

**OUR STORY:** Sartoria refers to the successful dressmaking, bridal and evening wear business from the 70s through the 90s created by J & C Agricola using much of the equipment which now adorns all areas of this modern eatery. Today the legacy continues through their next generation bringing you Sartoria. Eat. Drink. Celebrate life.

**OUR PHILOSOPHY:** Our eggs are free range sourced throughout Victoria. The Sartoria kitchen sources local at every opportunity and supports producers who are as passionate about food as we are. We love Pepe Saya butter company, 5 & Dime bagels, Dr Marty's organic crumpets, Pink Lake Salt by Mount Zero Olives, Where's Marcel? coffee, Chai Boy chai, Mörk chocolate, Butterbing, Storm in a Teacup and Noisette.



BREAKFAST	ALL DAY	THE DESIGNER VG	17.5	LUNCH	FROM 11:30	PANINI	ALL DAY
<b>THE NEEDLE VG *GF</b>	7.5	buffalo yoghurt hotcakes, activated nuts, green tea cream, caramelised pineapple, salted kara		<b>THE SPINDLE *V VG GF</b>	17.0	<b>PROSCIUTTO</b>	13.0
toast by noisette or 5 & Dime bagel pepe saya butter, strawberry balsamic and pepper jam, nutella or Vegemite				super salad of beetroot, flax seeds, kale, red quinoa, puy lentils, ricotta salata, pomegranate dressing		artichoke, green olive, bocconcini	
<b>THE THREAD VG</b>	7.5	<b>THE MACHINIST</b>	19.0	<b>THE ORGANZA VG</b>	18.0	<b>ROAST CHICKEN</b>	13.0
apricot, fig, date loaf, pepe saya butter		crispy pork hock, crumbed black pudding, romesco salsa, poached eggs, crostino		ricotta gnocchi, zucchini flower, cherry tomatoes, pangrattato, mint, chilli, pecorino		avocado, mild spicy chipotle, rocket	
<b>THE SARTORIALIST *V VG</b>	9.5	<b>THE BENEDICT GF</b>	18.5	<b>THE OVERLOCKER</b>	18.5	<b>VEGAN/VEGETARIAN</b>	12.0
Dr Marty hand made crumpets, pepe saya mascarpone, negroni marmalade		fried polenta medallions, cotechino sausage, poached eggs, citrus hollandaise		wagyu cheeseburger, pickles, chipotle sauce, tomato, baby cos, brioche bun, chips		grilled eggplant, carrot hummus, romesco salsa, rocket	
<b>THE NECCHI V VG GF</b>	15.0	<b>THE NEW YORK BRUNCH</b>	19.5	<b>THE PATTERN DF *GF</b>	22.0	<b>KIDS</b>	ALL DAY
sticky black rice pudding, banana, lychee, young coconut black chia jelly, crumble, matcha foam		5 & Dime bagel, salmon house cured in pastrami spices, dill mascarpone, zucchini remoulade, kale chips, crispy egg, green tomato chutney		8 hour braised lamb shoulder, caponata, Victorian farro, salsa verde		<b>HOTCAKE, MAPLE AND BANANA</b>	7.0
<b>THE HANGER VG GF</b>	12.5	add batch brew and cocktail	13.0-15.0	<b>THICK CUT CHIPS V VG</b>	8.0	<b>HAM AND CHEESE TOASTIE</b>	6.5
coconut tapioca, fruit salad, water chestnut, lime granita				with rosemary salt and chipotle		<b>HALF SERVE OF EGGS</b>	5.5
<b>THE BERNINA *V *DF</b>	14.5	<b>BUILD-YOUR-OWN</b>	ALL DAY	<i>Sides available with lunch</i>		<b>TO-GO</b>	ALL DAY
pistachio, almond and honey granola, elderflower yoghurt panna cotta, fruits, limoncello curd		<b>TWO FREE-RANGE EGGS ON NOISETTE TOAST</b>	10.5			<b>EGG AND BACON ROLL</b>	8.0
<b>THE SEAMSTRESS *V VG GF</b>	18.0	poached, scrambled, fried				on brioche	
waffle hash brown, poached eggs, beetroot, charred onion petals, pea puree, goats curd, dill		extra egg	2.0				
<b>THE J+C *V VG GF</b>	17.5	Black Ruby G.F bread	2.0				
smashed avocado, panelle, buffalo mozzarella, heirloom tomatoes, 3 basils, black olive wafer		<b>SIDES</b>					
		saffron arancini, basil aioli (2)	7.0				
		double wood smoked bacon	4.5				
		cotechino sausage	5.0				
		house cured salmon	5.0				
		confit mushroom and ricotta salata	4.5				
		meredith goats fetta	4.0				
		heirloom tomato, endive, shiso	5.0				
		avocado and kalamata salt	4.5				
		sauteed spinach	4.0				
		mixed leaf green salad	6.5				

V = vegan      DF = dairy-free  
GF = gluten-free      VG = vegetarian

\*Asterisk indicates that item is not made V/GF/DF/VG by default, but can be on request. Please mention your dietary requirements to our staff so we can modify the item.

Unfortunately, we do not accept American Express or Diners Club.



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## COFFEE

Specialty coffee by Where's Marcel?. Check out our rotating single origins on offer.

<b>ESPRESSO</b>	<b>3.3</b>
<b>MILK OR BLACK</b>	<b>3.8</b>
<b>Evolve:</b> rich, winey, dark chocolate, deep liquorice body	
<b>Culture:</b> medium strength, citrus, honey-like sweetness	
add bon soy, almond or coconut milk	0.5
add extra shot	0.4
Save a cup: BYO for take away	-0.2

## COLD DRINKS

<b>MILLA'S ORGANIC AUSTRALIAN ORANGE JUICE 375 ML</b>	<b>5.0</b>
<b>MILLA'S AUSTRALIAN APPLE JUICE 375 ML</b>	<b>4.5</b>
<b>100 PER CENT RAW COLD-PRESSED BRUCE JUICES 300 ML</b>	<b>6.0</b>
<b>Redder:</b> beetroot apple ginger	
<b>Greener:</b> spinach apple kale celery spirulina lemon	
<b>Golden:</b> mango peach passionfruit	
<b>DAYLESFORD HEPBURN SPRINGS SPARKLING MINERAL WATER 300 ml/750 ml</b>	<b>4.0/6.0</b>
<b>DAYLESFORD HEPBURN SPRINGS ORGANIC SPARKLING DRINKS</b>	<b>4.0</b>
blood orange, cola, pink grapefruit, lemon, ginger beer, lemon + lime + bitters	

## SOMETHING SPECIAL

<b>BATCH BREW</b>	<b>4.5</b>
hot or iced	
<b>COLD DRIP</b>	<b>5.0</b>
<b>AFFOGATO</b>	<b>5.5</b>
<b>MATCHA LATTE</b>	<b>4.8</b>
<b>CHAI BOY CHAI TEA</b>	<b>4.8</b>
hot or iced	
add bon soy	0.5
<b>MÖRK HOT DARK CHOCOLATE</b>	<b>4.8</b>
70% original dark	
<b>RED VELVET HOT CHOCOLATE</b>	<b>5.0</b>
house cold-pressed, beetroot-infused	
<b>ICED CHOCOLATE/COFFEE</b>	<b>6.0</b>
add bon soy or almond milk	
<b>MILKSHAKES</b>	<b>6.0</b>
chocolate, strawberry, vanilla, salted caramel	
add bon soy or almond milk	
<b>BABYCHINO WITH MARSHMALLOW</b>	<b>1.0</b>
<b>KIDS HOT CHOCOLATE</b>	<b>2.5</b>
with 100s & 1000s and truffle marshmallow	
<b>KIDS MILKSHAKES</b>	<b>3.5</b>

## TEA

<b>SPECIALTY LOOSE LEAF TEAS BY STORM IN A TEACUP</b>	<b>4.5</b>
<b>Black Tea:</b> breakfast tea, earl grey	
<b>Herbal:</b> lemonsilla, liquorice lavender, spring tonic, dreamboat	
<b>Green:</b> genmaicha	
<b>ORGANIC REMEDY KOMBUCHA PROBIOTIC SPARKLING FERMENTED TEA</b>	<b>5.2</b>
hibiscus kiss, ginger lemon	

## COCKTAILS

<b>APEROL SPRITZ</b>	<b>13.0</b>
<b>SPICED RUM BREWED ICED TEA</b>	<b>13.0</b>
<b>BLOODY MARY WITH CRISPY PROSCIUTTO</b>	<b>13.5</b>
<b>FOUR PILLARS GIN, POMEGRANATE, ELDERFLOWER, TONIC</b>	<b>14.0</b>
<b>ESPRESSO MARTINI</b>	<b>15.0</b>

## DESSERTS

<b>NY BAKED CHEESE CAKE</b>	<b>6.0</b>
<b>DOUBLE CHOCOLATE LAVA FONDANT CAKE</b>	<b>6.0</b>
<b>NOISETTE PORTUGUESE TART</b>	<b>4.9</b>
<b>CINNAMON SCROLL</b>	<b>4.9</b>

See our display fridge for our pastries and bagels.

## BEER + CIDER

<b>HAWKERS PILSNER</b>	<b>8.0</b>
<b>SAMPLE LAGER</b>	<b>8.0</b>
<b>BROOKLYN BROWN</b>	<b>8.0</b>
<b>BRIDGE ROAD BREWERY PALE ALE</b>	<b>8.0</b>
<b>CUSTARD + CO CIDER</b>	<b>8.0</b>
<b>LICK PIER ALCOHOLIC GINGER BEER</b>	<b>8.0</b>

## SPARKLING

<b>IL POSTO PROSECCO</b>	<b>9.0/42.0</b>
Venezia, Italy	

## WHITE

<b>PINOT GRIGIO ANNO III</b>	<b>8.5/42.0</b>
Santa Francesca, Italy	
<b>2014 MIRITU BAY SAUVIGNON BLANC</b>	<b>8.5/40.0</b>
Marlborough, New Zealand	

## RED

<b>2015 ANT MOORE ROSÉ</b>	<b>9.0/42.0</b>
Central Otago, New Zealand	
<b>2015 FARRAH ESTATE SHIRAZ</b>	<b>8.5/40.0</b>
Victoria	
<b>2013 BLACK BILLY SANGIOVESE</b>	<b>42.0</b>
Longhorn Creek, South Australia	



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