

FRESH JUICES

- ORANGE JUICE.....7.5
- APPLE JUICE.....7.5

- MIX YOUR OWN.....7.8
orange, apple, pineapple, carrot, strawberry, watermelon & lime

- DANNY GREEN.....8.5
apple, celery, lime & ginger

- ACE VENTURA.....8.5
strawberry, watermelon, apple & 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

ICE TEA

- HOUSE BREWED ICED TEA.....5.0
ask our friendly staff for todays brew

OLD SCHOOL SHAKES

- chocolate, vanilla, banana, strawberry & caramel.....6.5
- nutella.....8.0

BREAKFAST ALL DAY

- TOAST.....7.0
white sourdough toast, multigrain toast, gluten free toast or fruit toat (+1.5)

- HAM & CHEESE CROISSANT.....7.5
shaved leg ham & melted gruyere cheese

- BLISSFUL BIRCHER.....15.0
bircher muesli w/ shredded apple, puffed quinoa, toasted coconut, freeze dried cherries & dark cherry gel (v)

- BELGIAN WAFFLE.....16.9
housemade waffle w/ dark chocolate sorbet, mascarpone, strawberries, salted peanut caramel & crystalised lime zest (v)

- SMASHED AVOCADO.....18.5
smashed avocado, heirloom tomatoes, feta, radish on sourdough toast w/ a poached egg (v,gfo)
add bacon.....+4.5

- BRING THE BEET BACK.....19.0
beetroot cured salmon, panko crumbed egg, goats curd, baby beetroots, pickled cucumber & puffed tapioca crisps (v,gfo)

- CHILLI EGGS.....19.5
scrambled chilli eggs w/ spiced cauliflower, chickpeas, middle eastern cheese & fresh coriander on sourdough toast (v, gfo)
add chorizo.....+4.5

- MUSHROOM DELIGHT.....21.0
pan fried & duxelle mushrooms, poached eggs, goats cheese whipped w/ porcini & truffle, grilled sourdough & parsley puree (gfo, v)

- HARISSA HOLLANDAISE.....21.0
spiced lamb shoulder, braised silverbeet, poached eggs, grilled potato flatbread & harissa hollandaise

- BIG BREAKFAST.....23.0
two fried eggs on sourdough w/ pork sausage, bacon, roasted tomatoes, field mushrooms & tomato relish (gfo, v)

- EGGS YOUR WAY.....10.0
scrambled, poached or fried on sourdough, multigrain or gluten free

EXTRAS

- tomato relish.....1.5
- extra egg, toast, harrisa hollandaise.....2.5
- spinach.....3.5
- flat mushrooms, Persian feta, roast tomatoes.....4.0
- bacon, grilled haloumi, mozzarella croquettes.....4.5
- plain avocado, pork & fennel sausage.....5.0
- smoked salmon, chorizo, avo & feta mash.....5.5

LUNCH FROM 11:30AM

- ASIAN SLAW SALAD.....18.0
w/ vermicelli noodles, sesame seeds, peanuts, asian herbs, bean shoots & a thai chilli dressing (gf, v)
add shredded chicken.....+5

- ROASTED CAULIFLOWER SALAD.....18.5
pan roasted cauliflower, chickpea, ancient grains, smoked almonds, radish & a dollop of tahini yoghurt (v)
add pulled lamb.....+5

- LIGHTLY FRIED CALAMARI.....23.0
w/ summer leaves, corn, peppers & a chermoula dressing (gfo)

- FREE RANGE VEAL SCHNITZEL.....26.0
herb & parmesan crumbed veal schnitzel w/ lemon, cos heart & green herb aioli

- HOUSEMADE LAMB GNOCCHI.....24.0
slow cooked lamb shoulder in tomato ragu topped w/ chopped lemon zest & parsley

- PRAWN & ZUCCHINI LINGUINE.....25.0
prawn, zucchini, cherry tomatoes, chilli, garlic, lemon, parsley & bread crumbs

- WAYGU BEEF BURGER.....23.0
200g waygu beef pattie, cheddar cheese, tomato, cos lettuce, house relish, onion rings & shoestring fries (gfo)
make it a double patty.....+5

- MARKET FISH.....MP
check the specials board or ask your waiter to find out

ALLERGIC?

gf = gluten friendly
gfo = gluten friendly option
v = vegetarian

PUBLIC HOLIDAY?

A 15% surcharge applies

SIDES

- SIMPLE LEAF SALAD.....8.0
w/ pomegranate vinaigrette

- SHOESTRING FRIES.....8.0
served w/ aioli

SPECIAL OFFERS

- KYRAS MVP TROPHY (RUNNERS UP).....\$5
- ITALIAN COOKING CLASSES WITH ADRIAN.....\$500
- DANE'S FAILED GREEK PASSPORT APPLICATION.....\$5 on0
- RAMEYS EGYPTIAN PILOT LICENSE (EXPIRED).....\$FREE

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

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 orange, apple, watermelon, pineapple, carrot,
 strawberry & lime

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 apple, celery, lime & ginger

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 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

Bandini Prosecco.....9.0/40.0
 Treviso, ITA

WHITE WINE

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

Tainui Sauvignon Blanc.....9.0/40.0
 Adelaide Hills, SA

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

Giant Steps Chardonnay.....10.0/46.0
 Yarra Valley, VIC

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

La Vielle Ferme Rose.....9.0/40.0
 Rhone Valley, FRA

RED WINE

Last Piece Rosso Shiraz.....8.0/36.0
 Barossa, SA

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

Catalina Sounds Pinot Noir.....10.0/46.0
 Marlborough, NZ

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

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

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

Penny Hill Shiraz.....9.0/42.0
 McLaren Vale, SA

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

BEERS ON TAP & CIDER

Peroni Nastro Azzurro on Tap 330m.....8.5
 Furphy's Refreshing Ale on Tap 285ml.....7.5

Asahi Light (Japan).....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

Messina Lager (Italy).....9.0

Sidro Del Bosco Apple Cider (Italy).....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