

Drinks

NON-ALCOHOLIC

Coca Cola, Coke no Sugar, Fanta, Sprite / 375 ml	5
San Pellegrino: Limonata, Aranciata, Chinotto / 330 ml	5.5
Just Water / 500 ml	5
San Pellegrino / 500 ml	6
Soda Water, Ginger Beer, Ginger Ale, LLB / 330 ml	6
Iced Tea: Peach or Lemon	6.5

Bottled Juice

Orange, Apple, Pineapple

6

Fresh Juice

Orange, Apple

8

Milkshake

Vanilla, Chocolate, Strawberry

9

Tea

English Breakfast, Earl Grey, Green Tea, Peppermint, Chamomile

5

Coffee

Dine-in Cup 4.5 | Mug 5.5
Takeaway Small 4.5 | Medium 5.5 | Large 6.0

Cappucino, Latte, Flat white, Mocha, Long Black, Chai Latte, Hot Chocolate

Short Macchiato	4
Espresso	4
Iced Latte, Iced Mocha, Iced Long Black	6.5
Iced Chocolate (includes Cream & Ice Cream)	8.5

Alternative Milk: Soy, Almond, Oat	+0.5
Syrup: Hazelnut, Vanilla or Caramel	+0.5
Extra shot	+1

ALCOHOLIC

White Wine

	GLS /150ml	BTL
Bancroft Bridge Sauvignon Semillon Blanc	9	38
Bancroft Bridge Sauvignon Blanc	9	38
Vivo Moscato	9	38
Alkoomi 'Grazing' Chardonnay, WA	10.5	46
MOJO Pinot Grigio, SA	11	49

Rose Wine

Alkoomi 'Grazing' Rose, WA	10.5	46
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Red Wine

Bancroft Bridge Shiraz Cabernet	9	38
Bancroft Bridge Cabernet Merlot	9	38
Vivo Cabernet Sauvignon	9	38
Alkoomi 'Grazing' Shiraz, WA	10.5	46

Sparkling Wine & Champagne

	GLS /120ml	BTL
Bancroft Bridge Brut	9	38
MOJO Prosecco, SA	10	46
Perrier-Jouet Grand Brut, Champagne FR	-	120

Beers on Tap

	SCH	PINT
Swan Draft, WA	9.5	11
Heineken	11	13

Bottled Beer & Cider

Heineken - 5%	11
Little Creatures, Pale Ale - 5.2%	11
Hahn Super Dry - 4.6%	11
James Squire 150 Lashes, Pale Ale - 4.2%	12
5 Seeds, Crisp Apple Cider - 5%	11
Matsos Ginger Beer - 3.5%	12
Hahn Super Dry - 3.5%	10
Heineken - 0%	9

House Spirits

Sminorff Vodka, Gordon's Gin, Bundaberg Rum, Jim Beam Bourbon, Johnnie Walker Scotch	9
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Ask our team about current special drink!

BREAKFAST

FROM 7:00AM - 12:00PM

Eggs on Toast V, DFO, GFO Eggs to your choice of scrambled, fried or poached, toasted sliced sourdough, butter, jam	18	Waffles V Toasted waffles, Nutella, Canadian maple syrup, vanilla gelato, banana & berries	26
Cucina Omelette VO, DFO, GFO Smoked ham, Swiss mushroom, heirloom tomato, mozzarella, spinach, sourdough	26	Eggs Benny V, GFO Sourdough, spinach, poached egg, hollandaise, blistered tomato, chives, paprika	28
Smashed Avocado V, DF, GFO Sourdough with avocado, poached egg, corn, tomato and coriander salsa	26	Big Breakfast VO, GFO Bacon, sausages, mushroom, hash brown, grilled tomato, sourdough, butter	30
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Add-ons	Toast 3	Smashed avocado 4	Salmon 8
	Extra egg 4	Hash brown 4	
	Mushrooms 4	Bacon (2) 8	

SMALL BITES

FROM 11.30AM - 8.30PM

Fries, Tomato Sauce, Aioli V, VGO, DF	12	Zucchini Bruschetta V Sourdough, blistered tomato, zucchini, fior de latte, balsamic	18
Garlic Bread, Parmesan V	12		
Bread & Olives VG, GFO	14	Salt & Pepper Squid DF Spicy pepper crumb, lemon, chili mayo	20

KIDS

Fish & Chips DF	14	Ham & Cheese Toastie with Chips VO, GFO	10
Napolitana Pasta with Parmesan V	13	Seasonal Fruit Salad VG, DF, GF	10

GF / GFO GLUTEN FREE / GLUTEN FREE OPTION
 DF / DFO DAIRY FREE / DAIRY FREE OPTION
 V / VO VEGETARIAN / VEGETARIAN OPTION
 VG / VGO VEGAN / VEGAN OPTION

Cucina on Hay can cater to alternative dietaries including free of gluten, dairy and vegan. Please note these items are prepared in the same kitchen as food containing wheat, dairy, egg and nuts. Please speak to our team members on the menu items that can be amended and served upon your requirements, agreeance and understanding.



ALL DAY

FROM 11:30AM - 3:30PM / 5:00PM - 8:30PM

PIZZA

- Margherita** 22
Heirloom tomato, fior de latte, basil
- Picante** 28
Chicken, capsicum, jalapeño, olives, chipotle mayo
- Diavola** 28
Hot salami, jalapeño, onion, chilli, roquette
- Gambero** 30
Prawns, chilli, onion, tomato

GLUTEN FREE OPTION AVAILABLE

SALADS

- Classic Caesar Salad** 20
Crunchy coz, soft boiled egg, bacon, parmesan, rosemary croutons, caesar dressing
- Haloumi & Quinoa Salad** 26
Roquette, bell peppers, cherry tomato, onion, cucumber, mustard dressing

SIDES

- Garden Salad** VG 10
- Herb Roasted Potatoes** V 12
- Fries** V 12
- Seasonal Roasted Vegetables** VG, DF, GF 14

BIGGER

- Cucina Burger** VO, GFO 28
180gm beef patty, bacon, American cheese, lettuce, tomato, pickles, burger sauce, brioche, chips
- Club Sandwich** 28
Chicken fillets, bacon, fried egg, lettuce, tomato, cranberry sauce, chips
- Steak Sandwich** GFO 30
Sirloin steak 150gm, tomato relish, lettuce, tomato, caramelised onion, sourdough, chips
- Pumpkin Humus** V 28
Roasted Queensland pumpkin, maple, couscous, heirloom carrots, pepitas
- Lasagna** 28
Beef mince, traditional tomato sauce, bocconcini, garden salad
- Cassarecce Alfredo** V 28
Mushroom, garlic, cream, chardonnay, parmesan
- Baked Cauliflower Risotto** V, GF 28
Sage butter, buffalo mozzarella, paprika
- Fish & Chips** DF 28
Battered barramundi, coleslaw, chips, tartar, lemon
- Chicken Schnitzel** 28
Panko bread crumbed chicken, chips, salad and gravy
- Chicken Parmigiana** 30
Traditional tomato sauce, mozzarella, parmesan, chips and salad
- Linguine Marinara** 38
Prawns, scallops, squid, chilli, garlic, chardonnay
- COD** GF 38
200gm, beurre noisette, asparagus, lemon
- Lamb Shanks** GF 42
Chives & potato mash, root vegetables
- Scotch Fillet 350gm** GF 55
Roasted potatoes, red wine jus

Dessert

- Tiramisu** V 15
Baileys, chocolate powder
- Mango Panna Cota** V, DFO 15
Salted caramel gelato, candied nuts
- Seasonal Fruit Platter** VG, DF, GF 15
- Cabinet Dessert** DFO, GFO 12
With whipped cream & ice cream
- Cheese Platter** V, GFO 25
2 cheese, quince paste, dried nuts, fruits, lavosh