



# BREAKFAST

7:30am till 2:30pm

## TWO FOR TWO (n) \$55

**Top Tier:** Crème Brule with raspberry sorbet, hazelnut praline and fairy floss

**Base:** Free range poached eggs, bacon, smashed avo, tomatoes, mushroom, hash browns, Italian pork sausage and toasted ciabatta

## PUMPKIN BREAKFAST (g/f) (vgo) \$23 \$27

Grilled pumpkin, house cured salmon, kale and corn salad and parmesan cream

## MUSHROOM BREAKFAST (v) (g/f) \$26.50

Polenta cake topped with braised wild mushrooms, poached eggs and drizzled with truffle dressing

## BUCKWHEAT CREPELLA (v) \$24

Swede, turnip, sauteed English spinach topped with fried egg and ricotta

## SMASHED AVO (v) (vgo) \$19.50

Avocado, sun dried tomatoes, pickled onion, fetta and mixed seeds served on a toasted bagel

**Add:** Poached Egg \$3

## EGGS BENEDICT \$21

Poached eggs served on an English muffin with sauteed spinach and hollandaise

**Choice of:** House Cured Salmon, Bacon or Ham

## FRITTATA (v) (g/f) \$18

Seasonal vegetable frittata topped with watercress salad

## PANCAKES (n) \$22

Served with fresh banana and orange, house made chocolate cremoso, drizzled with noisette butter and maple syrup and hazelnut praline

## EGGS YOUR WAY \$12

Two free range eggs on toasted ciabatta – poached, fried, scrambled

## ADD ANY SIDE TO COMPLETE YOUR DISH

Italian Pork Sausage:	\$5
House Cured Salmon:	\$5
Bacon:	\$5
Avocado:	\$5
Mushroom:	\$4
Grilled Tofu	\$4
Tomato:	\$3
Free Range Egg:	\$3
Hash Brown:	\$3
G/F Bread:	\$2.50
Tomato Relish:	\$2
Hollandaise:	\$2

## SOMETHING LIGHTER

## GRANOLA (n) (g/f) \$16.50

Granola layered with thick creamy yoghurt and mango compote

## EGG AND BACON ROLL \$11

Fried egg, bacon and tomato relish on milk bun

## FRUIT LOAF \$8.50

Toasted fruit loaf served with butter and jam

## TOASTED CIABATTA \$7.50

Two slices of bread served with butter and choice of jam, vegemite or nutella



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## LUNCH

Served from 11.30am

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### POTATO GNOCCHI (n) \$29

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Mussels and clams, cherry tomatoes  
and basil pesto

### HOUSE MADE TAGLIATELLE (v) (vgo) (n) \$27

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Wild mushrooms, truffle paste,  
fetta and hazelnut

### LASAGNE \$24

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House made beef lasagne

### HOUSE MADE PASTA (g/f avail) \$21

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Daily pasta served with a choice of  
bolognese, basil pesto or napoli sauce

### MEATBALLS \$26

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Meatballs with napoli sauce and  
toasted ciabatta

### SOUP OF THE DAY (g/f) (vg) \$15

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Served with toasted ciabatta

### WATERCRESS SALAD (g/f) (vgo) \$15

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House cured salmon, watercress, sundried  
tomatoes, shallots and red chilli dressing

### SIDE OF GARDEN SALAD \$6

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### FOR THE LITTLE ONES

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Egg and bacon on toast	\$10
Fresh chicken tenders and chips	\$15
Meatballs in napoli sauce	\$13
Pasta with bolognese or napoli	\$12
Bowl of chips and sauce	\$10

### EXTRAS

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Fresh cakes, panini, toasties  
and sandwiches are also available.  
– please see our refrigerated display

### GLUTEN FRIENDLY

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Donato's do their utmost to accommodate as  
many guests as possible; given this we are "gluten  
friendly" only as we cannot guarantee food has  
not been in contact with gluten in some form.  
Please notify our staff of any food allergies.

### DIETARY SYMBOLS

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**gf:** Gluten Friendly

**v:** Vegetarian

**vg:** Vegan

**n:** Contains Nuts

10% Weekend Surcharge and  
15% Public Holiday Surcharge

We do not accept any changes to the  
menu during busy periods.

Exceptions for vegetarians and allergies only.

No Split Bills for tables over 8



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# B E V E R A G E S

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## COFFEES

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**Latte, Flat White, Mocha, Long Black  
Hot Chocolate, Cappuccino**  
Cup \$4.50 • Mug \$4.70

**Chai Latte, Spicy, Vanilla or Wet**  
Cup \$4.50 • Mug \$4.70

<b>Iced Coffee</b>	\$7.00
<b>Iced Latte</b>	\$7.00
<b>Iced Chocolate</b>	\$7.00
<b>Italian Crema di Café</b>	\$5.00
<b>Long Macchiato</b>	\$4.00
<b>Short Macchiato</b>	\$3.50
<b>Espresso</b>	\$2.80
<b>Babycino</b>	\$1.50

## TEAS

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<b>English Breakfast</b>	\$4.50
<b>Earl Grey</b>	\$4.50
<b>Lemongrass &amp; Ginger</b>	\$4.50
<b>Chamomile</b>	\$4.50
<b>Oriental Jasmine</b>	\$4.50
<b>Green Tea</b>	\$4.50
<b>Peppermint</b>	\$4.50

## EXTRAS

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Soy Milk, Almond Milk, Oat Milk, Lactose Free,  
Extra Shot, Vanilla or Caramel,  
Decaf & Honey \$0.70c

## MILKSHAKES

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Chocolate, Vanilla, Strawberry, Caramel \$8.50

## SMOOTHIES

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### GREEN MACHINE

Spinach, Pineapple, Banana,  
Chia Seeds, Coconut Water \$9.00

### BERRY NICE

Mixed Berries, Banana, Almond Milk \$9.00

### TROPICAL CRUSH

Pineapple, Mango, Passionfruit,  
Coconut Water \$9.00

### BANANA BUZZ

Banana, Honey, Cinnamon, Milk \$9.00

### FRESHLY SQUEEZED

**ORANGE JUICE** \$8.00

## BYO CORKAGE

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\$10 per wine bottle

\$3 per beer