

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

**PANINI** (11AM - 3.30PM)

Prosciutto – mozzarella di bufala – tomato – basil – balsamic aioli (GF)	9
Zucchini – pumpkin – baby spinach – ricotta salata – olive tapenade (V)	9
Chicken – sundried tomato – parmesan – lettuce – truffle aioli	9
Leg Ham – fiore de latte – tomato – smashed avocado	9
Wagyu pastrami – salami – gherkin – formaggio – slaw	14

**SALAD**

Organic chicken – roasted cauliflower – quinoa – parmesan – balsamic (GF)	16
Tuna – celery hearts – green beans – cos – boiled egg – red wine vinegar(V)	15
Caprese – heirloom tomatoes – bocconcini – basil – chilli oil (V)	14
Roasted beetroot – blood orange – leaves – candied walnuts – goats cheese (V)	14

**FROM THE KITCHEN** (12PM TO 3.30PM)

Polenta chips – truffle pecorino – aioli (V)	18
Calamari fritti – lemon – chilli salt – parsley mayo	17
Antipasto – salumi – wagyu pastrami – prosciutto – formaggio – verdura – pane	16
Angus burger – gorgonzola cheese – caramelised onion – lettuce ( <i>incl. 1 side</i> )	18
Cotoletta – veal crumbed – salad – patate fritte	26

**PASTA**

Casarecce – pork – veal – tomato – parmigiano	16
Fusilli – mushroom ragu – pecorino – parsley (V)	16
Penne – tuna – cherry tomatoes – olive – parsley – capers – chilli	16

**SIDES**

Patate fritte // Italian slaw	16
Fusilli – mushroom ragu – pecorino (V)	16

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

## OVER ICE 4

Black, Latte, Mocha, Chocolate

## BLENDED WITH ICE 5.5

Latte, Chocolate, Mocha

## ICED COFFEE, CHOCOLATE, MOCHA 7

with gelato & cream

## EXTRAS

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

## BOTTLED BEERS

Mastri Birrai – Umbri Vionda – Unfiltered Kolsch	12
Sydney Beer Co. – Lager	10
Theresianer “Vienna” – Lager	10.5
Labi Beer – La Bianca – Wheat Beer (750ml)	26
Labi Beer – La Ambrata – IPA	12
Rocks Brewing – Hangman Pale Ale	9.5

## WHITE AND SPARKLING (150ml Glass or Botte)

Marchese/Antinori – Franciacorta – Lombardia, ITA	17/88
Berlucchi – Cuvee’61 Rose Franciacorta – Lombardia, ITA	20/120
Villa Jolanda – Prosecco – Veneto, ITA 125ml	12/65
Italo Cescon – Pinot Grigio DOC – Friuli, ITA	16.5/80
Rocche Costamagna – Arneis DOC – Piemonte, ITA	16/73
Argiolas ‘Costamolino’ – Vermentino – Sardegna, ITA	17/73
Pencarrow – Sauvignon Blanc – Martinborough, NZ	13/64
Bleasdale – Chardonnay – Adelaide Hills, SA	11.5/55

## RED AND ROSE WINE (150ml Glass or Botte)

Apollonio – Negroamaro Rosè – Puglia, ITA	13.5/66
Zenato – Valpolicella – Veneto, ITA	17/77
Montalbera Rosso – Barbera, Ruche – Veneto, ITA	17/56
Family Crest – GSM – McLaren Vale, SA	11.5/55
Bonacchi – Chianti Riserva DOCG – Toscana, ITA	14.5/66
Rockburn – Pinot Noir – Central Otago, NZ	17.5/95
Maiolo – Cabernet Sauvignon – Margaret River, WA	16/72

## TEA 4

English Breakfast, Earl Grey  
Peppermint, Chamomile, Green

## SHAKES & SMOOTHIES

### Milkshakes 7 (extra thick +1.5)

Caramel Pretzel  
Nutella shake  
Peanut butter brownie  
Salted dirty chay shake

### Smoothies 9

Dairy free berry  
Banana berry  
Mango nut

## 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