



Cafe Menu

Breakfast / Lunch

LA COLAZIONZE

Breakfast – 7.30 till 11.30

CASALINGA TOAST

w/assorted (seasonal) redhill kitchen jams, honey or nutella & french unsalted butter – **\$6.95**

SOURDOUGH OR G/F TOAST

w/butter - **\$4.95**

FRUIT LOAF TOAST

w/assorted (seasonal) redhill kitchen jams, honey or nutella & french unsalted butter – **\$7.95**

BROOKFARM GLUTEN FREE MUESLI

w/meredith yoghurt, peninsula honey & moorooduc unwaxed apples- **\$8.95**

CAFFE

GIGANTE COFFEE – CERTIFIED FAIR TRADE ORGANIC (FULL CREAM, SKIM, SOYMILK)

espresso, short macchiato, piccolo – **\$3.50**

cappuccino, latte, chai latte, flat white, long black, long macchiato, mocha – **\$4.00/\$5.00 mug**

hot chocolate – **\$4.50/\$5.50 mug**

‘Seriously Rich’ Italian hot chocolate – **\$4.50/\$5.50 mug**

Ice coffee/ Ice chocolate/ Ice Mocha – **\$6.50**

Affogato icecream w/coffee & amaretto liquor – **\$8.50**

ORGANIC POT OF TEA – \$4.50

earl grey, english breakfast, chai, green,

APPLE ESPRESSO FRUIT LOAF

w/ricotta , fresh fruit, crushed almonds & walnuts dressed w/organic italian chestnut honey – **\$9.95**

TOASTED FOCACCIA

scrambled eggs w/bacon, sautéed spinach& tomato – **\$14.95**

FRIED,POACHED OR SCRAMBLED FREE RANGE ORGANIC EGGS

w/bacon, sautéed spinach & tomatoes on sourdough bread – **\$14.95**

FARMHOUSE BREAKFAST

your choice of poached, fried or scrambled w/fagioli (borlotti beans), sautéed mushrooms, pure pork bambino sausage, sautéed spinach, tomatoes, served w/ciabatta toast – **\$18.95**

VEGETARIAN FARMHOUSE BREAKFAST

your choice of poached, fried or scrambled eggs w//fagioli (borlotti beans), sautéed mushrooms, sautéed spinach, tomatoes & avocado served w/ciabatta toast – **\$18.95**

BUILD YOUR OWN BREAKFAST-2 EGGS ON SOURDOUGH

fried, poached or scrambled eggs – **\$8.95**

ADD for \$2.50 each

(bacon,egg,spinach, tomato ,avocado, beans, mushrooms, sausage, potatoes & gf bread)

lemongrass & ginger, peppermint, chamomile

MILKSHAKES -\$6.50

chocolate, banana, strawberry, caramel, vanilla

COLD BEVERAGES

organic orange juice – **\$4**

red hill apple juice – **\$4**

italian aranciata rossa juice – **\$4**

pago-italian nectar juice (apple, apricot, pear, peach) – **\$3.50**

acqua minerale sparkling

San Pellegrino – **sml \$4 / lrg \$6.50**

nitia still water – **lrg \$6**

peninsula springs water – **\$3**

san pellegrino fizzy drinks- aranciata orange, limonatoa lemon, gassosa lemonade, chinotto – **\$4**

coke, diet coke – **\$4**

iced tea (peach & lemon) – **\$4**

BAMBINI

(12 years & under)

kids breakfast one egg & bacon with a slice of sourdough toast – **\$8.95**

baby chino – **\$1.50**

bambino milkshake – **\$4.50**

kids pranzo (lunch) chicken breast fillet w/chips – **\$8.95**

homemade italian nuggets w/chips – **\$8.95**

bowl of chips – **\$6.50**

kids pasta napoli or Bolognese (chefs choice of pasta) – **\$7.95**

toasted ham,cheese & tomato sandwich w/sourdough bread – **\$8.95**

GLUTEN FREE (GF) OPTIONS AVAILABLE
AS AN EXTRA

PRANZO

(Lunch till 3pm)

LIGHTLY TOASTED PANINO(BREAD ROLL) & PIADINA (WRAP)

~ CAPRESE tomato, italian buffalo mozzarella, rocket, w/fresh pesto – **\$11.95**

~ MEDITERRANEO italian prosciutto, italian buffalo mozzarella, sun dried tomatoes, grilled eggplant & roasted capsicum & spinach leaves dressed w/aioli – **\$13.95**

~ CHICKEN AVOCADO grilled grain fed chicken breast fillet, avocado & chopped celery dressed w/danish mayonnaise & wholegrain French mustard - **\$13.95**

SALAMI TOASTED FOCACCIA

salami & asiago cheese, fresh tomato & lettuce – **\$11.95**

TOASTED SANDWICH ON SOURDOUGH

Ham,cheese and tomato (combine the way you like) – **\$8.95**

GF OPTIONS AVAILABLE EXTRA – \$2.50

PIZZA

DOLCI

(Lunch till 3pm)

selection of assorted fresh cakes & biscuits on display
italian style 'sundae'-creamy vanilla icecream w/italian hot chocolate – **\$7.50**

ALCOHOLIC BEVERAGES

(please note our liquor licence is for on premises only)

SPIRITS

shots 30ml – **\$7**

sambuca white

amaretto (almond liquor)

limoncello (lemon liquor)

campari& blood orange juice – **\$7**

BEER

coopers pale ale – **\$7**

crown lager – **\$7**

corona – **\$7**

peroni nastro azzuro – **\$7**

peroni light – **\$7**

VINO LOCALE BIANCI

PINOCCHIO MOSCATO

crittenden estate gl – **\$8 / bt – \$35**

TRICOLORE – tomato, italian buffalo mozzarella & basil – **\$15.95**

PIZZA OF THE DAY - (refer to specials board) from **\$15.95**

TRIO DI BRUSCHETTA – 3 slices
1 w/ prosciutto, italian buffalo mozzarella, chopped tomatoes & rocket and 2 are the chefs special selection – **\$13.95**

ANTIPASTO TO SHARE (FOR TWO)
a selection of italian salami, imported cheeses, sicilian olives & assorted marinated vegetables – **\$32.95**

ANTIPASTO FOR ONE chefs choice of italian salami and cheese – **\$17.95**

SEASONAL SOUP OF THE DAY (refer to specials board) from **\$13.95**

PASTA OF THE DAY
(refer to specials board) from **\$16.95**

PASTA - Napoli or Bolognese (chefs choice of pasta) – **\$16.95**
w/gf pasta option available

BOSCASTLE GOURMET PIES - daily selection of Beef, Chicken and Lamb Varieties. See our friendly staff for selections.
All served w/ red hill kitchen chutney & local salad mix – **\$8.95**

TULLY'ANO BURGER
gippsland yearling beef with pancetta, caramelized onions, tomato, lettuce, fontina cheese, chutney, served on a zealy bay bun w/italian style roast potatoes – **\$15.95**

GEPPETTO SAUVIGNON BLANC SEMILLON

crittenden estate gl – \$8 / bt – \$35

PINOT GRIGIO

crittenden estate gl – \$8 / bt – \$35

CHARDONAY

stonier merricks gl – \$8 / bt – \$35

VINO LOCALE ROSSI

GEPPETTO SHIRAZ

crittenden estate gl – \$8 / bt – \$35

GEPPETTO CABERNET MERLOT

crittenden estate gl – \$8 / bt – \$35

PINOCCHIO SANGIOVESE

crittenden estate gl – \$8 / bt – \$35

PINOT NOIR

Stonier merricks gl – \$8 / bt – \$35

VINI ITALIANI

PROSECCO

valdo – treviso (italy) bt – \$40

valdo prosecco mignon (200ml) – \$10

2010 GAVI (white wine)

cantina san silvestro– piemonte (italy) gl
– \$10 / bt – \$45

2009 BARBERA D'ALBA (red wine)

cantina san silvestro – piemonte (italy) gl
– \$10 / bt – \$45

PLEASE NOTE ALL MENU ITEMS MAY
CONTAIN TRACES OF GLUTEN OR NUTS
UNLESS SPECIFIED

LASAGNA

tully'ano lasagna – fresh sugo alla
napoletana,italian
buffalo mozzarella,egg& ham off the
bone – **\$18.95**

COTOLETTE (SCHNITZEL) HOMEMADE

free range chicken breast, local salad
served w/rosemary & garlic italian
potatoes – **\$17.95**

CHICKEN PARMAGIANA

free range chicken breast w/ melted
ham & cheese and fresh napoli sauce
served w/chips & salad – **\$19.95**

BOWL OF CHIPS – \$6.50

SALADS - selection of salads in display
fridge - ranging from **\$11.95**

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