

[BREAKFAST] TILL 4:00PM

LIGHT BREAKY

ARTISAN TOAST \$7 / TWO PIECES OF SOURDOUGH OR MULTIGRAIN W/ BUTTER & SPREADS (FRUIT TOAST & GLUTEN FREE +\$1.5)

BANANA YOGHURT PANNACOTTA \$15 / HOUSEMADE GRANOLA, FRESH FIGS, SUMMER BERRIES & BLACK CURRANT LABNEH (GFO, V)

SMASHED AVOCADO \$19.5 / FETTA, RADISH, PICKLED ONION, POACHED EGG & DUKKAH ON TOASTED SOURDOUGH (GF, V)
+ ADD BACON \$5

HANGOVER BURGER II \$19 / BACON, TOMATO RELISH, AVOCADO, CHILLI SCRAMBLED EGG & CHEESE SERVED ON BRIOCHE BUN W/ TWO HASH BROWNS (GFO)

BRIOCHE FRENCH TOAST \$18 / MAPLE ROASTED PEACHES, SALTED CARAMEL POPCORN, PISTACCHIO CRUMB & VANILLA MASCAPONE (V)

PESTO SCRAMBLED EGGS \$19 / PEPPERONATA, CRISPY KALE & RICOTTA SALATA ON TOASTED CIABATTA (GFO, V)
+ ADD CHORIZO \$5

NOURISH BOWL \$19 / RAINBOW CHARD, BROCCOLINI, QUINOA, ASPARAGUS, SMOKED ALMONDS, CURRANTS, HOMMUS & A POACHED EGG (GF, V)

AJ'S EGGS BENNY \$22 / FRESH PROSCIUTTO, SPINACH, WHIPPED MOZZARELLA, POACHED EGGS, SAFFRON HOLLANDAISE & TOASTED FOCACCIA (GFO)

BIG BREAKFAST \$23 / TWO EGGS YOUR WAY, BACON, CHORIZO, TWO HASH BROWNS, TOMATO, ROASTED MUSHROOMS, HALLOUMI & SOURDOUGH TOAST

MAKE YOUR OWN

TWO EGGS, TWO TOAST \$11 / POACHED, FRIED OR SCRAMBLED EGGS ON SOURDOUGH, MULTIGRAIN, CIABATTA OR GLUTEN FREE (+\$1.5)

CHOOSE YOUR SIDES

TOMATO RELISH	\$2
HOLLANDAISE.....	\$3
EXTRA EGG	\$3
FETA.....	\$3
MUSHROOMS.....	\$4
SPINACH.....	\$4
HASH BROWNS.....	\$4
ROASTED TOMATOES.....	\$4
CHORIZO.....	\$5
BACON.....	\$5
AVOCADO.....	\$5
HALLOUMI.....	\$5

[LUNCH] FROM 11:30AM

ROASTED CAULIFLOWER SALAD \$19 / ROASTED CAULIFLOWER, CHICKPEA, ANCIENT GRAINS, SMOKED ALMONDS, BARBERRIES, RADISH & A TAHINI YOGHURT (V)
+ ADD LAMB SHOULDER \$5

CALIFORNIA SALAD \$18 / QUINOA, BLACKBEANS, KALE, CORN, GOJI BERRIES, SEEDS, CRANBERRIES, CHILLI, PUFFED GRAINS & RICOTTA SALATA (V, GF)
+ ADD A POACHED EGG \$3
+ ADD PULLED CHICKEN \$4.5
+ ADD HALLOUMI \$5

LIGHTLY FRIED CALAMARI SALAD \$25 / FLASH FRIED CALAMARI, ROCKET, CHERRY TOMATOES, RADISH, RADDICCHIO, LEMON & A SAFFRON AIOLI

EGGPLANT PARMIGIANA \$23 / BAKED EGGPLANT IN TOMATO SUGO W/ ZUCCHINI, MOZZARELLA, PARMESAN & BREAD CRUMBS (V)

HOUSEMADE LAMB GNOCCHI \$24 / SLOW COOKED LAMB SHOULDER IN TOMATO RAGU TOPPED W/ CHOPPED LEMON ZEST & PARSLEY

RIGATONI BOLOGNESE \$23 / 6 HOUR WAYGU BEEF BOLOGNESE, RICOTTA SALATA (GFO)

LINGUINE MARINARA \$27 / FISH BITES, PRAWNS, SQUID, CLAMS, LEMON, CHILLI & WHITE WINE BUTTER SAUCE (GFO)
+ MAKE IT A RED SAUCE \$2

PUMPKIN & PARMESAN RAVIOLI \$24 / BURNT BUTTER SAUCE, PUMPKIN, PINENUTS & SAGE (V)

MUSHROOM RISOTTO \$23 / WILD MUSHROOM, CRISPY LEEK, GOATS CURD & PINENUTS (GF, V)
+ ADD CHICKEN \$4.5

CHICKEN BURGER \$22 / GRILLED CHICKEN BURGER W/ AVOCADO, BACON, LETTUCE, RED ONION, SWISS CHEESE & HERB MAYO SERVED W/ SHOESTRING FRIES (GFO)

CLASSIC PARMA \$25 / CHICKEN BREAST, TOMATO SUGO, HAM, MOZZARELLA W/ YOUR CHOICE OF FRIES OR SLAW

FISH OF THE DAY \$MP / CHECK THE SPECIALS BOARD OR ASK ONE OF OUR FRIENDLY STAFF

SIDES

CHIPS \$9 / TLP SEASONING & HOUSEMADE AIOLI

ROCKET & PARMESAN \$8 / ROCKET, SHALLOTS, PARMESAN, CROUTONS & BALSAMIC VINEGAR

ITALIAN COLESLAW \$8 / CABBAGE, FENNEL, PARMESAN, RADISH, CHILLI, CAPERS & AIOLI

[PIZZA CLASSICO] FROM 11:30AM

GARLIC PIZZA \$11 / HOUSE BAKED, OLIVE OIL, SEA SALT, OREGANO (V)
+ ADD BOCCONCINI \$3

FOUR CHEESE \$19 / PROVOLONE, GORGONZOLA, BOCCONCINI & PARMESAN (V)

MARGERITA \$19 / TOMATO, BOCCONCINI, FRESH BASIL & EVOO (V)

VEGETERIAN \$20 / TOMATO, MOZZARELLA, PUMPKIN, ROASTED PEPPERS, SPINACH, KALAMATA OLIVES & GOATS CHEESE (V)

CAPRICCIOSA \$22 / TOMATO, BOCCONCINI, LEG HAM, KALAMATA OLIVES & MUSHROOMS

HAWAIIAN \$20 / TOMATO, LEG HAM, FRESH PINEAPPLE & MOZZARELLA

MEATLOVERS II \$24 / TOMATO, BACON, CHORIZO, PANCETTA, CARAMELISED ONION, WALNUTS & BOCCONINI

PEPPERONI \$22 / TOMATO, MILD SALAMI, MOZZARELLA & KALAMATA OLIVES

SEAFOOD \$25 / TOMATO, CALAMARI, MUSSELS, FISH BITES, GARLIC, LEMON & PROVOLONE CHEESE

[PIZZA GOURMET]

EATON MALL \$23 / PANCETTA, ROASTED MUSHROOMS, MOZZARELLA, BOCCONCINI, & PARMESAN (V)

BULLFIGHTER \$23 / TOMATO, CHORIZO, ROASTED RED ONION, PEPPERS & BOCCONCINI

NINO'S SPECIAL \$23 / PORK & FENNEL SAUSAGE, BROCCOLI RABE, SMOKED SCARMOZA, BOCCONCINI & CHILLI

POLLO \$24 / CHARGRILLED CHICKEN BREAST, CARAMELISED ONION, MUSHROOMS, CHERRY TOMATOES, BOCCONCINI, JALAPENOS, CHIVES & SPICY CHILI SAUCE

PORKIES \$24 / CRISPY PORK BELLY, FIG JAM, BOCCONCINI, ROCKET & RADDICCHIO

LAMB RE \$24 / SLOW COOKED LAMB SHOULDER, TOMATO, EGGPLANT & YOGHURT

THE DUSTY MARTIN \$24 / TOMATO, PROSCIUTTO SAN DANIELLE, BOCCONCINI, FRESH ROCKET & PARMESAN

BERLUSCONI \$24 / TOMATO, SPICY SALAMI, PANCETTA, PROVOLONE, CHERRY TOMATOES & CHILLI

VEGAN CHEESE SUBSTITUTE + \$4
GLUTEN FREE PIZZA + \$4
GLUTEN FREE PASTA + \$2



Lunch

COLD DRINKS

FIZZ	
Coca Cola 330ml glass bottles.....	4.2
Coke, Coke No Sugar, Sprite	
Fanta.....	4.2
Plain sparkling water.....5.0pp	
SAN PELLIGRINO MINERAL	
Rossa.....	4.5
Chinotto.....	4.5
Limonata.....	4.5
Lemon, lime & bitters.....	5.0
ICED DRINKS	
built over ice with vanilla ice-cream.....	6.5
chocolate, coffee, mocha, chai	
dirty chai.....	7.5
HOUSE BREWED ICED TEA.....	5.0
ask our friendly staff for todays brew	
OLD SCHOOL SHAKES.....	8.5
chocolate, vanilla, caramel, strawberry, banana,	
nutella.....	+1.5

FRESH JUICES

MIX YOUR OWN.....	7.8
orange, apple, watermelon, pineapple, carrot,	
strawberry & lime	
DANNY GREEN.....	8.5
apple, celery, lime & ginger	
ACE VENTURA.....	8.5
strawberry, apple, watermelon & mint	
JAMAICAN ME JUICY.....	8.5
pineapple, mango & passionfruit	
GOLDEN GOODNESS.....	8.5
orange, carrot & mango	

SMOOTHIES

WELLNESS SMOOTHIE.....	9.5
mango, coconut milk, banana & spinach	
WEDNESDAYS WE WEAR PINK.....	9.5
watermelon sorbet, apple juice & mixed berries	
NUTRITION BOMB.....	9.5
soy, banana, dates, sunflowers seeds, acai	
powder, cacao powder, almonds & raw honey	
add espresso.....	+2.5

SPARKLING

Cester Camillo Prosecco DOC.....9.0/40.0
Treviso, ITA

WHITE WINE

Catalina Sounds Sauv Blanc.....9.0/40
Marlborough, NZ

Last Piece Bianco Sauvignon Blanc.....8.0/36.0
Barossa, SA

Principato Pinot Grigio.....10.0/46.0
Venezia, ITA

Catalina Sounds Chardonnay.....10.0/46.0
Marlborough, NZ

All Saints Moscato.....9.0/46.0
Wahgunyah, VIC

Rameau d'Or Golden9.0/40.0
Rhône Valley, FRA

RED WINE

Red Claw Pinot Noir.....9.0/42.0
Mornington, VIC

Crowded House Pinot Noir.....9.0/42.0
Marlborough, NZ

Cascina Ghercina Barbera D'alba DOC.....10.0/46.0
Piemonte, ITA

Smith & Hooper Merlot.....9.0/42.0
Wrattonbully, SA

Poliziano Chianti.....10.0/46.0
Tuscany, ITA

Rockbare Tideway Shiraz.....9.0/42.0
McLaren Vale, SA

Jim Barry Cabernet Sauv.....9.0/42.0
Coonawarra, SA

BEERS ON TAP & CIDER

Colonial Draft (Vic) on Tap - 285mL 7.0 425mL 10 JUG 21
TLP's Refreshing Ale on Tap - 285mL 7.0 425mL 10 JUG 21

Peroni Leggera (3.5%) (Italy).....	7.0
Victoria Bitter (Vic).....	7.0
Corona (Mexico)	8.0
Asahi (Japan).....	8.0
Mythos Lager (Greece).....	9.0
Little Creatures Pale Ale (Vic).....	9.0
Birra Moretti Pale Lager (Italy).....	9.0
Peroni Nastro Azzuro (Italy).....	9.0
Birra Barraca Larger (Italy).....	12.0
Sidro Del Bosco Apple Cider (Dry) (Italy).....	10.0
Colonial Bertie Apple Cider (Sweet) (Vic)	9.0

HOT DRINKS

St. Ali Coffee: orthodox house blend

standard coffee.....	4.0
large coffee.....	5.0
prana wet chai w/ soy.....	5.5
dirty chai w/ soy.....	6.5
mocha.....	4.0
hot chocolate.....	4.0
short black.....	3.5
short mac, long mac, long black.....	4.0

EXTRAS

vanilla, caramel, hazelnut.....	+ 0.7
Bonsoy milk.....	+ 1.0
MILKLAB lactose free.....	+ 1.0
MILKLAB almond milk.....	+ 1.0
MILKLAB coconut milk.....	+ 1.0
decaf.....	+ 0.7

ST. ALI LOOSE LEAF TEA.....4.5

English breakfast, earl grey, prana chai,
peppermint, chamomile, honey dew green tea, green
sencha, lemongrass & ginger

SPECIALTIES

affogato.....	6.5
freddo espresso.....	5.0
freddo cappuccino.....	6.0
golden tumeric latte w/ coconut milk.....	5.0
matcha latte w/ almond milk.....	5.0

COCKTAILS

ESPRESSO MARTINI.....15.0
fresh St. Ali espresso, vodka & kahlua

PASSIONATE AFFAIR.....15.0
vodka, passionfruit, cranberry juice & lime

AMARETTO SOUR.....15.0
dissaronno, egg white, lemon

TLP ICED TEA MOONSHINE16.0
house brewed ice tea, tanquery gin, mint, peach

APEROL SPRITZ OFF THE TAP.....13.0
aperol spritz, processco, orange slice & soda

CATERING?

We specialise in corporate catering, ask one of
our friendly staff for our package or pop
online to download!

www.lastpiece.com.au