

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 is free range and our seafood is 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.

**Credit Card
Minimum Spend \$10**



ALL DAY MENU

THE NEEDLE (Vegetarian) 7.5
Sourdough or Multigrain
Buttered with 2 sides
Choose Sides: strawberry jam, peanut butter, vegemite, nutella
Add: Black Ruby gluten free bread + 2
Add: Fruit Toast or Bagel + 1

THE THREAD 14
Egg & Bacon Brioche Roll
Free range bacon, Australian cheddar, fried egg, tomato relish, house mayo

THE SPINDLE 17.5
House made chilli, feta, scrambled free range eggs on sourdough
Add: Chorizo + 5

THE SARTORIALIST (Veg, V) 13.5
House Made Bircher
Coconut yoghurt, seasonal fruits, seeds

THE J & C (Vegetarian) 18.5
Smashed Avocado
on buttered sourdough toast, feta cheese, herbs, crispy chilli oil
Add: Poached egg + 2.5
Add: Smoked Premium Tasmanian Salmon + 6

THE SEAMSTRESS (Vegetarian, GF) 20.5
Potato Hash
Poached eggs, pea puree, feta cheese, roast beetroot greek yogurt labne
Vegan: Avocado, roast pumpkin, lentils, seeds, beetroot
Add: Free range bacon + 5

THE DRESSMAKER \$19.5
Pancakes (Vegetarian)
Maple, chocolate syrup, seasonal fruit, vanilla ice cream
Add: Free Range Bacon + 5

SMOOTHIE GRANOLA BOWLS
Please ask your wait staff for flavour and price

THE BERNINA (Vegetarian) 19.5
Corn Fritter (Please allow 20 min wait)
Avocado, creme fraiche, poached egg, leaves, seeds
Add: Free range bacon + 5
Add: Smoked Premium Tasmanian Salmon + 6

THE BENEDICT
2 poached eggs on buttered sourdough or multigrain toast with cider hollandaise, roast pumpkin, fried capers, with your choice of:
Pressed Pork 19.5
Roasted Mushrooms 19.5
Smoked Premium Tasmanian Salmon 21

THE OMELETTE 17.5
Spinach, feta, roast mushroom, basil pesto, truffle oil on sourdough or multigrain

THE NEW YORK BAGEL 19.5
Smoked premium Tasmanian salmon, cream cheese, capers, spinach, fried egg

THICK CUT CHIPS 8
with house mayo

BUILD YOUR OWN Free Range Eggs 11.5
Poached, fried or scrambled on buttered sourdough or multigrain toast
Black Ruby Gluten Free bread + 2
Dairy Free scrambled eggs + 1.5
Add: Bagel + 1

SIDES
Tomato relish or extra egg 2.5
Cider hollandaise 3.5
Roast tomato or spinach 4
Roast mushroom 4.5
Avocado or free range bacon or chorizo or potato hash or seasonal fruit bowl or feta cheese 5
Smoked Premium Tasmanian Salmon 6

SOUP SPECIAL 12.5
Ask your wait staff for special of the week

THE PIPPO (Veg, V) 17
Lasagna - Plant Based
Potatoes, zucchini, eggplant, roast capsicum, vegan bechamel, basil, San Marzano tomato salsa

THE ORGANZA (Veg, V, GF) 19
Super Salad
Quinoa, wild rice, kale, spinach, roast pumpkin, puy lentils, beetroot, seeds, carrots, citrus dressing
Add: Free range poached chicken + 5.5
Add: Poached egg + 2.5
Add: Feta cheese + 5

THE MACHINIST 20.5
Gippsland Beef Burger & Chips
Cheddar cheese, fresh tomato, lettuce, chipotle mayo, house pickles

THE FINISHER 20.5
Buttermilk Chicken Burger & Chips
Free range crumbed fried chicken, cheddar cheese, house pickles, lettuce, fresh tomato, mayo

THE CARMELA (Vegetarian) 21
Ricotta Gnocchi (House Made)
Fresh bocconcini cheese, tomatoes, spinach, pesto, pecorino cheese

KIDS (UNDER 12YRS)
Poached egg & bacon on toast 8
Pancake & Ice cream w/choc syrup 10
Smashed avo & poached egg on toast 10
Kids beef burger & chips w/ lettuce & tomato 12

HOT PRESSED PANINI ~ SANDWICHES
Chicken Schnitzel: coleslaw, tomato, mayo 14
Poached Chicken: lime mayo, seeded mustard, roquette 14
Vegan: grilled eggplant, zucchini, salsa verde, sweet potato purée, leaves 12.5
NY Reuben: Beef pastrami, Australian cheddar, pickles, sauerkraut 13.5
Toastie: Free range ham, cheddar, mayo 9.5
Croissant: Ham & cheese 9.5



@sartoriamelbourne
www.sartoria.com.au

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

CAKES - DESSERT

Butterbing Cookies 5.5 (Gf)
House made Vegan and GF Slice 7
House made Lemon Tart 6.5
Brownie 5.5
Portuguese Tart 4
Almond Croissant 6
House Made Baked Cheese Cake 7

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

A surcharge of 15% applies on all public holidays

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SPECIALTY COFFEE

Specialty coffee by [Roasting Warehouse](#)

HOUSE BLEND - EL PRESIDENTE:
medium strength, citrus honey sweetness

VERTUE COFFEE SINGLE ORIGIN: +0.5
ask your waitstaff for this weeks Single Origin

BATCH BREW 4.5

BOTTOMLESS BATCH BREW (Mon-Fri) 6

COLD DRIP 5

V60 POUR OVER 6

ESPRESSO 3.3
MILK or BLACK - Reg 3.8
MILK or BLACK - Large 4.5
Add: bonsoy 0.5
Add: Milk Lab almond, coconut or lactose free milk +1

EXTRA SHOT 0.5

SAVE A CUP: BYO Keep Cup -0.3
 For take away
PURCHASE: JOCO reusable cups in store

250G BAG OF OUR COFFEE BEANS 13.5
El Presidente

250G BAG OF SINGLE ORIGIN 16.5

TEA

SPECIALTY LOOSE LEAF TEA 4.5
By Impala & Peacock

BLACK TEA: brunswick breakfast, earl grey

HERBAL BLENDS: lemon myrtle & ginger, peppermint, chamomile, relaxation, coconut & mint

GREEN TEA: Australian sencha

CHAI TEA: wet mix by Chai Boy 5

JUICES

VIC MARKET FRESH SQUEEZED JUICES 5.5

ORANGE JUICE

APPLE JUICE

NEW GREENER: kale, apple, pineapple, celery, lemon, ginger & mint

NEW GOLDEN: grapefruit, orange, apple, pear, yam

SOMETHING SPECIAL

GOLDEN LATTE 5
coconut oil, house made turmeric mix, almond milk, maple syrup

CHAI BOY LATTE (wet mix leaves) 5

CHAI BOY LATTE W/SOY (vegan) 5

MATCHA LATTE 5

MORK HOT DARK CHOCOLATE 5
70% original dark

RED VELVET HOT CHOCOLATE 5
with beetroot juice

ICED CHOCOLATE / COFFEE 6

ICED TEA 6
Please ask your wait staff for flavour

SUPER SMOOTHIES 9
ask waitstaff for this weeks flavours

MILKSHAKES 6
chocolate, strawberry, vanilla, salted caramel, matcha
Add: bonsoy 0.5
Add: Milk Lab almond or coconut milk +1

BABYCHINO 1
marshmallow & 100s & 1000s

KIDS HOT CHOCOLATE 2.5

KIDS MILKSHAKES 4
chocolate, strawberry, vanilla, caramel

COCKTAILS

HOUSE BLOODY MARY 12
with lemon

HOUSE MIMOSA 12
sparkling wine & golden juice

GIN & TONIC 12

HOUSE MOJITO 14
spiced dark rum, passion fruit, lime, mint, soda

CLASSIC APEROL SPRITZ 14
aperol, sparkling wine, soda

ESPRESSO MARTINI 15
double espresso, vodka, kahlua

SPIRITS AVAILABLE - ASK YOUR WAIT STAFF

WINES

RED

2015 FARRAH ESTATE SHIRAZ 8 / 38
Victoria

WHITE

2017 TEA TREE PINOT GRIS 8.5 / 39
Marlborough, New Zealand

2014 MIRITU BAY SAUV BLANC 9 / 40
Marlborough, New Zealand

PROSECCO 10 / 42
Il Posto, Venezia Italy

Craft Beer & Cider

Hawkers Indian Pale Ale 8.5

Hawkers Pilsner 8.5

Bridge Road Beechworth Pale Ale 8.5

Sample Lager 8.5

Custard & Co Apple Cider 8.5

Lick Pier Alcoholic Ginger Beer 8.5

COLD DRINKS

MINERAL WATER 4.5 / 7.5
300/750ml
Bottomless Bottle 9

ORGANIC SODAS
Please ask your wait staff for flavours and price

ORGANIC KOMBUCHA 5.5
Probiotic Live Culture Sparkling Soft Drink
Please ask your wait staff for flavours

 WIFI:
 Sartoria Free WIFI
 PASSWORD:
 Please ask your waitstaff
 HOURS:
 Mon - Fri
 7:00am - 3:30pm
 Sat - Sun
 8:00am - 4:00pm

Kitchen may close
Approx one hour prior



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