



# SOCIETY ESPRESSO

## BREAKFAST

Deme's Ricotta Hotcakes w maple cream & berries	\$15
Crespelle w Nutella, mascarpone & banana	\$15
Baked Eggs w tomato, hot cacciatore, onion & smashed feta   GF	\$16
Bacon & Egg Brioche w house relish	\$9
Fresh Start 2 poached eggs, grilled tomato, avocado, sautéed mushroom & grilled haloumi   GF	\$16
Arty's Eggs Benedict w choice of spinach & mushroom, smoked leg ham or smoked trout	\$16
Omelette 3 eggs & choice of 3 filling: Provolone, smoked trout, cherry tomato, spinach, smoked leg ham, mushroom, onion or feta  GF	\$16
Society Big Breakfast 2 eggs your way w mushroom, haloumi, bacon, potato croquette & vine-ripened tomato	\$18
Breakfast Bruschetta smashed avocado, poached eggs & crushed feta	\$15
Sweet Corn Fritters w zucchini, capsicum & tzatziki	\$16
Bircher Muesli w fresh fruit, natural yoghurt & berry compote   GF	\$14
Acai Bowl w banana, coconut, granola & mixed berries   GF	\$13
Toast choice of ciabatta, rye or sourdough w peanut butter, jam or vegemite	\$6

## EXTRAS

Potato croquette	\$5
Wild mushroom	\$4
Avocado	\$5
Bacon	\$5
Smoked trout	\$6
Haloumi	\$5
Egg	\$4

## COFFEE

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Espresso	\$3	
Macchiato	\$3.50	
Piccolo	\$3.50	
Latte	\$4	\$5
Cappuccino	\$4	\$5
Flat White	\$4	\$5
Hot Chocolate	\$4	\$5
Freddo Cappuccino		\$6
Freddo Espresso		\$6
Selection of Tea		\$5
Add Soy or Almond Milk		\$0.50

## JUICE, SMOOTHIES & FRAPPE

Fresh Squeezed Juice choice of: orange, apple, carrot, watermelon, ginger, pineapple, kale	\$7
SB Protein Shake natural peanut butter, Manuka honey, mixed berries, banana & chocolate whey protein	\$8
Banana Smoothie pecan, honey, low-fat milk, natural yoghurt & banana	\$8
Berrytime strawberries, mixed berries, low-fat milk & natural yoghurt	\$8
Coffee Frappe	\$8
Mocha-chip Frappe	\$8
Nutella Frappe	\$9

## SOFT DRINKS

Coke, Coke zero, lemonade, gingerale, lemon lime & bitters	\$5
Sparkling water 750ml	\$8

GF - Gluten Free

15% surcharge on public holidays



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## STARTERS

Mezze Board w mixed pan-fried olives, grilled haloumi, fresh house cheese, cured meats & daily dips served w wood-fired focaccia bread <i>for 2 people</i>	\$29
Arancini veal & pork ragu or porcini & truffle	\$12
Potato Crochette w house mayo	\$12
Calamari Fritti w our house chilli aioli	\$16
Parmigiana layered fried eggplant w tomato, mozzarella, smoked leg ham & parmesan   GF	\$14
Saganaki cheese wood-fired and drizzled w honey oregano   GF	\$12
Spanakopita house-made pastry w spinach, feta, leek & dill	\$14
Caprese w heirloom tomato, bufala mozzarella & basil   GF	\$12
Garlic Schiacciata Bread wood-fired focaccia stuffed w garlic & mozzarella	\$9

## LIGHT & FRESH

Beetroot Salad w marinated goats cheese, chickpeas, pine-nuts & baby cos lettuce   GF	\$14
Lamb Salad w sweet potato, artichoke, rocket, quinoa & house relish   GF	\$16
Classic Caesar w cos lettuce, bacon, Sicilian white anchovies, croutons, shaved parmesan & house Caesar dressing add grilled chicken	\$14 \$5

## SIDES

Chips	\$7
Rocket salad	\$9
Truffle potatoes	\$11
Sautéed greens	\$9

## CHARGRILL & MORE

Skewers lamb or chicken served with chips & tzatziki	\$21
Eye Fillet 300g w wild mushrooms & rocket   GF	\$28
Calamari char-grilled w smoked eggplant & roasted peppers   GF	\$18
Chicken Schnitzel pan-fried w chips, lemon & house-mayo	\$17
Market Fish w truffle potatoes & sautéed greens   GF	MP

## PASTA

Gnocchi Amatriciana hand-made w tomato, guanciale, pecorino & chilli	\$21
Spaghetti w tomato, fried eggplant & salted ricotta	\$18
Linguine Carbonara egg, pancetta & parmesan	\$18
Pappardelle hand-made w slow cooked beef cheek ragu	\$22
Penne w wild mushroom, gorgonzola & truffle	\$19

## KIDS MENU

Spaghetti Bolognese	\$10
Penne Carbonara	
Chicken Schnitzel w chips	



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## PIZZA ROSSA

All served on a tomato base

Margherita Fior di latte, basil	\$17
Bufala Bufala & basil	\$19
Gamberi Prawn, chilli	\$21
Sei Pazzu Fior di latte, hot cacciatore	\$19
Gigi Fior di latte, smoked leg ham, mushroom	\$19
Diavola Fior di latte, spicy salami, onion, olive, roasted capsicum, chilli	\$21
Porchetta Fior di latte, caramelised onion, slow-roasted pork belly, radicchio	\$23
Capricciosa Fior di latte, smoked leg ham, mushroom, olive, artichoke	\$21
Salsiccia E Porcini Bufala, porcini mushroom, sausage, chilli	\$22
Rucola Fior di latte, prosciutto di Parma, rocket, shaved Grana Padano	\$22
Don Marco Smoked leg ham, ricotta, shaved Grana Padano	\$21
Chiammechela Fior di latte, speck, porcini, ricotta	\$22
No Borsa Fior di latte, capsicum, artichokes, eggplant, zucchini	\$21
Calzone Di Pippo Classic folded pizza filled w/ smoked leg ham, ricotta	\$17

## PIZZA BIANCA

All served on a white base

Patate Fior di latte, potato, rosemary	\$19
Vernamonte Fior di latte, gorgonzola piccante, speck, truffle oil	\$22
Quattro Formaggi Fior di latte, gorgonzola, provolone, Grana Padano	\$21
Cime Di Rapa E Salsiccia Bufala, sausage, sautéed wild greens, chilli	\$22
Prosciutto E Fichi Fior di latte, figs, prosciutto di Parma, gorgonzola dolce	\$23
Mantini Fior di latte, potato, mushroom, sausage, rosemary	\$21
Pistacchio Bufala, sausage, grated pistachio	\$20
Marcantonio Fior di latte, prosciutto di Parma, ricotta, truffle oil	\$22
Magic Funghi Fior di latte, porcini mushroom, shaved Grana Padano, truffle oil	\$21
Cucuzza Fior di latte, prawn, char-grilled zucchini	\$22

Gluten Free base available on request +\$5



# SOCIETY ESPRESSO

## WE LOVE NUTELLA

**Nutella Crepes** house-made w fresh strawberries crushed nuts & vanilla bean gelato \$12

**Nutella Italian Doughnuts** w powdered sugar, fresh strawberries & chocolate gelato \$12

**Nutella Pizza** w fresh strawberries, banana & whipped cream \$15

**Nutella Calzone** classic folded pizza w Nutella, marshmallow, crushed nuts & fresh strawberries \$16

**Nutella Banana Split** A classic made the Society Espresso way w vanilla bean & strawberry gelato, banana, whipped cream, crushed nuts topped w loads of Nutella \$16

### Sharing is Caring

Try out our 1 metre Nutella

Pizza served w fresh strawberries, banana & whipped cream

\$39

## ESPRESSO YOURSELF

**Society Espresso Tip-a-misu** deconstructed Tiramisu served w chocolate espresso sauce & vanilla bean gelato \$14

**Espresso Sundae** 3 scoops of gelato, whipped cream, crushed nuts, hot fudge sauce & fresh strawberries served w an Espresso Roaster's shot \$15

## ITALIAN CLASSICS

**Gelato** ask wait-staff for weekly flavours \$4 per scoop

**Affogato** vanilla bean gelato & Espresso Roaster's shot \$7  
add Frangelico \$5

**Pannacotta** softly set creamy pudding served w mixed berry coulis & fairy floss | GF \$12

**Ricotta Cake** served w fresh mixed berries & vanilla bean gelato \$12