

# L'AMERICANO ESPRESSO BAR

## PRIMI COLAZIONE

### BREAKFAST SERVED ALL DAY

#### Italian Breakfast Sandwich 14

Brioche bun, soft boiled eggs,  
crispy pancetta, salsa verde aioli & fresh rocket  
Add avocado (4), mushrooms (4), grilled cherry tomatoes (4)

#### L'Americano Granola Bowl 15

Honey roasted granola & nuts, Greek yoghurt &  
seasonal fruit with red sorrel  
Served with a side of fresh milk,  
almond, soy or oat milk (0.50)

#### Banana Bread With Vanilla Ricotta 10

Toasted organic spelt banana bread served with  
sweet ricotta, topped with honey & orange zest

#### Organic Fruit Toast 8

Toasted organic fruit toast served with butter or honey  
Add house-made jam or marmalade (1)

#### Organic Artisan Toast 8

Toasted organic bread served with butter  
& topping of your choice: house-made jam,  
marmalade, honey, peanut butter or Vegemite  
Add avocado (4), tomato (2), feta (4),  
prosciutto (4), house-made cured salmon (5)

#### Cured Salmon, Avocado & Eggs 24

Avocado mash, cherry tomatoes, farro, hazelnut dukkah,  
cured salmon, shallots, organic eggs & artisan toast  
Add pork sausage (4), grilled cherry tomatoes (4), two eggs  
(4) mushrooms (4) crisp pancetta (4) feta (4) prosciutto (4)



## ANTIPASTI

### APPETISERS SERVED ALL DAY

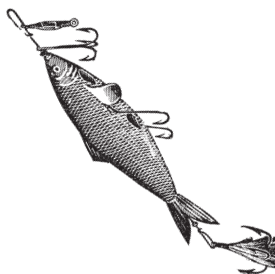
#### Charcuterie Board 27

Chef's selection of cured meats with  
house-made olives & bread

#### Cheese Board 27

Chef's selection of cheeses  
with olives & bread

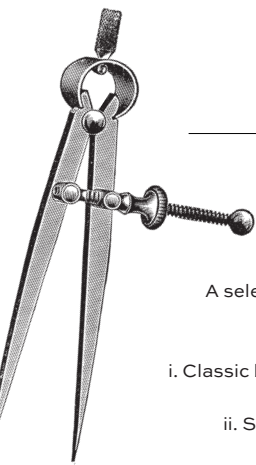
Please ask our staff for a selection  
of both Charcuterie & Cheese 38



### OPERATING HOURS

MON - THURS 07:30 - 15:00 | FRI 07:30 - 16:00 | SAT - SUN 09:00 - 16:00

10% SURCHARGE APPLIED TO PUBLIC HOLIDAYS



## PRANZO

LUNCH  
SERVED ALL DAY

### CROSTINI BAR

A selection of traditional Italian open sandwiches served on organic ciabatta toast

- i. Classic bruschetta, buffalo mozzarella, pesto & basil 14
- ii. Spanner crab, avocado, chives & radish 15
- iii. Cured salmon, with pico de gallo, avocado mousse, chipotle, confetti coriander & chervil 15
- iv. Sautéed mushrooms, feta, pea tendrils & prosciutto 15

For gluten free requests, ingredients will be served on gluten free bread

### PASTA

#### Ravioli 22

Zucchini, ricotta & mint ravioli with pesto, sundried tomatoes, olives & roasted pine nuts finished with parmesan

*Pair with Poliziano Chianti DOCG*

#### Fettuccini 24

Parsley & shallot fettuccini, pork ragu finished with pecorino & kale crumb

*Pair with Nick Spencer Pinot Noir*

### SALAD BAR

#### L'Americano Signature Salad 19.5

Shredded cos lettuce, radicchio, fennel, feta, citrus fruit, mint, walnuts, pancetta, cherry tomatoes & parmesan

*Pair with Rameau D'Or Rose*

#### Sashimi Bowl 20

Sashimi of salmon, with ponzu dressing, dried kale, avocado, tobiko, radish, wakame, lettuce & edamame

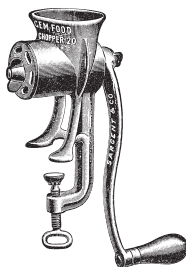
*Pair with Cantina Riff Pinot Grigio*

#### Pollo 20

Grilled chicken, mizuna, pear, parmesan & roasted walnuts

*Pair with Tainui Sauvignon Blanc*

Add poached chicken (4), smoked salmon (4), avocado (4), roast pumpkin (4), prosciutto (4), crisp pancetta (4), two soft boiled eggs (4)



TRAMEZZINI SANDWICHES OR WRAP  
Single 8 / Double 16

i. Grilled chicken, lemon mayo, mixed lettuce & tomato

ii. Pulled pork with cabbage slaw

iii. Prosciutto, tomato, mozzarella & basil aioli

Multigrain Bagel 14

Cured salmon, tzatziki, alfalfa sprouts & capers

DOLCI

SWEETS

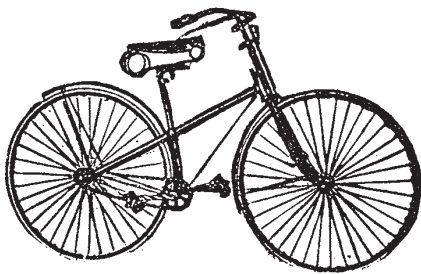
Tiramisu 9

Cannoli

Single 5 / Trio 13

Ricotta cannoli with honey & pistachio

CONTINUE TO DRINKS MENU



PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS & ALLERGIES

WE ACCEPT ALL MAJOR CREDIT CARDS. VISA, MASTERCARD & AMERICAN EXPRESS.  
THERE IS A \$5 MINIMUM SPEND FOR VISA & MASTERCARD & \$20 MINIMUM SPEND  
FOR AMERICAN EXPRESS WITH NO SURCHARGE.