

CAFFÈ FERNET

BRUNCH COCKTAILS

	Glass	Pitcher
STRAWBERRY FROSE <i>In the immortal words of The Beatles: Strawberry Fields Forever.</i> Rose wine, strawberry, Cinzano Dry	15	68
WATERMELON FROSE <i>"When one has tasted watermelon, he knows what the angels eat" - Mark Twain</i> Rose wine, watermelon, Cinzano Dry	15	68
CLASSIC APEROL SPRITZ <i>Vibrantly orange in colour, like the perfect sunset.</i> Aperol, prosecco, soda	17	78
MELON SBAGLIATO <i>Italian for "mistake", I suppose we can all agree this is serendipity right here.</i> Campari, rockmelon, prosecco	18	85
AMALFI SPRITZ <i>The beauty of the Amalfi Coast condensed into a single cocktail.</i> Beefeater Gin, Nardini Acqua di Cedro, wormwood, lemon, mint, prosecco	17	78
SAN JUAN COOLER <i>Be transported to the sandy beaches of Puerto Rico with this refreshing cocktail in hand.</i> Plantation 3 Stars Rum, passionfruit, lime, green grapes, elderflower tonic	21	
SAN MARINO <i>Be fiercely independent, like this little sovereign country, nestled within Italy.</i> Ketel One Vodka, green pear, dill, verjus	21	
ESPRESSO MARTINI <i>When you feel depresso, have an espresso (martini)!</i> Cascara-infused Sailor Jerry Rum, espresso, Caffè Borghetti, pedro ximenez	22	

FREE FLOW COCKTAILS 55
*Level up your brunch with our bottomless brunch cocktails
(maximum 3-hour session, last drink order at 4:30pm)*
Strawberry Frose, Watermelon Frose, Classic Aperol Spritz



SNACKS

- SWEET SICILIAN OLIVES** citrus, rosemary 12
- GRISSINI BREADSTICKS** goat's milk butter, prosciutto 19
- SALUMI PLATTER** prosciutto, felino, pistachio mortadella, sourdough 32
- FRITTO MISTO** calamari, tiger prawn, rouget 24
- ARANCINI** fontina, calabrian sriracha 14

SMALL PLATES

- HEIRLOOM TOMATO TOAST** ricotta, honey, pine nuts, basil 17
- AHI TUNA TARTARE** calabrian chilli, green onion, sesame 21
- HAMACHI CRUDO** eggplant, black olives, smoked lemon oil 24
- GOLDEN BEETROOT** chillies, goat's cheese, wild rocket 19
- VEAL MEATBALLS** san marzano tomato, ricotta, basil 18
- LITTLE GEM SALAD** bread crumbs, anchovies, lemon 17

PASTA

- MAFALDINE CACIO E PEPE** parmigiano, pecorino, four peppercorns 26
- TROFIE GENOVESE** basil pesto, broccoli, pistachio, smoked pecorino 27
- SPICY BOMBOLOTTI VODKA** pork sausage ragu, calabrian chilli 28

EGGS

- SCRAMBLED EGGS** pork fennel sausage, parmigiano 23
- FRIED EGGS** wild mushrooms, pickles, radish, chives 22
- POACHED EGGS** prosciutto, lemon hollandaise, parmigiano 26
- BAKED EGGS** calabrian chilli, san marzano tomatoes, chickpeas 21

SANDWICHES

- CHICKEN PARMIGIANA** smoked scamorza, basil, parmigiano 24
- PORCHETTA** broccoli, anchovies, mustard, lemon aioli 24
- GRILLED SKIRT STEAK** ricotta, salsa verde, wild rocket 28

SIDES

- CAULIFLOWER** walnuts, brown butter 11
- WILD MUSHROOMS** herbs 11
- CRISPY POTATOES** parmigiano 11

DESSERTS

- FERNET TIRAMISU** 15
- DESSERT OF THE DAY** 14

saturday - last order for food 3pm
sunday - last order for food 4pm

we serve 100% GMO-free pasta
prices subject to service charge and GST
one check per party and maximum of 4 credit cards please