



PIZZA

MARGARITA	18
<i>San Marzano tomato, Fiore di latte, Basil, olive oil</i>	
BURRATA	25
<i>Heirloom Tomato, onion, olive oil, pesto, rocket, Burrata</i>	
CAPRICCIOSA	18
<i>ham, mushroom, olives, fire di latte</i>	
HICKORY HAM	18
<i>smoked ham, pineapple chutney, sage, Mozzarella</i>	
Truffle Mushroom	20
<i>Garlic, mixed mushroom, mozzarella, pasrsley</i>	
PEPPERONI	20
<i>san marsano, pepperoni, fior di latte, EVO</i>	
PRAWNS	22
<i>Hot garlic sauce, duo of cheese, prawns, rocket, pickled onion</i>	
PROSICUTTO	22
<i>San Marzano tomato, mozzarella, Rocket, Parmessan</i>	
CHICKEN	18
<i>Roast chicken, mozzarella, mozzarella ,B.B.Q sauce, Pineapple</i>	
SPICED FRIED CALAMARI PIZZA	18
<i>Crispy fried calamari, spiced aioli, rocket, dash of lemon</i>	
PIZZA SPECIAL	
<i>Please ask our friendly Team member</i>	



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BRUNCH

Light start

Artisan fruit toast, Sour dough or GF bread, Yarra Valley Honey, Soft butter, Jam (DFO)

Classic eggs

Fried / Scrambled/ Poached/ Boiled with Artisan Sour bread (GFO / DFQ)

Add Ons

Bacon - 6 / Mushrooms - 3.5 / Tassie smoked salmon - 6.5
Grilled tomato - 2/ Hollandaise or Relish - 2
Italian Sausage - 6 / House made hash - 3.5
Avocado - 5 / Artesian Sour bread - 2

Egg Benny

English muffin, Poached eggs, Hickory smoked ham, Hollandaise add Spinach -\$2 Salmon -\$6.5

Salmon Florentine

English muffin, Tassie smoked Salmon, Dill cream cheese, Hollandaise, Spinach
Add Ham - \$3 Bacon - \$6

Pumpkin & Organic Bees Honey open face

Pumpkin sour bread, Herby charred pumpkin smash, Ricotta, Organic Yarra Valley Bees Honey Pickles, Peppita, Dill oil, Greens

Add Ons-

Poached eggs - 5
Bacon - 6
Smoked Salmon - 6.5
Avocado - - 5

Avocado Breaky

Fresh avocado, Poached egg, honey goats' curd, sage and Tomato chutney, Pickled target beets, Thin toast. Bacon (GFO, DFO)

Cereal Bowl

Choice of cereal with fruits, Nuts, Yoghurt & A choice of hot or cold milk (V, VE)

Omelet

Chorizo or Pulled chicken, Eggs, Tomato, Onion, Jalapeños Hollandaise, Cheese, Salad (GF, DFO)

Pancakes

Fresh berries, Flavoured maple, Mascarpone, Bruleed banana, Spiced caramel butter, House made marmalade, Ice cream (V)

Hot Nduja chili Scramble

Spanish spicy pork Nduja scramble, Artesian croissant, Chili cream fraiche, Tomato kasundi, Coriander oil

Wagyu MB5 / chicken burger

Sesame bun, Bacon, Pickles, Lettuce, Aged balsamic, Cheese, Tempura onion, Chipotle mayo, Chips (GFO)
Add Fried free range egg \$2

Veg burger

Sesame bun, Smoked scamorza, Grilled vegetable medley, Charred capsicum mayo, Onion rings, Pesto (GFO)



LARGE PLATES

Gnocchi

Duo of mushrooms, Tossed in pesto sauce, Parmesan cheese

Cesar Salad

Cos lettuce, Poached eggs, Prosciutto classic dressing, croutons
Add Chicken-\$5

Fish & chips with a twist

Beer battered Fish of the day, Pineapple Slaw, Truffle salted chips, Remoulade

180g Wagyu steak focaccia

Cooked to medium rare, Bacon, Onion confit, Cheese, Rocket, Duck fat roast potato, Sour cream (DF / GFO)

Charred pumpkin

Coconut curry sauce, Falafel, Chili cashew, Fresh coconut (V, VE, DF, GF)

Seafood

Prawns, squid, Clams, Basil, Capers, Garlic butter, Tomatoes, Charred lemon, Handmade spaghetti (DFO)

classic Linguine carbonara

Linguine tosed in rich bacon saeue, Parmesan

Chicken Parma

Crumbed chicken, Melted cheese, Concasse, Roast Potao, Salad, Pickles

Soft Shell Crab Taccos

Crispy fried soft shell crab, Salsa, Avocado, Citrus, Siracha mayonnaise

Dry Rub Pork Rib

Apple sloe, Smoked B.B.Q sauce, Pickles, Chips

Pumpkin & cous cous salad

Grilled pumpkin, Mixed leaves, Couscous, Pickled beetroot, Fetta
Add - chicken -\$5 / eegg - \$3

Morroccon style Braised Lamb

Pitta bread, Hummus, Arabic spiced Yoghurt, Nuts, Salad

surf & Turf Rice

Mix of seafood, Chicken satay, Peanut sauce, Fried egg, Chili paste, Prawn crackers

Lemon Pepper Calamari

Crispy fried calamari tossed in lemon pepper dust, Salad or Chips, Spiced dip

Sri Lankan Kotthu

Chopped roti tossed with chicken curry & Vegetables served with chicken kebob

SIDES

Chips

Truffle aioli (V, May contain gluten)

Duck roast potato

Grated keffa, Rosemary oil (DFO, GF)

Salad

Lettuce, House made pickles, Mustard dressing, Parmigiano Reggiano (DFO, VEO)

Please advise your host of food allergies or intolerance's

V- Vegetarian
VE- Vegan
VEO- Vegan Option
GF - Gluten Free
GFO- Gluten Free Option
DF - Dairy Free
DFO - Dairy Free Option

DESSERTS

Hot Chocolate Pudding

Warm Chocolate pudding with chocolate sauce & iced cream

Classic Cream Caramel

Silky Vanilla cream, Salted caramel sauce, Cream Freiche, Flambeed berries.

KID'S MENU

Cheese Omelet

Cheddar, 2 eggs, chips, Tomato sauce (GF, DFO)

kids Pancakes

Berries, Bruleed banana, Ice cream, Butter (DFO)

Sausage

Grilled sausage, Chips or Salad, Tomato sauce (GFO, DF)

Mini burger

Grill chicken, Cheese, Chips, Tomato or BBQ sauce (GF, DFO)

Toast

Cheese & ham (DF / GFO)


Kids Pasta

Tomato sugo, Cheese (DFO)

Steak

Minute steak with chips or Salad (GFO, DF)

COFFEES



Ristretto	CUP	4.0
Espresso		4.0
Flat white		4.5
Latte		4.5
Cappuccino		4.5
Macchiato		4.5
Mocha		4.5
Piccolo Latte		4.5
Long black		4.5

MUG SIZE + 1.0

Magic	5.0
Vienna	5.0
Affogato	8.0
Chai Latte	4.5
Babycino	3.0
Hot Chocolate	4.5

COLD DRINKS

Iced Coffee	7.5
Iced Chocolate	7.5
Iced Latte	6.0
Iced Long-Black	6.0
Iced Chai	6.0

Almond Milk /Soy Milk /Oat Milk /Lactose Free Milk +1.0

TEA

English breakfast	3.5
Earl grey	3.5
Peppermint	3.5
Camomile	3.5
Green	3.5
Lemongrass ginger	3.5

Skim Milk
Almond Milk
Soy Milk
Oat Milk
Lactose Free Milk

JUICES

Orange	4.5
Apple	4.5

SOFT DRINKS

Coke Classic	4.5
Diet Coke	4.5
Coke Zero	4.5
Solo	4.5
Sprite	4.5
Fanta	4.5
Lemon Lime Bitters	5.5
Soda Lime Bitters	5.5
Sparkling Water	5.5

FRESH JUICES

Orange	8.5
Apple	8
Mango & Kiwi	10

SMOOTHIES

Mango banana	9
Mixed berries and chia seeds	9

MILKSHAKE

Chocolate	7.5
Vanilla	7.5
Strawberry	7.5

MOCKTAILS

FIZZ FIESTA 14.0
grapefruit, kaffir, lime

SWEET GALAXY 14.0
lavender, coconut, watermelon, lime, cream

VINTASIA 14.0
curry leaves, ginger, lime, soda

VIRGIN MOJITO [PICK YOUR FLAVOUR] 12.0

- passionfruit
- mango
- pineapple
- strawberry

LET'S STAY CONNECTED   @BLOCK 50

CALL US ON 03 9132 9544