



FOOD MENU

BREAKFAST

BREAKFAST TOWER \$69 (for 2) \$130 (for 4)

Top: Flavored Panna cotta, mixed bag of sweets, fresh fruits, glazed maple syrup

Base: Poached eggs, mushroom, tomato, chilli bacon sliders, smashed avocado, hash browns, beetroot hummus, toasted ciabatta

VEGETARIAN TOWER (v) \$69 (for 2)

Top: Flavored Panna cotta, mixed bag of sweets, fresh fruits, glazed maple syrup

Base: Grilled broccolini, fried cauliflower steak, mushroom, tomato, spinach, smashed avocado, tofu sliders, toasted ciabatta

Add: Poached egg \$3

CORNETTO CHILLI SCRAMBLE (v)(gfo) \$20

Scrambled eggs, smashed avocado, sriracha, fried shallots, beetroot hummus

Add: Smoked salmon \$6 / Grilled bacon \$5

EGGS BENEDICT (v) (gfo) \$19

Poached eggs, spinach, asparagus, broccolini, beetroot hollandaise on toasted ciabatta

Add: Smoked salmon \$6 / Grilled bacon \$5 / Shaved champagne ham \$5

OG BREAKFAST BURGER (gfo) \$20

Fried egg, grilled bacon, smashed avocado, lettuce, hash brown, tomato relish on toasted milk bun

IT'S SMASHIN TIME (v) (gfo) \$21

Smashed avocado, cherry tomatoes, freshly sliced assorted beets, crumbled Danish feta, roasted seeds, beetroot hummus on toasted ciabatta

Add: Poached egg \$3 / Grilled bacon \$5 / Smoked salmon \$6

HOLLY STACKED PANCAKES \$21

Vanilla scented butter milk hot cakes, fresh fruit, mixed bag of sweets

Add: Maple bacon \$5

ITS BISCOFF MADNESS \$21

Warm waffles, deconstructed lotus biscuits, vanilla ice cream, torched bananas and peanut butter

GRANOLA (vgo) (gf) \$18

Coconut yogurt, fresh fruit, drizzled honey

Add: Flavoured Panna cotta \$9

BUILD YOUR OWN

Two eggs your way on toasted ciabatta

SIDES

Smoked salmon \$6

Grilled bacon \$6

Italian sausage \$4.5

Smashed avocado \$5

Asparagus \$5

Mushroom \$3.5

Grilled tomato \$3.5

Egg \$3

Hash brown \$3

Tofu \$6

GF bread \$3

Spinach \$3

Fetta \$3

Beetroot Hollandaise \$4

SOMETHING LIGHTER

EGG AND BACON ROLL \$14

Fried egg, grilled bacon, cheese, tomato relish on toasted milk bun

CHUNKY FRUIT LOAF \$9

With butter & jam

TOASTED CIABATTA \$9

Pick your condiment served with butter

Nutella, vegemite, peanut butter

LUNCH MENU

– DONATO HOUSE MADE PASTA (gfo) –

Please ask our friendly staff members for daily pasta

PASTA OF THE DAY \$28

Select your sauce:

Creamy basil pesto / Napolitano / Bolognese

GNOCCHI \$28

HOUSE MADE BEEF LASAGNE \$28

HOUSE MADE VEGETARIAN LASAGNE \$25

– DONATO BURGERS –

ITS STEAK (gfo) \$27

Grass-fed porterhouse steak, melted tasty cheese, grilled bacon, mix leaf lettuce, tomato, fresh onion, tomato relish on toasted milk bun

S.F.C \$27

Southern Fried chicken breast fillet, mayonnaise, pickles served on waffles

Add: Beef patty \$7 / Grilled bacon \$5 / Extra chicken fillet \$8

\$13 THE OG BEEF BURGER (gfo) \$26

Beef patty, lettuce, tomato, melted tasty cheese, red onion, pickles, American mustard, ketchup on toasted milk bun

Add: Grilled bacon \$5 / SF Chicken \$8 / Extra Beef patty \$7

– SEAFOOD –

TEMPURA FLATHEAD TAILS \$28

Served with chips, garden salad and tartare sauce

CALAMARI FRITTI \$28

Flash fried calamari served with chips, garden salad and tartare sauce

SOUP OF THE DAY (gfo) \$18

Served with warm ciabatta

SALADS

Our selected salads are vegan and gluten friendly

POKE BOWL \$18

Smashed avocado, edamame, carrot, cucumber, beetroot, quinoa, nori, light soy dressing

Add: Grilled Chicken \$9 / Smoked salmon \$8 / Grilled pesto calamari \$8 / Tofu \$6

TRIO-COLORED ROASTED CARROTS \$18

Glazed carrots, quinoa, premium salad mix, honey and mustard dressing

Add: Grilled Chicken \$9 / Smoked salmon \$8 / Grilled pesto calamari \$8 / Tofu \$6

BASIC GARDEN SALAD \$9

Add: Grilled Chicken \$9 / Smoked salmon \$8 / Grilled pesto calamari \$8 / Tofu \$6

GLUTEN FRIENDLY

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

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

BREAKFAST
7:30am till 2:30pm

LUNCH
11:30am till 2:30pm

FOLLOW US ON:

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BOOKINGS VIA

OpenTable

Donato Cafe 1980





DRINKS MENU

COFFEES

Latte, Flat White, Mocha,
Long Black, Hot Chocolate,
Cappuccino
Cup \$5.00 • Mug \$5.20

Chai Latte, Spicy, Vanilla or Wet
Cup \$5.00 • Mug \$5.20

Iced Coffee \$8.00
Iced Latte \$8.00
Iced Chocolate \$8.00
Long Macchiato \$4.70
Short Macchiato \$4.20
Espresso \$3.50
Babycino \$1.50

TEAS

English Breakfast \$4.50
Earl Grey \$4.50
Lemongrass & Ginger \$4.50
Chamomile \$4.50
Oriental Jasmine \$4.50
Green Tea \$4.50
Peppermint \$4.50

EXTRAS

Soy Milk, Almond Milk, Oat Milk,
Lactose Free, Extra Shot, Vanilla
or Caramel, Decaf & Honey \$0.85c

MILKSHAKES

Chocolate, Vanilla,
Strawberry or Caramel
\$5.50 (small) \$9.00 (large)

SMOOTHIES

GREEN MACHINE \$10.00
*Spinach, Pineapple, Banana,
Chia Seeds, Coconut Water*

BERRY NICE \$10.00
*Mixed Berries, Banana,
Almond Milk*

TROPICAL CRUSH \$10.00
*Pineapple, Mango, Passionfruit,
Coconut Water*

BANANA BUZZ \$10.00
Banana, Honey, Cinnamon, Milk

SOFT DRINKS

Soft Drinks \$4.00
*Coke, Diet Coke, Lemon, Orange,
Lemonade*

Galvanina Soft Drinks \$7.00
*Chinotto, Limonata, Arangusa (Blood
Orange), Iced Peach Tea, Iced Lemon Tea*

Lemon, Lime and Bitters \$8.00

San Pellegrino Sparkling Water
1 litre \$9 / 500ml \$6 / 250ml \$4.50

JUICE

**Eddie's Organic Sparkling
Apple Juice \$6.50**
Fresh from the Mornington Peninsula

Orange Juice \$8.00

COCKTAILS

Aperol Spritz \$15
Limoncello Spritz \$15

SPARKLING WINE (g) (b)

Prosecco DOC \$11 \$46
Astoria, Veneto Italy

Valentina Blanc de Blancs 2017 \$68
*Mornington Peninsula limited release Sav
Blanc and Riesling blend with delicate
spice, zesty citrus freshness.*

ROSÉ (g) (b)

Louis Grange Rosé \$46
Mr Bond, Mornington Peninsula

Rosé Terre di Chianti \$12 \$51
*Collesfrisio, Abruzzo Italy. Nice fresh and
fruity with hints of cherry and cherry plum
and lasting taste.*

WHITE (g) (b)

Moscato d'Asti \$9 \$34
*La Gita, McClaren Vale SA - Zesty fruit
salad and honey dew melon fruit with a
lingering sweet finish*

Sauvignon Blanc \$11 \$46
Mr Bond, Mornington Peninsula

Harriets Corner Pinot Gris \$45
Mr Bond, Mornington Peninsula

Pinot Grigio IGT \$50
*Bertani Velante, Veneto Italy - Fresh &
elegant, crisp easy drinking with scents of
golden apple, ripe pear & peach*

Chardonnay \$11 \$45
Mr Bond, Mornington Peninsula

RED (g) (b)

Pinot Noir \$48
Mr Bond, Mornington Peninsula

Shiraz \$12 \$48
Epsilon, Barossa Valley

Montepulciano DOC \$11 \$46
*Collesfrisio, Abruzzo Italy - Ruby fruits,
cherries and spicy plum with hints of
violets, lovely structured wine*

Chianti Classico DOCG \$59
*Querceto, Tuscany Italy - A beautifully
balanced rich elegant wine, recipe fruit
with savoury characteristics*

SPIRITS

*All spirits are locally sourced from the
Mornington Peninsula*

Vodka - Tar Barrel \$12

Gin - Tar Barrel \$12

Oaked Rum - Jimmy Rum \$12

Tanist Scotch - Chief's Son \$12

BEERS

Peroni Red \$8

Corona \$9

Carlton Draught \$9

Peroni Light \$7

Two Bays Lager \$8
M'ton Peninsula (gf)

CIDER

Mr Little Pear Cider \$9

Mr Little Apple Cider \$9



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