

## BREAKFAST

<b>EGGS ON TOAST</b>	\$14
Poached, scrambled or fried on your choice of toast Plain sourdough, Grain sourdough OR Gluten-free toast	
<b>TOAST AND SPREADS</b>	\$8
Sourdough, sourdough grain, fruit toast, gluten free toast. Choice of honey, marmalade, strawberry jam, raspberry jam, peanut butter & Vegemite	
<b>HOUSE TOASTED GRANOLA (V)</b>	\$15.5
Spiced seeds, nuts & grains toasted with maple syrup, served with Greek yoghurt, fresh apple, banana, strawberries, and drizzled with honey	
<b>SMASHED AVOCADO ON TOAST (V)</b>	\$25.5
Smashed avocado served with toasted sourdough, feta cheese, poached eggs, lemon and olive powder	
<b>VANILLA AND BUTTERMILK PANCAKES (V)</b>	\$23.5
Fresh strawberries & banana, strawberry coulis, raspberry crumble and vanilla creme fraiche	
<b>HEALTHY BREAKFAST BOWL (V) (DF) (GF)</b>	\$23.5
Avocado, broccolini, roasted pumpkin, shoots, buckwheat, beetroot relish, kale crisps finished with dukkah and a soft boiled egg	
<b>ROASTED PUMPKIN &amp; CORN FRITTERS (V)</b>	\$23.5
Romesco sauce, poached eggs and feta cheese finished with kale crisps and dukkah	
<b>ROASTED PORK BELLY BENEDICT</b>	\$24.5
Roasted pork belly, house made hash browns, poached eggs, hollandaise sauce and apple salad	
<b>THE SASSY BREAKFAST</b>	\$25.5
Your choice of toast and eggs with bacon, mushrooms, grilled tomato, spinach & hash brown	

## TOASTIES

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

## LUNCH

<b>HOME-MADE LASAGNE WITH NAPOLI OU RAGU</b>	\$26.9
Ele's grandfather's traditional southern Italian recipe with napol ou ragu. Its a truly unique lasagne that will leave you begging for the recipe	
<b>SPAGHETTI MEATBALLS</b>	\$25
Pork and fennel meatballs cooked in a rich succulent tomato sugo finished with shaved parmesan	
<b>HOME-MADE RICOTTA &amp; HERB GNOCCHI (V)</b>	\$26.9
Roasted cauliflower, red onion, spinach & pine nuts finished with smoked ricotta salata	
<b>CASARECCE &amp; BROCCOLINI (V)</b>	\$25
Sauteed broccolini, shallots and garlic finished with basil and fresh mozzarella	
<b>ELE'S SPICY SALAMI PENNE 🌶️🌶️🌶️</b>	\$26.9
Napoli sauce, homemade salami, garlic, chilli, roasted capsicum, olives finished with shaved parmesan and a touch of extra hot chilli oil	
<b>HOME-MADE FETTUCINE</b>	\$26.9
Slow cooked beef brisket, semi dried tomato and kale topped with shaved parmesan	
<b>CRUMBED CHICKEN SCHNITZEL</b>	\$27.9
With Italian coleslaw and a wedge of lemon	
<b>GRASS FED SCOTCH FILLET (300G)</b>	\$32.9
Served with shoestrings fries and red wine jus	

GLUTEN FREE PASTA AVAILABLE AT \$3

## SALADS

<b>SMOKED TROUT SALAD</b>	\$26.9
With kipfler potatoes, semi dried tomato, shaved fennel, radish, red onion, asparagus finished with soft boiled eggs and horseradish vinaigrette	
<b>ROASTED CARROT AND BROCCOLINI SALAD</b>	\$21.9
With buckwheat, fresh herbs, rocket, haloumi finished with romesco dressing, kale crisps and dukkah	

## CHICKEN TENDERS

<b>ORIGINAL</b>	\$12.5
3 fried buttermilk chicken tenders in our special spice mix with kewpie mayo	
<b>BACON 'N' CHEESE LOADED</b>	\$14.5
3 fried original chicken tenders loaded with crispy bacon, cheese & spring onions finished with sassy sauce	
<b>GARLIC GINGER SOY</b>	\$12.5
3 fried chicken tenders marinated in ginger, garlic & soy with wasabi mayo, fresh lime and spring onions	

## SIDES

Bacon, Mushrooms, Avocado, Haloumi, Spinach,	\$6 ea
Grilled tomato, Hollandaise sauce, Homemade hash brown	\$9
Shoestring fries	\$9
Sweet potato fries, Onion rings	\$10 ea
Arancini	\$4.5
Tomato sauce, BBQ sauce, American Mustard, Wasabi,	50c ea
Chipotle aioli, Aioli, Sriracha, Sassy spicy sauce, Mayonnaise	

## PIZZA

<b>FOCCACIA (V)</b>	\$16.5
Herb and garlic, or with cheese	
<b>MARGHERITA (V)</b>	\$19.5
Tomato sugo, Fior di latte, basil & E.V.O	
<b>PEPPERONI</b>	\$21.5
Tomato sugo, fior di latte, double pepperoni, red onion & olives	
<b>PROSCIUTTO</b>	\$22.5
Tomato sugo, fior di latte, san danielle prosciutto, rocket, shaved parmesan & E.V.O	
<b>CAPRICCIOSA</b>	\$21.5
Tomato sugo, mushroom, prosciutto crudo, anchovies, olives, fior di latte & E.V.O	
<b>BOMBA CALABRESE</b>	\$22.5
Tomato sugo, Nduja, cherry tomatoes, fior di latte & Carolina reaper chilli oil (very hot chilli)	
<b>CHICKEN ME</b>	\$21.5
Tomato sugo, fior di latte, poached chicken, mushroom and broccolini	
<b>DIAVOLA</b>	\$23.5
Tomato sugo, fior di latte, Ele's spicy salami, peppers & olives and Carolina reaper chilli oil (very hot chilli)	
<b>PRAWN ME</b>	\$23.5
Tomato & garlic sugo, shaved zucchini, marinated chilli prawns & rocket	
<b>SALSICCE E' CIPOLLA</b>	\$22.5
Fior de latte, caramelised onion, pork sausage, parmesan, silverbeet, mild chilly oil	
<b>TRUFFLED PORCETTA</b>	\$23.5
Truffled oil, porchetta, fior di latte, parmesan, rocket and shaved parmesan	
<b>POTATO AND ROSEMARY (V)</b>	\$21.5
Confit garlic puree, roasted potato, leek, fior di latte, rosemary & grated parmesan (Vegan option available)	
<b>MUSHROOM (V)</b>	\$23.5
Confit garlic puree, fior di latte, caramelised onion, roasted mushroom, cherry tomatoes and rocket (Vegan option available)	
<b>VEGGIE ME (V)</b>	\$23.5
Tomato sugo, fior di latte, shaved zucchini, capsicum, eggplant, broccolini (Vegan option available)	

Add toppings \$4 each

Gluten free base \$5

## A SWEET AFFAIR

<b>CHURROS</b>	\$15
Spanish doughnuts with cinnamon sugar & chocolate sauce	
<b>COCONUT AND VANILLA PANNACOTTA</b>	\$15
With pineapple & 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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NO SPLIT BILLS