

MORNING

Fruits & Grains

Bircher muesli, apple, walnuts, organic yoghurt & toasted seeds.....	11.50
Seasonal fruits, with organic yoghurt & LSA.....	12.00
Steel cut oatmeal, poached fruit, cinnamon, honey & almond milk.....	12.50
Banana pancakes, maple syrup.....	15.00
Organic banana & soy smoothie.....	7.50

* our in house nut milk is made from raw almonds

Toast & Bagels

Selection of toast & condiments.....	8.00
Fruit toast.....	8.50
House cured ocean trout, horseradish cream, poached egg on rye.....	15.50
Egg & Bacon bagel, tomato relish.....	14.50
Grilled eggplant bagel, buffalo mozzarella, pesto & red peppers.....	14.50

Eggs

(choice of sourdough, multigrain, dark rye or gluten free bread)

Omelette ~ broccolini, anchovy & chilli.....	17.50
Bruschetta ~ avocado, greek feta, mint & a poached egg.....	15.00
Braised red beans, baked eggs, chorizo & manchego.....	16.50
Neapoli Breakfast ~ eggs, mushroom, avocado, corn salsa & bacon.....	17.50
Fried egg, feta & oregano on toast.....	13.50
Poached eggs, house baked corn bread, pickled beets, goat's curd.....	17.50
Eggs on toast.....	10.50

house cured ocean trout.....	6.00	spinach.....	4.00
black pudding croquettes (2).....	6.00	avocado.....	4.00
bacon.....	5.00	mushrooms.....	4.00
grilled chorizo.....	6.00	grilled tomato.....	4.00

Organic cold-pressed juice

What excites us about cold-pressed juicing? The nutrients, enzymes & vitamins are preserved. There is no comparison when it comes to colour and flavour.

Our favourites

Seriously green.....	7.50	Grapefruit.....	5.50
Roots & fruits.....	7.50	Carrot & ginger.....	6.50

Espresso coffee by ROMCAFFÈ	4.00
Iced coffee.....	5.20
Iced chocolate.....	5.20
Hot chocolate.....	4.50

Loose Leaf Teas, Tisanes & Herbal Infusions

English breakfast.....	4.50	Earl Grey.....	4.50
FB orange pekoe.....	4.50	Hot lemon drink.....	4.50
Ceylon green.....	4.50	Chamomile & lemon.....	4.50
Lemongrass.....	4.50	Lemongrass & ginger.....	4.50
Peppermint.....	4.50	Chai.....	4.50
Ginger & fresh mint.....	4.50	Orange, pear & star anise.....	4.50

FROM 12 NOON

Sandwiches

Ham & cheese ~ ham off the bone, Comté, béchamel.....	14.00
Neapoli Club ~ ham, bacon, aioli, chicken, avocado, egg (6 points).....	17.50
The Reuben ~ corned beef, sauerkraut, mustard, Swiss cheese.....	16.00
Serious salad (cheese & aioli optional).....	13.00
The Cuban ~ braised pork, mustard, pickles, Swiss cheese.....	16.00
Neapoli tuna melt, aioli, aged cheddar, gherkins.....	12.00
Steak sandwich ~ scotch fillet, sweet onions, aioli, mustard, cheese.....	16.00

Salads & Sides

Olive oil potato chips with Celtic salt.....	9.00
Fried Padron peppers.....	9.50
Steamed yellowfin tuna, toasted almonds & cranberries.....	16.00
Marinated eggplant, red pepper, bresaola, buffalo mozzarella, rocket.....	16.00
Caprese.....	14.00
Organic silken tofu, black rice, avocado, peanuts, sesame.....	14.00
Soba noodle beef salad, bean shoots, cucumber, chilli, abc sauce.....	16.00
House salad (see specials board).....	sm 12.50 lg 18.00
Leaf salad.....	sm 8.00 lg 14.00
Steamed greens, black sesame.....	sm 11.00 lg 16.00

Dessert

Our gelato

In true artisan spirit all flavours are churned in house using the freshest and best ingredients whether it's hazelnuts from Piedmont or organic local strawberries.

See waiter for today's flavours 3.00 per scoop

Affogato.....	6.50
Yoghurt gelato served with Fabri cherries.....	12.00
Tarts & cakes.....	8.50ea
Soufflé served with fior di latte gelato.....	all 15.00ea
Raspberry with chocolate sauce	
Banana & date	
Espresso	

Cheese..... See specials board

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EVENING

Sharing

Oysters – see specials board.....	3.90ea
Olive oil potato chips with grey salt.....	9.00
Fried Padron peppers.....	9.50
House Terrine.....	12.00
Jamon Serrano 50g.....	18.00
Cuban 'cigar'.....	4.50
Mini Margherita.....	9.00

Pan fried calamari, black rice, lemon.....	16.50
Ceviche of Hervey bay scallops & yellowfin tuna.....	16.50
Italian buffalo mozzarella, black olives & basil.....	14.00
Grilled chorizo, red peppers, tomato.....	9.00
Tempura crab slider, chipotle, charred corn salsa.....	9.00
Lamb cutlet, tahini & spices.....	6.50ea
Morcilla, Jamon & aged cheddar croquettes.....	12.00
Braised short rib of beef, chimichurri.....	11.00
BBQ beef fillet, lemon, olive oil.....	16.00
Steamed mussels.....	13.00
Roasted bone marrow, toasts & sweet onions.....	16.00
Tasting plate (see specials board).....	29.00

Salads

House salad (see specials board).....	sm 12.50 lg 18.00
Leaf salad.....	sm 8.00 lg 14.00
Steamed greens, coriander, black & white sesame.....	sm 11.00 lg 16.00

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Tart of the day.....	8.50
Soufflé served with fior di latte gelato.....	all 15.00ea
Raspberry with chocolate sauce	
Banana & date	
Espresso	

Cheese..... See specials board

Selection of 3 ~ 75g.....	25.00
Selection of 5 ~ 125g.....	35.00

* An additional 15% surcharge is applied on Sundays & Public Holidays

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