

OUR PHILOSOPHY: The Sartoria kitchen sources local at every opportunity and supports local producers who are as passionate about food as we are. Our eggs are free range sourced throughout Victoria. Our meat and seafood is ethically and locally sourced. Sartoria also support sustainable trade and is part of the Darebin Council greening business scheme.

OUR STORY: Sartoria refers to the successful dressmaking, bridal and evening wear business operating 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.



ALL DAY MENU

THE NEEDLE (Vegetarian) 7.5
Sourdough / Bagel / Fruit Toast
Buttered with side of strawberry jam **or** marmalade **or** peanut butter **or** vegemite **or** nutella
Add: Black Ruby gluten free bread + 2

THE THREAD 11
Egg & Bacon Brioche Roll
Free range bacon, Australian cheddar, fried egg, tomato relish, house mayo

THE SPINDLE 10
Toastie
Free range ham, Australian cheddar, mayo

THE SARTORIALIST (Vegan) 13.5
House Made Bircher
Coconut yoghurt, fresh berries, apple, seeds, mint, w/ choice of milk

THE J & C (Vegetarian) 18
Smashed Avocado
on sourdough toast, ashed goats cheese, tender stem broccolini, herbs, crispy chilli oil (mild)
Add: Poached egg + 2.5
Add: House cured salmon + 5.5

THE SEAMSTRESS (Vegetarian, GF) 19.5
Potato Hash
Smashed peas, ashed goats cheese, poached eggs, roast beetroot labne
Vegan - remove goats cheese/eggs and add smashed avocado
Add: Free range bacon + 5

THE DESIGNER (Vegetarian) 19
French Toast
Fresh berries, strawberry ice-cream, hazelnut choc meringue biscuit, maple syrup, mint

THE BERNINA (Vegetarian) 18
Corn Fritter
Avocado, creme fraiché, poached egg, leaves, seeds
Add: Free range bacon + 5

THE BENEDICT
2 poached eggs on sourdough toast with cider hollandaise, tender steamed broccolini, fried capers, with your choice of:
Pressed Pork 19.5
Roasted Mushrooms 19.5
House Cured Salmon 21

THE NEW YORK BAGEL 18.5
House cured salmon, cream cheese, capers, spinach, fried egg

THICK CUT CHIPS 7.5
with house mayo

BUILD YOUR OWN 10.5
Free range eggs, poached, fried or scrambled on buttered sourdough toast **or** half a bagel
Black Ruby Gluten Free bread + 2

SIDES
Cider hollandaise **or** tomato relish **or** extra egg 2.5
Ashed goats cheese **or** spinach **or** roasted tomatoes **or** roast mushroom 4
Avocado **or** free range bacon **or** chorizo 5
House Cured Salmon **or** Potato Hash 5.5

LUNCH

THE ORGANZA (Vegan) 18.5
Super Freekeh Salad
Kale, smashed broccolini, pumpkin, beetroot, radish, seeds, house dressing
Add: Free range poached chicken + 5.5
Add: Poached egg + 2.5

THE MACHINIST 19.5
Gippsland Beef Burger & Chips
Cheddar cheese, fresh tomato, lettuce, chipotle mayo, house pickles

THE FINISHER 19.5
Buttermilk Chicken Burger & Chips
Free range crumbed fried chicken, cheddar cheese, house pickles, lettuce, fresh tomato, mayo

THE PRESS 19.5
Fish Burger & Chips
Grilled market fish, dill creme fraiché, radish, leaves, fresh tomato, crispy chilli oil (mild)

THE CARMELA (Vegetarian) 21
Ricotta Gnocchi
Roast pumpkin puree, brown butter, spinach, pecorino cheese

THE DRESSMAKER 22
Braised Lamb
Buttered carrots, chimichurri, dukkah

KIDS (UNDER 12YRS)
Poached egg & bacon 7
Smashed avo & poached egg on toast 8
Kids beef burger & chips w/ lettuce & tomato 12



@sartoriamelbourne
www.sartoria.com.au

Sartoria holds private functions: for more information please email us at enquiries@sartoria.com.au

For our daily fresh made pastries & cakes, please ask our staff.

See our blackboard for weekly specials and freshly made, hot pressed sandwiches. Sandwiches can be made gluten free. +2

Unfortunately, on weekends and public holidays, we can not split bills or change menu items
Although we endeavour to cater to those with food allergies, all food at Sartoria may contain traces of gluten, eggs, nuts and other allergens

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SPECIALTY COFFEE

Specialty coffee by Where's Marcel?

HOUSE BLEND - CULTURE: medium strength, citrus honey sweetness

SINGLE ORIGIN: rotating weekly, ask your waitstaff for this weeks Single Origin

BATCH BREW 4.5
Hot

COLD DRIP 5

ESPRESSO 3.3

MILK or BLACK - Reg 3.8

MILK or BLACK - Large 4.5

Add: bon soy, almond or coconut milk 0.5

EXTRA SHOT 0.5

SAVE A CUP: BYO Keep Cup - 0.3

For take away

PURCHASE: Glass Keep Cup 31

250G BAG OF OUR COFFEE BEANS 13.5

Evolve or Culture

TEA

SPECIALTY: loose leaf teas by Storm 4.5
in a Tea Cup

BLACK TEA: english breakfast, earl grey

HERBAL: lemongrass, dreamboat, brave heart, spring tonic

GREEN TEA: genmaicha

GREEN TEA: house choice from Storm in a Tea Cup

JUICES

MILLA'S LOCAL ORANGE JUICE - Farm Direct 5

100% ORGANIC RAW COLD - PRESSED 5.5

BRUCE JUICES

GOLDEN: mango, peach passionfruit, pear, apple

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

APPLE JUICE

SOMETHING SPECIAL

GOLDEN LATTE 5

coconut oil, house made turmeric mix, almond milk, honey

CHAI BOY CHAI TEA / LATTE 5

Served with side of honey

MATCHA LATTE 5

MORK HOT DARK CHOCOLATE 4.5

70% original dark

RED VELVET HOT CHOCOLATE 5

with house pressed beetroot juice

ICED CHOCOLATE / COFFEE 6

HOUSE MADE ICE TEA 6

Ask your waitstaff for this weeks flavour

SEASONAL SUPER SMOOTHIE 9

Ask your waitstaff for this weeks flavour

MILKSHAKES 6

chocolate, strawberry, vanilla, salted caramel, vanilla, matcha

Add: bon soy, almond or coconut milk 0.5

BABYCHINO 1

marshmallow & 100s & 1000s

KIDS HOT CHOCOLATE 2.5

KIDS MILKSHAKES 4

chocolate, strawberry, vanilla, caramel

COCKTAILS

GOLDEN MIMOSA 12

sparkling wine & golden juice

HOUSE BLOODY MARY 13

with lemon, pickle, olives

CLASSIC APEROL SPRITZ 15

aperol, sparkling wine, soda

ESPRESSO MARTINI 15

double espresso, vodka, kahlua

WINES

RED

2015 Farrah Estate Shiraz 8 / 38

Victoria

WHITE

Pinot Grigio, Anno III 8.5 / 39

Santa francesca, Italy

2014 MIRITU BAY SAUV BLANC 8.5 / 39

Marlborough, New Zealand

PROSECCO

Il Posto, Venezia Italy 9 / 40

Craft Beer & Cider

Hawkers Indian Pale Ale 8

Hawkers Pilsner 8

Bridge Road Beechworth Pale Ale 8

Sample Larger 8

Custard & Co Apple Cider 8

Lick Pier Alcoholic Ginger Beer 8

COLD DRINKS

DAYLESFORD HEPBURN SPRING 4.5 / 7.5

Sparkling Mineral Water
300ml / 750ml

DAYLESFORD ORGANIC 4.5

Sparkling Drinks 300ml
Cola, Blood Orange, Lemonade

ORGANIC LO BROS KOMBUCHA 5.5

Probiotic Live Culture Sparkling
Soft Drink (Made Locally)
Lemon & Ginger, Apple, Watermelon

WIFI:
IINETB72DB7
PW:
7954E86EBF

HOURS:
Mon - Fri
7:00am - 3:30pm
Sat - Sun
8:00am - 4:00pm

Kitchen Closes
Approx One Hour Prior



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