEDICT	\$20
Roasted pork belly, house made hash browns, poached eggs, hollandaise sauce and apple salad,	
THE BIG BREAKFAST	\$21
Your choice of toast and eggs with chorizo, mushrooms, grilled tomato, spinach & hash brown	

SIDES

Bacon, Mushrooms, Homemade hash brown, Spinach, Grilled tomato, Feta cheese, Hollandaise sauce	\$6
Avocado, Homemade chorizo, Smoked salmon, Haloumi	\$7
Shoestring fries with truffled aioli, Sassy house salad	\$9
Tomato sauce, BBQ sauce, Chilli sauce, American Mustard, Worcestershire sauce	\$1.5

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VG) Vegan
All dishes may contain traces of nuts, dairy, gluten and egg

TOASTIES

EGG & BACON ROLL	\$12
Toasted Turkish roll, two fried eggs & bacon Add cheese \$3	
HAM, CHEESE & TOMATO TOASTIE	\$10
On toasted plain sourdough OR Grain sourdough	
GRILLED MUSHROOM & SPINACH TOASTIE (V)	\$14.5
Sauteed mushroom, spinach & melted cacciocavollo with truffled bechemal on toasted sourdough	
SMOKEY BEEF BRISKET TOASTIE	\$14.5
Slow cooked smokey beef brisket, buttered cabbage, pickled cucumber, coriander, red onion, cheese, chipotle aioli on sourdough	
HARRISA CHICKEN TOASTIE	\$14.5
Spicy confit chicken, spinach, spring onions, melted cheese, aioli on toasted sourdough	
CUBAN SANDWICH	\$15.5
Roasted pork belly, ham, pickles, swiss cheese and mustard on a toasted roll	
Add Shoestring or Sweet Potato Fries	\$6

LUNCH

All our pastas are handmade by our chefs

SOUP OF THE DAY	\$12
See our specials board	
FRESH MOZZARELLA (V)	\$15
With basil , tomato and fried polenta	
GRILLED CHICKEN SALAD	\$19.5
Cos lettuce, crispy bacon, croutons, parmesan with anchovy dressing and soft boiled eggs. Add extra grilled chicken \$8	
FRIED CALAMARI SALAD	\$21.5
Shredded white cabbage, radish, pickled cucumber, shaved carrot and finger lime dressing finished with crispy shallots and wasabi mayo	
SPAGHETTI MEATBALLS	\$24.5
Served in a rich succulent tomato sugo	
RICOTTA AND HERB GNOCCHI (V)	\$24.5
With shaved zucchini, chilli and fresh basil finished with fresh mozzarella	
ELE'S LASAGNE	\$25
Ele's Grandfather traditional recipe finished with Napoli or Ragu sauce and shaved parmesan	
CRUMBED CHICKEN SCHNITZEL	\$27
With an Italian coleslaw See our specials board for more options	

PIZZA

FOCCACIA (V) Herb and garlic, or with cheese	\$15
MARGHERITA (V) Tomato sugo, Fior di latte, basil & E.V.O	\$17.5
PEPPERONI Tomato sugo, double pepperoni, red onion, olives, fior di latte & E.V.O	\$18.5
PROSCIUTTO Tomato sugo, fior di latte, prosciutto, rocket, shaved parmesan & E.V.O	\$18.5
CAPRICCIOSA Tomato sugo, mushroom, prosciutto crudo,, anchovies, olives, fior di latte & E.V.O	\$18.5
BOMBA CALABRESE Tomato sugo, Nduja, cherry tomatoes, fior di latte & Carolina reaper chilli oil (very hot chilli)	\$18.5
CHICKEN ME Tomato sugo, fior di latte, poached chicken, mushroom and broccolini	\$19.5
DIAVOLA Tomato sugo, fior di latte, Ele's spicy salami, peppers & olives	\$21.5
PRAWN ME Tomato & garlic sugo, shaved zucchini, marinated chilli prawns & rocket	\$21.5
SALSICCE E' CIPOLLA Fior de latte, caramelised onion, pork sausage, parmesan, silverbeet, mild chilly oil	\$18.5
TRUFFLED PORCETTA Truffled oil, porchetta, fior di latte, parmesan, rocket and shaved parmesan	\$18.5
POTATO AND ROSEMARY (V) Confit garlic puree, roasted potato, leek, fior di latte, rosemary & grated parmesan (Vegan option available)	\$18.5
MUSHROOM (V)(VG) Confit garlic puree, fior di latte, caramelised onion, roasted mushroom, cherry tomatoes and rocket (Vegan option available)	\$19.5
VEGGIE ME (V) (VG) Tomato sugo, fior di latte, shaved zucchini, capsicum, eggplant, broccolini (Vegan option available)	\$18.5

Add toppings \$4 each

Gluten free base \$3

A SWEET AFFAIR

CHURROS Spanish doughnuts with cinnamon sugar & chocolate sauce	\$15
STEAMED ORANGE PUDDING With orange butterscotch sauce, chocolate crumbs & vanilla ice-cream	\$15
TIRAMISU Axil coffee, chocolate & almond biscuit	\$14
DARK CHOCOLATE MOUSSE Poached vanilla pear and raspberry crumble	\$16

DIGESTIVES

LIMONCELLO	\$10.5 ea
COGNAC	
PORT	
MUSCAT	
AMARETTO	
AVERNA	
BRANDY (VSOP)	

What a great way to finish off your lunch - dessert and a digestive

BURGERS

CHEESEBURGER	\$14
Beef patty, cheese, pickles, onion, mustard, tomato sauce	
MONROE BEEF BURGER	\$15.5
Beef patty, cheese, pickles, tomato, lettuce, sassy sauce, mayo	
THE SASSY	\$17.5
Beef patty, bacon, egg, cheese, caramelised onion, tomato, beetroot, lettuce, sassy sauce, mayo, in a beetroot bun	
DOUBLE TROUBLE	\$19
Double beef patty, double cheese, double bacon, pickles, lettuce, mustard, sassy sauce	
SASSY FRIED CHICKEN	\$17.5
Buttermilk fried chicken, cabbage and apple slaw, cheese, chipotle aioli, charcoal bun	
SPICY LAMB	\$17.5
Lamb kofta patty, battered onion rings, cheese, beetroot relish, tomato, rocket, mint yoghurt, beetroot bun	
FISH BURGER	\$17.5
Crumbed or grilled fish fillet, cheese, pickles, tomato, lettuce, tartare sauce, matcha bun	
PORKY PIG	\$17.5
Slow cooked pulled pork, cabbage and apple slaw, coriander, chipotle aioli	
SASSY PEOPLE (V)	\$17.5
Chickpea and pumpkin patty, grilled haloumi, beetroot relish, roasted capsicum, rocket, mint yoghurt, matcha bun	
BEET IT (V) (VG)	\$17.5
Beetroot and lentil patty, vegan cheese, sliced beetroot, shredded red and white cabbage, coconut and tahini yoghurt, beetroot bun	

Add-ons \$4 each

Gluten Free buns available