



– BREAKFAST –

breakfast tower \$75

top tier: waffles

bottom tier: poached eggs, sausage, bacon, halloumi, mushrooms, slow roasted tomatoes, smashed avo, hash browns & ciabatta
GFO

frank's big breakfast \$33

two eggs your way, sausage, bacon, halloumi, mushrooms, slow roasted tomato, hash brown & ciabatta
GFO | DFO

smashed avo \$27

green olive sourdough, ricotta mousse, avocado, dill lemon dressing, herbed dukkah, pea leaves and poached egg
+ bacon 7
GFO | DFO | V | N

chilli eggs \$24

ciabatta, folded chilli eggs, jalapenos, pesto, smoked scamorza cheese
+ hash brown 4 + bacon 7
GFO | V | N

donato benedict \$25

english muffin, spinach, choice of ham or bacon, poached eggs, housemade hollandaise
+ avocado 5 + salmon 7
GFO

waffles \$24

spiced waffles, maple syrup, mascarpone, seasonal fruit, ginger crumble, almond brittle with pistachio gelato
+ extra maple syrup 2 + bacon 7

eggs your way \$14

poached, scrambled or fried. served on ciabatta
GFO

breakfast burger \$18

egg & bacon, tasty cheese, hash brown, tomato relish, spinach & hollandaise
+ hashbrown 4 + avocado 5
GFO

– ADD-ONS –

tomato sauce | aioli | hollandaise | maple syrup | relish | chilli oil \$2
poached egg | fried egg | extra parmigiano \$3
hash brown \$4
avocado | mushrooms | tomatoes | spinach | halloumi \$5
bacon | sausage | salmon | scrambled eggs \$7

– SOMETHING LIGHTER –

poached apple granola \$17

greek yoghurt, housemade granola, ginger crumble, peninsula honey, almond brittle and spiced poached apple

orange & fennel fruit toast \$11

served with butter & strawberry jam

toasted ciabatta \$9

served with butter & your choice of condiments - strawberry jam, peanut butter (n), vegemite or nutella (n)
GFO | DFO | VGO

egg & bacon roll \$13

bacon, fried egg, tomato relish & tasty cheese on a milk burger bun
+ avo 5 + hash brown 4
GFO/DFO

– KIDS MENU –

egg & bacon on toast \$12

kids waffle seasonal fruit, maple syrup & vanilla ice cream \$12

spaghetti napoli / bolognese \$14

fish & chips \$15

– LUNCH –

all pastas are made on site.

antipasto board \$43

selection of local and imported salami & salumi, assorted pickled vegetables, ciabatta & buffalo mozzarella
GFO

traditional beef lasagna \$31

served with napoli sauce and grated parmesan

gnocchi sorrentina \$30

housemade potato gnocchi, donato napoli, buffalo mozzarella, basil & extra virgin olive oil
V

chicken burger \$28

herb crumbed schnitzel, pesto, lettuce fior di latte on a burger bun served with fries
N

calamari fritti \$33

served with rocket, balsamic, aioli & lemon



– LUNCH (cont'd) –

battered flat head \$32

beer battered flathead tails, fries, rocket salad, lemon & yoghurt tartare

salad of the day \$22

check the specials board or ask one of our friendly staff

skin-on fries \$12

served w/ aioli or tomato sauce

can't decide?

see our display cabinet for today's selection of freshly made sweets, cakes & paninis. available to dine in or to take away.'

– ALLERGEN FRIENDLY –

Donato's do their utmost to accommodate as many guests' dietary needs as possible. given the nature of our kitchen which uses ingredients such as: wheat/ gluten, dairy/milk & animal products, eggs, fish & shellfish & nuts. we cannot guarantee our food has not been in contact with these or any products. please notify our staff of any food allergies prior to placing your order with us.



– DIETARY SYMBOLS –

gf: gluten friendly

gfo: gluten friendly option

dfo: dairy free option

v: vegetarian

vg: vegan

vgo: vegan option

n: contains nuts and/or seeds

10% weekend surcharge & 20% public holiday surcharge.

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

unfortunately, no split bills for tables over 8.

All meat & eggs are free range & locally supplied.

Fresh lettuce, herbs & flowers grown on site.





DRINKS MENU

– COFFEES –

latte, flat white, mocha, long black, hot
chocolate, cappuccino
cup \$5.3 • mug \$5.8

chai latte, spicy or wet
cup \$5.3 • mug \$5.8

iced coffee \$8.5

iced latte \$8

iced chocolate \$8.5

long macchiato \$4.7

short macchiato \$4.2

espresso \$3.5

babycino \$1.5

– TEAS –

english breakfast \$4.5

earl grey \$4.5

lemongrass & ginger \$4.5

chamomile \$4.5

oriental jasmine \$4.5

green tea \$4.5

peppermint \$4.5

– EXTRAS –

soy milk, almond milk, oat milk, lactose free,
extra shot, vanilla or caramel, decaf & honey \$9.0

– MILKSHAKES –

chocolate, vanilla, strawberry or caramel
\$5.5 (small) \$9 (large)

– SMOOTHIES –

pina colada smoothie

banana, coconut water, pineapple
and coconut milk \$10.50

green goodness smoothie

banana, almond milk, mango spinach \$10.5

tropical almond shake

banana, pineapple, mango,
coconut milk & peanut butter \$10.5

pink punch

banana, coconut milk, mango, berries &
pineapple \$10.5



– SOFT DRINKS –

soft drinks

coke, diet coke, lemon,
orange, lemonade \$6

galvanina soft drinks

chinotto, limonata, arangusa (blood orange),
iced peach tea, iced lemon tea \$7

fresh lemon, lime & bitters \$8

san pellegrino sparkling water

1 litre \$9 / 500ml \$6 / 250ml \$4.50

– JUICES –

eddie's organic sparkling apple juice

fresh from the mornington peninsula \$7

orange juice \$8

– COCKTAILS –

aperol spritz \$18

limoncello spritz \$18

SPARKLING WINE(G)(B)

prosecco doc

astoria tiemo brut, treviso italy
\$13(g) \$55(b)

– WHITE –

moscato (vg)

la gita, mclaren vale
\$11(g) \$45(b)

sauvignon blanc

mr bond, mornington peninsula
\$13(g) \$55(b)

pinot grigio doc

villa chiopris, friuli italy
\$14(g) \$60(b)

chardonnay

stumpy gully, mornington peninsula
\$14(g) \$60(b)

2016 bertani soave classico doc

veneto italy
\$95(b)



– ROSÉ –

dols

yarra valley
\$13(g) \$55(b)

– RED –

pinot noir

stumpy gully, mornington peninsula
\$14(g) \$60(b)

2019 st michael – eppan fallwind pinot noir
riserva DOC

sudtirol alto adige italy
\$115(b)

shiraz

vito by zeralla wines, mclaren vale
\$14(g) \$60(b)

montepulciano doc (vg)

collefrisio, abruzzo italy
\$60(b)

chianti classico DOCG

querceto, tuscanly italy
\$60(b)

– SPIRITS –

vodka - tar barrel \$13

gin - tar barrel \$13

tanist scotch - chief's son \$13

– BEERS –

peroni red \$9.5

corona \$9.5

carlton draught \$9.5

two bays lager (gf) \$10

mornington peninsula

peroni light \$8



– CIDER –

mr little cider - pear or apple (gf / vg)

mornington peninsula \$10