



BREAKFAST/BRUNCH MENU

AVAILABLE FROM 8am – 2.30pm

Free range eggs poached, fried or scrambled, ciabatta toast	13
Sides Bacon 4 / Smoked salmon 5 / pork & fennel sausage 5 / Avocado 4 / Mushrooms 4 / Roast tomato 4	
Hotcakes , ricotta hotcakes, salted caramel mascarpone, berry compote, maple syrup add bacon 4 / add ice cream 1	16
Benedetto poached eggs, ham, bacon or smoked salmon, sautéed spinach, basil hollandaise (gf)	17
French Toast fruit bread dipped in vanilla cream, poached figs & pear, postcode honey mascarpone, maple syrup add bacon 4	18
Muesli , toasted muesli, poached fruits, yoghurt, honey	14
B.E.S.T Italian flatbread, B acon, scrambled E gg, S pinach, T omato relish (gf)	13
Toast choose from ciabatta, fruit bread, gluten free vegan bread, mixed berry jam, marmalade, Vegemite or nutella	7
Avocado bruschetta bacon, tomato relish, ricotta basil whip, basil oil, grilled ciabatta (gf)	18
Mushroom bruschetta roasted field mushrooms, rocket, parmesan, poached eggs, truffle oil, grilled ciabatta (gf)	19
Tomato bruschetta crushed cherry tomatoes, ricotta, basil, vincotto, grilled ciabatta, (gf.v)	16
Asparagus bruschetta asparagus, pancetta, smashed avocado, parmigiano, nduja, poached eggs, grilled ciabatta (gf.v)	19

AVAILABLE FROM 12pm – 2.30pm

Salvado mixed grilled vegetables, mushroom, fontina, piadini flatbread	13
Harborne crispy bacon, avocado smash, roasted tomato, spinach piadini flatbread	13
Cambridge shaved ham, mozzarella, roasted tomato, pesto mayo	12
Cotoletta parsley, parmigiano & ciabatta crumbed veal, lemon mayo, tomato, ciabatta, rocket & tomato salad	17
Meatballs open sandwich with meatballs, melted parmigiano, sugo on ciabatta with a rocket and tomato salad	16
Gnocchi potato gnocchi, veal rib ragu or napolitana sugo	16/18
Calamari crispy fried calamari, zucchini chips, topped with mixed leaves, lemon mayo dressing	17
Sides	
Rucola Rocket, ricotta salata, pear, balsamic dressing	12
Finocchio shaved fennel, orange, rocket, lemon EVOO dressing	13
Fritte skin on fries, parmigiano, chives, truffle oil	10



DRINKS MENU

Beers

Castello 330ml 5%	7
Peroni Leggera 330ml 3.5%	7
Peroni Rosso 330ml 4.7%	7

Sparkling

San Martino Prosecco doc (Veneto, Italy)	11/36
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Whites

Valle Vitis Pinot Grigio (Friuli, Italy)	10/36
Pa Road Sauvignon Blanc (New Zealand)	11/38
Xanadu DJL Chardonnay (Margaret River)	12/45

Rose

Mr. Mick Rose (South Australia)	10/32
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Reds

Bullant Shiraz (South Australia)	10/32
Pike & Joyce Pinot Noir (Adelaide Hills)	11/38
Toscolo Chianti DOCG (Tuscany, Italy)	10/36
Umani Ronchi Montepulciano (Abruzzo, Italy)	11/38

Aperitivo

Mimosa orange juice and prosecco	10
Bellini prosecco and peach nectar	10
Negrani gin, red vermouth, Campari	10
Aperol Spritz prosecco, aperol	10
Campari & orange	10
Gin and tonic	10

Kids Menu

Kids Eggs – scrambled, fried or poached egg & toast 6
add bacon 3

Kids Hotcakes – two hotcakes, maple syrup, mixed berry compote 8
add bacon 4

Kids French Toast – vanilla brioche, maple syrup, mixed berries 8

Ham Cheese Toastie – shaved ham, swiss cheese ciabatta 8

Kids Muesli, vanilla yoghurt, strawberries, milk 8

Coffee

espresso, short mac, double espresso 3.6

flat white, cappuccino, latte, hot chocolate, long black, long mac,
mocha, chai latte

DI reg 8oz 4,

DI/TA lrg 12oz 4.6

Teas

english breakfast, earl grey, chamomile, peppermint, ginger and
lemongrass, green 4.5

Juice of the day 8

Check out our Juice Board to see which cold press juices are available
today

Smoothies 8

Berry Smoothie - assorted berries, yoghurt, honey milk

Banana Smoothie - banana, muesli, yoghurt, honey, milk

Milkshakes & Iced drinks

chocolate, vanilla, strawberry, banana, spearmint, caramel 6

add malt .50

Make it a thickshake .50

Kids milkshake 5.5

iced coffee 6

iced chocolate 6

affogato 7

SOFT DRINKS

Chinotto Italian style cola 5

Lemon lime bitters 5

Fever tree drinks 6

Lemonade, ginger beer, Indian tonic, soda water

Mineral water

Still or Sparkling 500ml 6

Sparkling 750ml 8

Please let us know of any food allergies as some of our menu items may
contain nuts, gluten etc. Gluten free pasta available on request.
Some dishes can be altered to suit gluten free requirements. My Vicino is
licensed and BYO and we don't charge corkage. If you have any feedback
you would like to share, email info@myvicino.com.au or contact

0414 872 462