

cafe
Florentine

Summer Lunch
11.30am - 5pm

to share

Herb and garlic bread	5
Toasted Turkish loaf with extra virgin olive oil	3.5
Hand-rolled flatbread, tzatziki and olives	13.5
Bruschetta - whipped feta, Spanish onion, tomato & fresh basil	12.5
Ricotta & blue cheese fritters with cucumber & fennel salad and romesco sauce	14.9
Grazing plate salmon croquette, Serrano jamón, Spanish confit chorizo, chicken liver pâté, baby bell pepper filled with goat's cheese, beef carpaccio, salmon gravlax, served with grilled ciabatta	36

brunch

Freshly baked crumpets with lavender honey butter	11
Sweet corn & fresh herb fritter with smoked salmon, goat's curd, beetroot & orange relish and a poached egg	17.5
Seasonal fruit salad with passionfruit yoghurt and fresh lime syrup	12.5
Potato rosti with asparagus, poached egg and shaved Parmesan <i>with hand-carved double smoked ham</i>	16.5 add 4
Baked beans slow-baked beans and pork belly, with grilled chorizo, roasted tomato and a poached egg	17.5
Banana & walnut bread with vanilla bean mascarpone and caramel sauce	14.9

starters & light meals

Wrap filled with grilled Mediterranean vegetables, goat's cheese, preserved lemon, eggplant tagine	14.9
Beef carpaccio, Worcestershire aioli, Grana Padano, pickled onion & garlic croutons	18.5
Calamari with a salad of fresh herbs, chorizo, Kalamata olives & smoked paprika aioli	19.5
Savoury tarte tatin Field mushrooms & thyme with a Mediterranean salad & pine nuts	18.5
Roasted rare beef baguette, rocket, shaved Parmesan, caramelised onion and mustard aioli	15
Summer salad Mozzarella di Bufala, char-grilled stone fruit, prosciutto, tomatoes and basil	21.9
Confit Ocean Trout salad with fennel, radish, goat's curd and citrus dressing	18.9
Florentine club sandwich grilled bacon, chicken, avocado, tomato, lettuce & mayonnaise, served with fries	19.5
Salmon gravlax with avocado, dill, baby cos and orange & chilli oil	19.9

mains

Spaghetti Polpette Italian pork & veal meatballs with sugo finto and shaved Grana Padano	22.9
Lamb 2 ways Roast cutlet with pistachio & pomegranate crumb, braised shoulder and mint vol-au-vent, served with eggplant purée	38
Fish of the day <i>see specials board</i>	
Risotto of Porcini mushrooms, Parmesan & confit leg of duck	27.5
Whole roasted spatchcock with pork & marjoram stuffing and chickpea salad	32.5
Baked rotolo of spinach, pine nuts, ricotta and feta with wild mushroom ragu and crispy sage	23.5
250g Black Angus eye fillet <i>see specials board</i>	
House-made three cheese gnocchi with oven-dried cherry tomatoes and basil	24.9
Veal cotoletta Crumbed veal cutlet with caper & lemon butter and a salad of pickled cucumber & Spanish onion	35
Linguini with Moreton Bay bug, vongole, tomato, garlic, chilli and fresh basil	26.5