



– BREAKFAST –

Breakfast Board for Two \$60

Poached eggs, sausage, rindless bacon, halloumi, field mushrooms, slow roasted tomatoes, avo smash, hashbrowns, spinach, mortadella, ciabatta toast & pizza frita.

GFO

Frank's Big Breakfast \$33

Eggs your way, sausage, rindless bacon, halloumi, field mushrooms, slow roasted tomatoes, hashbrown and ciabatta toast egg choices (poached, scrambled fried).

GFO | DFO

Smashed Avo \$26

Poached egg on green olive sourdough with smashed avocado, ricotta mousse, medley tomatoes, baby rocket, parmesan, pomegranate finished with a dill lemon dressing.

add bacon \$6

add extra poached egg \$3

GFO | DFO | V | N

Chilli Scrambled Eggs \$24

Ciabatta toast, folded chilli eggs, jalapenos, rocket pesto, smoked scamorza cheese, greek yoghurt & housemade chilli olive oil.

add extra hashbrown \$4

add extra bacon \$6

GFO | V | N

Donato Benedict \$24

Brioche loaf sliced toast, two poached eggs, choice of **smoked salmon, bacon or ham**, wilted baby spinach with hollandaise sauce.

add extra avocado \$5

GFO

Buttermilk Pancakes \$23

Serve of buttermilk pancakes, caramelised banana, fresh seasonal fruit, raspberry coulis, dried orange, maple syrup and vanilla bean ice cream.

add extra maple syrup \$2

add extra bacon \$6

Eggs Your Way \$14

Poached, scrambled or fried served on ciabatta toast.

GFO

Brekkie Bun \$18

Fried egg, rindless bacon, spinach, tasty cheese, chipotle mayo & hashbrown.

add extra hashbrown \$4

add extra avocado \$5

GFO

– SOMETHING LIGHTER –

Granola \$18.50

Housemade roasted granola, mango sorbet, coconut flakes, seasonal fruit & greek yoghurt & almond brittle.

Orange & Fennel Fruit Toast \$11

Served with butter.

Toasted Ciabatta \$10

Served with butter & your choice of condiments - strawberry jam, peanut butter (n), vegemite or nutella (n)

GFO | DFO | VGO

Egg & Bacon Roll \$13.50

Bacon, fried egg, tomato relish & tasty cheese on a milk burger bun

+ avo 5 + hash brown 4

GFO | DFO

– 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 \$6

– LITTLE PEOPLE –

Eggs on Toast (Scrambled) \$11

Pancakes Served with Maple Syrup only and Butter \$10

add extra bacon \$6

add extra seasonal fruit \$4

Spaghetti Choice of Bolognese or Napoli Sauce \$14.50

– LUNCH –

Antipasto Board \$42

Small selection of local and imported cured meats, cheeses, rocket, olives and ciabatta.

GFO

Traditional Beef Lasagna \$32

Served with napoli sauce & grated parmesan.

Fried Gnocchi \$33

Shallot cream, rocket and prosciutto.

GF



– LUNCH (cont'd) –

Wagu Beef Burger \$28

Wagu beef, rindless bacon, lettuce, tomato, tasty cheese, onion & aioli sauce on a soft milk bun with chips & tomato sauce.

GFO

Calamari Fritti \$33

Served with rocket, aioli and slice of lemon.

GF

Battered Fish \$36

Served with rocket, small serve of fries, tartare sauce.

GF

Super Bowl Salad \$23

Raw kale, broccoli, buckwheat, avocado, zucchini, shallots, chilli, herbs, lemon, nuts and poached egg.

GFO

Rocket & Pear Salad \$14

Rocket, pear, parmigiano cheese with housemade dressing.

GFO

Skin on Fries \$12.50

Served with aioli or tomato sauce (please let our staff know).

GF

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 –

Donatos do their utmost to accommodate as many guests as possible. Please notify our staff of any food allergies prior to placing your order at the counter.

– 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 menu changes during busy periods thank you for your understanding.

Unfortunately, no split bills for tables over 8.

Customers to order at the counter and quote their table number.





DRINKS MENU

- COFFEES -

latte, flat white, mocha, long black, hot chocolate, cappuccino, affogato 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 \$90

- MILKSHAKES -

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

- SMOOTHIES -

pina colada smoothie

banana, coconut water, pineapple and coconut milk \$11

green goodness smoothie

banana, almond milk, mango spinach \$11

tropical almond shake

banana, pineapple, mango, coconut milk & peanut butter \$11

pink punch

banana, coconut milk, mango, berries & pineapple \$11



- 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 \$12(g) \$45(b)

sauvignon blanc

mr bond, mornington peninsula \$14(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 \$14(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

