

SARTORIA

WINTER/SPRING MENU 2017

SPECIALTY COFFEE

Coffee by Where's Marcel?.

Check out our rotating Single Origin on offer

BATCH BREW	4.7
hot or iced	
COLD DRIP	5.0
ESPRESSO	3.3
MILK OR BLACK - REG	3.7
MILK OR BLACK - LG	4.5
Add bon soy, almond or coconut milk	0.5
Extra shot	0.5
Save a cup: BYO for take away	-0.2

TEA

**SPECIALTY LOOSE LEAF TEAS
BY STORM IN A TEACUP** 4.5

Black Tea: english breakfast, earl grey

Herbal: lemonsilla, dreamboat,
liquorice & lavender, spring tonic

Green Tea: gen maicha

JUICES

**MILLA'S LOCAL ORANGE
JUICE FARM DIRECT 375 ML** 5.0

**100% RAW COLD-PRESSED
BRUCE JUICES 330 ML** 5.5

GOLDEN: mango, peach, passionfruit

GREENER: spinach, apple, kale, celery,
spirulina, lemon

APPLE JUICE

COLD DRINKS

**DAYLESFORD HEPBURN SPRING
SPARKLING MINERAL WATER
300ML / 750ML** 4.5 / 6.5

**DAYLESFORD HEPBURN
SPRINGS ORGANIC SPARKLING
DRINKS** 4.5

blood orange, cola, lemonade, lemon,
lemon + lime + bitters

ORGANIC LO BROS KOMBUCHA 5.5

Probiotic Live Culture Sparkling
Fermented Tea Soft Drink (made locally)
Lemon & Ginger, Apple, Raspberry & Lemon



#SARTORIAMELBOURNE

SOMETHING SPECIAL

GOLDEN LATTE 5.5
turmeric, extra virgin coconut oil,
almond milk, honey

MATCHA LATTE 5.0

MORK HOT DARK CHOCOLATE 5.0
70% original dark

RED VELVET HOT CHOCOLATE 5.5
with house pressed beetroot juice

ICED CHOCOLATE/COFFEE 6.0

MILKSHAKES 6.0

chocolate, strawberry, vanilla,
salted caramel

MATCHA 6.5

BABYCHINO 1.5

with tiny teddy and 100s & 1000s

KIDS HOT CHOCOLATE 2.5
with marshmallow

KIDS MILKSHAKES 3.5

chocolate, strawberry, vanilla, caramel

COCKTAILS

MIMOSA 10
sparkling & orange juice

BLOODY MARY 13
with crispy bacon

APEROL SPRITZ 14

ESPRESSO MARTINI 15

WINES

RED: FROM VIC
2015 FARRAH ESTATE SHIRAZ 8.0 / 38.0

WHITE: FROM SA - NZ
2016 GOODWIN PINOT GRIGIO 8.0 / 38.0

2014 MIRITU BAY SAUV BLANC 8.0 / 38.0

PROSECCO
IL POSTO, VENEZIA ITALY 8.5 / 39.0

CRAFT BEER & CIDER

HAWKERS INDIAN PALE ALE 8.0

HAWKERS PILSNER 8.0

BRIDGE ROAD BEECHWORTH PALE ALE 8.0

SAMPLE LARGER 8.0

CUSTARD & CO APPLE CIDER 8.0

LICK PIER ALCOHOLIC GINGER BEER 8.0

ON WEEKENDS & PUBLIC HOLIDAYS WE CANNOT CHANGE MENU ITEMS OR SPLIT BILLS

BREAKFAST (ALL DAY)

THE NEEDLE VG *GF 7.5

toast by Noisette or 5 & Dime bagel with choice of two condiments plus butter
strawberry pepper jam, cream cheese, nutella,
peanut butter, vegemite

Substitute : Black Ruby GF bread + 2.0

THE THREAD VG GF *V 7.5

gluten-free fruit toast with butter & jam

THE SARTORIALIST VG *V 12.0

Dr Marty's organic handmade crumpets with
butter and citron marmalade

THE BERNINA VG 15.0

house made granola with dried fruits, coconut,
pepitas, almonds, spiced honey and elderflower
milk

THE SEAMSTRESS VG GF *V 19.0

house made waffle hash brown with poached eggs,
beetroot, goats curd and snow pea purée

**Substitute : smashed avocado instead of eggs
for Vegan option**

THE J & C VG *GF *V 18.0

smashed avocado with goat's feta, heirloom
tomatoes, shiso, olive crumble and sourdough

Substitute : Black Ruby GF bread + 2.0

THE DRESSMAKER VG 16.5

bread & butter pudding with banana, raisins,
salted caramel ice cream and black sesame
praline

THE BENEDICT GF *VG 19.0

fried polenta, sautéed kale, poached eggs and
citrus hollandaise with bacon or mushroom

Substitute : Tasmanian smoked salmon + 1.5

THE NEW YORK BRUNCH 20.0

5 & Dime bagel, Tasmanian smoked salmon,
crispy egg, kale chips, avocado, smoked tomato
relish and citrus cream

THE BIG BREAKFAST GF 21.0

maple glazed pressed pork, hash brown, poached
eggs, beans & grilled baby leek

KIDS UNDER 12

HALF SERVE OF EGGS 6.0

poached, scrambled or fried on sourdough

MINI SMASHED AVOCADO 6.0

tomatoes and sourdough

KIDS BEEF BURGER WITH CHIPS 9.0

beef, cheese, tomato sauce

BITES

EGG & BACON ROLL 8.0

on brioche bun with smoked tomato relish

HAM & CHEESE TOASTIE 8.0

on sourdough

V = vegan VG = vegetarian GF = gluten-free

* Asterisk indicates that the item is not made
V/VG/GF by default, but can be on request.

BUILD YOUR OWN

TWO FREE-RANGE EGGS ON TOAST BY NOISETTE 10.0

poached, scrambled, fried

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extra egg + 2.0

Black Ruby multigrain gluten free bread + 2.0

SIDES

Grilled haloumi with lime 5.0

Tasmanian smoked salmon 5.5

Casa Ibérica chorizo with chipotle, 4.5

confit truss tomatoes, avocado + dukkah

Wood smoked bacon, sautéed kale, 4.0

roast mushrooms with pecorino

House smoked tomato relish, 2.0

citrus hollandaise

LUNCH FROM 11.30

THE SPINDLE VG GF *V 17.5

super salad of kale, beetroot, carrot,
quinoa, puy lentils, flax seeds,
pomegranate and pecorino

Add: thyme & lemon chicken tenderloins + 5.0

THE CARMELA VG GF 21.0

house made ricotta gnocchi, beurre
noisette pumpkin, baby leeks, cherry
tomatoes, kale and pecorino

THE ORGANZA 19.0

wagyu cheeseburger with pickles, chipotle,
baby cos, tomato, beetroot bun and chips

THE SINGER VG 18.5

veggie burger with eggplant, zucchini, baby
cos, roast capsicum hummus, matcha bun
and chips

THE FINISHER 19.0

chicken burger with buttermilk ranch,
jalapeños, baby cos, tomato, cheese,
activated charcoal bun and chips

THE PRESS 17.5

salted cod croquettes with cabbage slaw,
house tartare, coriander and grilled lime

THE MACHINIST GF 21.0

warm shredded lamb salad with roast
capsicum hummus, watercress, quinoa,
rocket, cucumber, dukkah & mint yoghurt

THICK CUT CHIPS 7.5

beer battered with rosemary salt and choice
of chipotle mayo or buttermilk ranch

PANINI

VEGAN 12.0

zucchini, eggplant, rocket, tomato relish

CHICKEN 12.0

avocado, chipotle, rocket, pangrattato

PULLED PORK 12.0

cabbage slaw, chipotle and rocket

All panini can be made gluten-free + 2.0

DESSERT/CAKES: PLEASE SEE OUR DISPLAY FRIDGE OR ASK OUR WAIT STAFF