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BREAKFAST SERVED UNTIL 11AM

Toast 6.5

Two slices of Il Granino toast served with homemade spread

Seasonal Fruit Salad 9

Seasonal fruit, yoghurt, honeycomb, toasted coconut (V)

Acai Bowl 14

Acai puree, quinoa and almond granola, banana, berries, almond milk and fresh fruits (GF, VEGAN, DF)

Italian Plate 19

Buffalo mozzarella, prosciutto, field mushrooms, slow cooked tomato and poached eggs on ciabatta (GF available)

Pizza Omelette 18

Free-range eggs, cherry tomatoes, mushrooms, spinach, pepperoni and mozzarella served with toasted ciabatta (GF available)

SIDES

Bacon 4	Spinach 4
Hash Brown 3	Tomato 3
Avocado 4	Mushroom 4

SPREADS

Homemade Chittering Valley orange marmalade
Homemade chocolate and hazelnut spread
Honey and walnut butter

Smoked Salmon Bruschetta 19

Cold smoked salmon, smashed avocado, poached egg and beetroot hummus

Zucchini Fritters 19.5

Organic quinoa and courgette fritters, minted yoghurt, nut brittles and avocado salsa (GF, VEG)

Eggs your way 10

Harvey free-range eggs in your style on sourdough (GF available)

Cronut 15

Toasted cronut, caramelised banana, vanilla bean gelato and melted Nutella

Corn Fritters 18

Sweet corn and buttermilk fritters, wilted spinach, strip bacon, hollandaise and parmesan

INSALATA

Smoked Chicken 18

Baby cos, white anchovy, roasted chicken tenders, parmesan mayo, crispy ciabatta and free-range egg

Kale salad 18

Crispy kale, truss tomato, granny smith apple, buffalo mozzarella, pine nuts and cranberry dressing (GF)

Black Angus Sirloin 21

Seared sirloin steak 120gm, rocket, vine ripe tomato, field mushroom, aged cheddar and toasted ciabatta

LUNCH & DINNER SERVED FROM 11AM

SOMETHING TO SHARE

Gingin Olives 7

Marinated olives with bay leaf, orange zest and cumin (GF,V)

Ciabatta 8

Toasted sourdough ciabatta served with Western Australian olive oil and Pukara Estate aged balsamic

Homemade spreads 13

Smokey eggplant, olive tapenade with paprika and mascarpone served with toasted ciabatta

Arancini 15

Butternut, ricotta and soft herb arancini with parmesan and garlic aioli

Crispy Calamari 16

Arborio and spice dust, lemon aioli and capers (GF)

Buffalo Mozzarella 19

Caponata, homemade meatballs, ciabatta toast and olive oil

PIZZA

Pizza Margarita 17

Fior di latte, tomato, Dampier salt, fresh basil (V)

Smokey Chicken 18

Tomato, mozzarella, smoked chicken, red pepper, paprika mayo (V)

Hot Salami 18

Fresh tomato sauce, buffalo mozzarella, hot salami, black olives and green onions

Salmon 19

Fior di latte, tomato, smoked salmon, red onion, and capers

Di Parma 18

Buffalo mozzarella, Parma ham, tomato and oregano sauce and rocket

Have your pizza base gluten free add 3

MAINS

Chorizo Orecchiette 18

Smoked paprika and chorizo ragout, orecchiette pasta, cherry tomato, spinach and parmesan

Trio of Gnocchi 18

Mixed pumpkin, basil and potato gnocchi served with blue cheese sauce and cherry tomato

Slow cooked Duck 25

Slow cooked duck leg, braised red cabbage, pickled cherries and micro herbs

Chicken Scaloppini 20

Crumbed chicken, tomato and parmesan sauce with rocket salad, balsamic glaze and parmesan dust

SOMETHING SWEET

Affogato 9

Espresso and Italian vanilla bean gelato

Chocolate Ravioli 9.5

Crispy chocolate ravioli with Nutella sauce and chocolate ice cream

Cheeses of the day 14

Served with muscatels, orange marmalade and crispy rye

Tiramisu 9.5

Tiramisu cheesecake served with fresh cream and cocoa dust