BREAKFAST

EGGS ON TOAST $14
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

SMASHED AVOCADO ON TOAST (V) $22.5
Smashed avocado served with toasted sourdough, fresh mozzarella cheese, poached eggs, lemon and olive powder

VANILLA AND BUTTERMILK PANCAKES (V) $20.9
Fresh strawberries & banana, strawberry coulis, raspberry crumble and vanilla creme fraiche

HEALTHY BREAKFAST BOWL (V) (DF) (GF) $20.9
Avocado, broccolini, roasted pumpkin, shoots, buckwheat, beetroot relish, kale crisps finished with dukkah and a soft boiled egg

ROASTED PUMPKIN & CORN FRITTERS (V) $20.9
Romesco sauce, poached eggs and ricotta salata finished with kale crisps and dukkah

ROASTED PORK BELLY BENEDICT $21.9
Roasted pork belly, house made hash browns, poached eggs, hollandaise sauce and apple salad

THE SASSY BREAKFAST $22.9
Your choice of toast and eggs with bacon, mushrooms, grilled tomato, spinach & hash brown

SIDES

Bacon, Mushrooms, Avocado, Haloumi, Spinach, Grilled tomato, Hollandaise sauce, Homemade hash brown	$6 ea
Shoestring fries	$9
Sweet potato fries, Onion rings	$10 ea
Arancini	$4.5

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, aioli and mustard on a toasted roll

AVOCADO ROLL (V) $14.5
Avocado spread, tomato, melted cheese, red onion, spinach and aioli on a toasted roll

OMELETTE ROLL $15.5
Spring onion, mushroom, cheese, spinach, truffled aioli on a toasted mroll

***Gluten Free option available**

LUNCH

HOME-MADE LASAGNE WITH NAPOLI OU RAGU $26.9
Ele's grandfather traditional southern italian recipe. Its a truly unique lasagne that will leave you begging for the recipe

SPAGHETTI MEATBALLS $25
Pork and fennel meatballs cooked in a rich succulent tomato sugo finished with shaved parmesan

HOME-MADE RICOTTA & HERB GNOCCHI (V) $26.9
Roasted cauliflower, red onion, spinach & pine nuts finished with smoked ricotta salata

CASARECCE & BROCCOLINI (V) $25
Sauteed broccolini, shallots and garlic finished with basil and fresh mozzarella

ELE'S SPICY SALAMI PENNE $26.9
Napoli sauce, garlic, chilli, roasted capsicum, olives finished with shaved parmesan and a touch of extra hot chilli oil

HAND-MADE FETTUCINE $26.9
Slow cooked beef brisket, semi dried tomato and kale topped with shaved parmesan

CRUMBED CHICKEN SCHNITZEL $27
With Italian coleslaw

GRASS FED SCOTCH FILLET (200G) $27
Served with shoestrings fries and red wine jus

SALADS

SMOKED TROUT SALAD $23.5
With kipfler potatoes, semi dried tomato, shaved fennel, radish, red onion, asparagus finished with soft boiled eggs and horseradish vinaigrette

ROASTED CARROT AND BROCCOLINI SALAD $19.5
With buckwheat, fresh herbs, rocket, haloumi finished with romesco dressing , kale crisps and dukkah

SASSY HOUSE SALAD $19.5
Rocket leaves, Orange segment & Almonds

CHICKEN TENDERS

ORIGINAL $10.5
3 fried buttermilk chicken tenders in our special spice mix with kewpie mayo

BACON 'N" CHEESE LOADED $12.5
3 fried original chicken tenders loaded with crispy bacon, cheese & spring onions finished with sassy sauce

GARLIC GINGER SOY $10.5
3 fried chicken tenders marinated in ginger, garlic & soy with wasabi mayo, fresh lime and spring onions

SOUTHERN $12.5
3 fried buttermilk chicken tenders coated in southern style mix, fresh coriander and chipotle aioli

SAUCES

Tomato sauce, BBQ sauce, American Mustard, Wasabi, Chipotle aioli, Aioli, Sriracha, Sassy spicy sauce, Mayonnaise — 50c ea

PIZZA

FOCCACIA (V) $16.5
Herb and garlic, or with cheese

MARGHERITA (V) $19.5
Tomato sugo, Fior di latte, basil & E.V.O

PEPPERONI $21.5
Tomato sugo, fior di latte, double pepperoni, red onion & olives

PROSCUITTO $21.5
Tomato sugo, fior di latte, prosciutto, rocket, shaved parmesan & E.V.O

CAPRICCIOSA $21.5
Tomato sugo, mushroom, prosciutto crudo, anchovies, olives, fior di latte & E.V.O

BOMBA CALABRESE $21.5
Tomato sugo, Nduja, cherry tomatoes, fior di latte & Carolina reaper chilli oil (very hot chilli)

CHICKEN ME $21.5
Tomato sugo, fior di latte, poached chicken, mushroom and brocolini

DIAVOLA $23.5
Tomato sugo, fior di latte, Ele's spicy salami, peppers & olives and Carolina reaper chilli oil (very hot chilli)

PRAWN ME $23.5
Tomato & garlic sugo, shaved zucchini, marinated chilli prawns & rocket

SALSICCE E' CIPOLLA $21.5
Fior de latte, caramelised onion, pork sausage, parmesan, silverbeet, (mild chilly oil)

TRUFFLED PORCETTA $23.5
Truffled oil, porchetta, fior di latte, parmesan, rocket and shaved parmesan

POTATO AND ROSEMARY (V) $21.5
Confit garlic puree, roasted potato, leek, fior di latte, rosemary & grated parmesan (Vegan option available)

MUSHROOM (V) $23.5
Confit garlic puree, fior di latte, caramelised onion, roasted mushroom, cherry tomatoes and rocket (Vegan option available)

VEGGIE ME (V) $23.5
Tomato sugo, fior di latte, shaved zucchini, capsicum, eggplant, broccolini (Vegan option available)

Add toppings $4 each — Gluten free base $3

A SWEET AFFAIR

CHURROS $15
Spanish doughnuts with cinnamon sugar & chocolate sauce

COCONUT AND VANILLA PANNACOTTA $15
With pineaaple & mint salad, mango puree and coconut tuile

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

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