

L O T . 1
S Y D N E Y
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espresso bar

PANINI (GF available)

Prosciutto – mozzarella di bufala – tomato – basil – balsamic aioli	10
Salami – pickled green peppers – zucchini flowers – ricotta	10
Chicken Schnitzel – provolone – sundried tomato aioli – cos	10
Leg Ham – fiore de latte – tomato – smashed avocado	10
Wagyu pastrami – salami – gherkin – formaggio – slaw	14
Beetroot Hummus – green tomatoes – rocket – goats curd (V)	10

SALAD

Organic chicken – roasted cauliflower – quinoa – parmigiano – balsamic (GF)	16
Tuna – celery hearts – green beans – cos – boiled egg – red wine vinegar (GF)	15
Roasted Pumpkin – fennel – almonds – ricotta – salsa verde (V)(GF)	14
Wagyu Bresola – rocket – parmigiano – heirloom tomatoes – aged balsamic	15

FROM THE KITCHEN (12PM TO 3PM)

Polenta chips – truffle pecorino – aioli (V)	18
Calamari fritti – lemon – parsley mayo	17
Antipasto – salumi – wagyu pastrami – prosciutto – formaggio – verdura – pane	16
Angus burger – provolone cheese – pancetta – tomato – smokey aioli – chips	19
Cotoletta – crumbed chicken – salad – chips	22
Pulled Pork Bun – slaw – mayo – gherkins – chips	19

PASTA

Casarecce – pork – veal – tomato – parmigiano	16
Penne – snapper – calamari – cherry tomato – parsley	16
Fusilli – basil – pinenut – parmigiano – pesto (V)	16
Pasta of the day (*please ask waitstaff)	16

SIDES

Chips // Italian slaw	5
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Please advise staff of any allergies prior to order // please note some dishes cannot be altered
GF = Gluten Free option available on request



LOT.1 SYDNEY

espresso bar

COFFEE 3.5

Espresso, Long Black, Piccolo, Macchiato, Latte, Mocha, Flat White, Cappuccino, Hot Chocolate, Ristretto, Chai Latte, Matcha Latte

ICED COFFEE, CHOCOLATE, MOCHA 7 with gelato & cream

TEA 4

English Breakfast, Earl Grey, Peppermint, Chamomile, Green

EXTRAS

Extrashot	1
Large	1
Soy Milk	.50
Almond Milk	.80
Syrups	.50
<i>(hazelnut, caramel, vanilla)</i>	

BOTTLED BEERS

Birra Moretti – Lager	4.6%	8
Heineken 3 – Lager - Low Carb	3.3%	7
James Squires – ‘150 Lashes’ Pale Ale	4.2%	9
Mastri Birrai – Umbri Vionda – Golden Ale	5.6%	12
Labi Beer – La Ambrata – IPA	6.0%	12.5
Rocks Brewing – Hangman Pale Ale	4.9%	9.5

WHITE AND SPARKLING (150ml Glass or Bottle)

Ca ‘Del Bosco – Franciacorta – Lombardia	ITA	115 btl
Villa Jolanda – Prosecco – Veneto	ITA	12/65
Ad Hoc ‘Wallflower’ – Riesling – Great Southern	WA	12.5/57
Astoria ‘Alisia’ – Pinot Grigio – Veneto	ITA	11.5/56
Wai Hua – Sauvignon Blanc – Marlborough	NZ	7.5/36
Wild Olive – Chardonnay – McLaren Valen	SA	9.5/46

RED AND ROSE WINE (150ml Glass or Bottle)

Planeta Rose – Rosé – Sicilia	ITA	12.5/60
Wai Hua – Pinot Noir – Marlborough	NZ	8/38
Manero – Sangiovese – Toscana	ITA	9/42
Barone Di Valforte – Montepulciano – Abruzzo	ITA	9.5/46
Terrazas – Malbec Reserve – Mendoza	ARG	15.5/77
Family Crest – GSM – McLaren Vale	SA	11.5/55
Wicks Estate – Cabernet Sauvignon – Adelaide Hills	SA	10.5/52

SHAKES & SMOOTHIES

Milkshakes 7 (extra thick +1.5)

Chocolate/Nutella
Caramel
Strawberry
Hazelnut

Smoothies 9

Mixed berry
Banana
Acai

BOTTLED SOFT DRINKS

Coke – Diet – Zero – Sprite 4.9
Capi – Flaminginger Beer 4.9
Capi – Grapefruit Soda 4.9
San Pellegrino – Chinotto 4.9
San Pellegrino – Aranciata Rossa 4.9
Sparkling Water 5