

# 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

### Fresh Juice

Orange, Apple

### Milkshake

Vanilla, Chocolate, Strawberry

### Tea

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

### 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
----------------------------	------	----

### 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



Ask our team about current special drink!

# BREAKFAST

FROM 7:00AM - 12:00PM

<b>Eggs on Toast</b> Eggs to your choice of scrambled, fried or poached, toasted sliced sourdough, butter, jam	16	<b>Waffles</b> Toasted waffles, Nutella, Canadian maple syrup, vanilla gelato, banana & berries	26
<b>Cucina Omelette</b> Smoked ham, Swiss mushroom, heirloom tomato, mozzarella, spinach, sourdough	26	<b>Eggs Benny</b> Sourdough, spinach, poached egg, hollandaise, blistered tomato, chives, paprika	28
<b>Smashed Avocado</b> Sourdough with avocado, poached egg, corn, tomato and coriander salsa	26	<b>Big Breakfast</b> Bacon, sausages, mushroom, hash brown, grilled tomato, sourdough, butter	30
<hr/>			
<b>Add-ons</b>			
Toast	3	Smashed avocado	4
Extra egg	4	Hash brown	4
Mushrooms	4	Bacon (2)	8
		Salmon	8

# SMALL BITES

FROM 12:00PM - 8.30PM

<b>Fries, Tomato Sauce, Aioli</b>	12	<b>Zucchini Bruschetta</b> Sourdough, blistered tomato, zucchini, fior de latte, balsamic	18
<b>Garlic Bread, Parmesan</b>	12		
<b>Bread &amp; Olives</b>	14	<b>Salt &amp; Pepper Squid</b> Spicy pepper crumb, lemon, chili mayo	20
<b>House Made Arancini</b>	14		

# KIDS

<b>Fish &amp; Chips</b>	14	<b>Ham &amp; Cheese Toastie with Chips</b>	10
<b>Napolitana Pasta with Parmesan</b>	13	<b>Seasonal Fruit Salad</b>	10

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance

CUCINA ITALIANA & BAR CUCINA ON HAY  
**C**  
|  
**H**

# ALL DAY

FROM 12:00PM - 3:30PM / 5:00PM - 8:30PM

<i>Pizza</i>		<b>SALADS</b>	
<b>Margherita</b> Heirloom tomato, fior de latte, basil	22	<b>Classic Caesar Salad</b> Crunchy cos, soft boiled egg, bacon, parmesan, rosemary croutons, caesar dressing Add chicken	20 8
<b>Picante</b> Chicken, capsicum, jalapeño, olives, chipotle mayo	28	<b>Haloumi &amp; Quinoa Salad</b> Roquette, bell peppers, cherry tomato, onion, cucumber, mustard dressing	26
<b>Diavola</b> Hot salami, jalapeño, onion, chilli, roquette	28	<b>SIDES</b>	
<b>Gambero</b> Prawns, chili, onion, tomato	30	<b>Garden Salad</b>	10
		<b>Herb Roasted Potatoes</b>	12
		<b>Fries</b>	12
		<b>Seasonal Roasted Vegetables</b>	14
<hr/>			
<b>BIGGER</b>			
<b>Cucina Burger</b> 180gm beef patty, bacon, American cheese, lettuce, tomato, pickles, burger sauce, brioche, chips	28	<b>Baked Cauliflower Risotto</b> Sage butter, buffalo mozzarella, paprika	28
<b>Club Sandwich</b> Chicken fillets, bacon, fried egg, lettuce, tomato, cranberry sauce, chips	28	<b>Fish &amp; Chips</b> Battered barramundi, coleslaw, chips, tartar, lemon	28
<b>Steak Sandwich</b> Sirloin steak 150gm, tomato relish, lettuce, tomato, caramelised onion, sourdough, chips	30	<b>Chicken Schnitzel</b> Panko bread crumbed chicken, chips, salad and gravy	28
<b>Pumpkin Hummus</b> Roasted Queensland pumpkin, maple, couscous, heirloom carrots, pepitas	28	<b>Chicken Parmigiana</b> Traditional tomato sauce, mozzarella, parmesan, chips and salad	30
<b>Lasagna</b> Beef mince, traditional tomato sauce, bocconcini, garden salad	28	<b>Linguine Marinara</b> Prawns, scallops, squid, chilli, garlic, chardonnay	38
<b>Cassarecce Alfredo</b> Mushroom, garlic, cream, chardonnay, parmesan	28	<b>WA Grilled Barramundi</b> 200gm, beurre noisette, asparagus, lemon	38
		<b>Lamb Shanks</b> Chives & potato mash, root vegetables	42
		<b>Scotch Fillet 350gm</b> Roasted potatoes, red wine jus	55
<hr/>			
<i>Dessert</i>		<b>Tiramisu</b> Baileys, chocolate powder	15
<b>Seasonal Fruit Platter</b>	15	<b>Mango Panna Cota</b> Salted caramel gelato, candied nuts	15
<b>Cabinet Dessert</b> With whipped cream & ice cream	12	<b>Cheese Platter</b> 2 cheese, quince paste, dried nuts, fruits, lavosh	25