



## Breakfast

Toasted pane di casa, house made preserves | 6.00

Fruit toast, French butter, lavender honey | 7.00

Eurovida toasted muesli layered with yoghurt and mixed berries | 8.00

Apple and cinnamon porridge, soft brown sugar | 10.00

Warm bread and butter pudding, spiced stewed fruit | 14.00

Orange ricotta crepes, Valencia and vanilla bean sauce | 14.50

Corn and dill cakes, smoked salmon, sour cream, rocket | 16.50

Roasted field mushroom bruschetta, melted Gruyere, truffle oil | 15.00

Baked savoury mince, egg, cheese, flaky pastry, tomato relish | 16.00

Eggs Benedict ~ leg ham *or* smoked salmon *or* hand cut bacon ~ hollandaise, spinach, toasted pane di casa | 17.00

Truffled scrambled eggs, asparagus, buttered brioche | 16.00

Fill-Me-Up – two poached eggs, hand cut bacon, grilled Italian sausage, roasted field mushrooms, potato and pecorino cake, tomato relish, toasted pane di casa | 18.50

Free range eggs with toasted pane di casa | 9.00      ... add hand cut bacon | 13.50

### ***A little something on the side perhaps...***

Pane di casa toast, preserves, tomato relish, hollandaise | 2.50

Two eggs, potato and pecorino cake, roasted field mushrooms, spinach | 4.00

Italian sausage, hand cut bacon, grilled haloumi, smoked salmon | 4.50

Substitute gluten free bread, tomato sauce, bbq sauce | no charge

we use free range eggs and choose breads made with organic flours | if you have an allergy or dietary requirement please talk with our staff before ordering | one bill and payment method per table please | 2.5% surcharge on american express cards | credit card min \$20 | eftpos min \$7



## Lunch

Pane di casa, balsamic reduction, extra virgin olive oil | 6.00

House marinated Sicilian olives | 6.00

Arancini ~ ask for today's filling | 8.50

Mooloolaba garlic prawns, dipping bread | 14.00

Warm pulled pork rillette, crostini | 12.00

Greek style pan-fried squid, garlic, lemon, parsley | 13.00

Today's soup, toasted peasant loaf | 12.00

Traditional Croque Monsieur, smoky leg ham, gruyere, bechamel | 13.50

Roasted fennel, orange, leaf greens, toasted almonds, valencia vinaigrette | 14.50

Grilled chicken breast, brie, hand cut bacon, tomato, cos, red pepper and garlic aioli on toasted peasant loaf | 16.00

Country style pie of slow braised lamb and vegetables, green pea puree | 18.00

Field mushroom ravioli with ricotta, caramelised onion and smoked almonds, creamy sauteed mushrooms, truffle oil | 18.00

Hand made Italian sausages, potato mash, onion jus | 17.50

Today's Fish Dish | market price

Mixed leaf salad, classic french dressing | 7.00

Seasonal steamed greens, toasted almond butter | 8.00

Chips and roasted garlic aioli | 6.50

Cheese and accompaniments | 9.00 | 16.00 | 21.00

Frangelico affogato | 11.00

Lindt dark chocolate brownie, berry compote, vanilla bean cream | 6.00

New York Style baked cheesecake, berry compote, vanilla bean cream | 6.00

Chocolate and vanilla bean gelati | 7.00



## Cocktails

### **Euro Diva**

strawberries, absolut apple, absolut raspberri, lemon juice, sugar syrup, apple juice | 16

### **I Love Lychee**

absolut vodka, lychee liqueur, lychees | 15

### **Southside**

plymouth gin, lime juice, mint, sugar syrup | 15

### **Apple & Vanilla**

vanilla vodka, apple liqueur, vanilla sugar syrup, apple juice, lemon juice | 15

### **French Martini**

chambord, vodka, pineapple juice | 15

### **Cosmopolitan**

absolut vodka, cointreau, lime, cranberry juice | 15

### **Margarita**

don julio tequila, lemon juice, sugar syrup, salt rim | 16

### **Passionfruit Caipirinha**

cachaca, brown sugar, fresh passionfruit pulp, limes | 15

### **Blueberry Vanilla Mojito**

blueberries, mint, golden spice rum, white rum, lime juice, vanilla bean sugar syrup | 16

### **White Suit**

vanilla vodka, licor 43, vanilla bean sugar syrup, pineapple juice, lemon juice, passionfruit | 15

### **Bloody Mary**

absolut vodka, tomato juice, tabasco, worcestershire, lemon, pepper, celery | 13

### **Mojito**

white rum, lime, sugar syrup, mint, soda | 14

### **Caipiroska**

absolut vodka, fresh lime wedges, lime juice, sugar syrup | 14

### **Negroni**

campari, gin, sweet vermouth | 15

### **Pimm's Cup No.1**

pimms, fresh fruit, cucumber, lemonade | 14



## Wine

### SPARKLING

	Glass	Bottle
Villa Jolanda Prosecco, Italy	6.50	32
De Perriere Blanc de Blancs, France	7.50	37
Louis Bouillot Perle de Vigne Grand Reserve, Burgundy France	9.00	40

### WHITE WINE

2009 Skillogalee Riesling, Clare Valley SA	10.00	40
2009 Shaw & Smith Sauvignon Blanc, Adelaide Hills SA	9.00	36
2009 Elephant Hill Sauvignon Blanc, Hawkes Bay NZ	11.00	48
2009 Kapuka Sauvignon Blanc, Marlborough NZ	8.50	34
2009 Bella Modella Figlia, Pinot Grigio, Veneto Italy	10.00	36
2009 Ninth Island Pinot Grigio, Pipers Brook Tasmania	9.50	37
2009 Plozner Pinot Grigio DOC, Veneto Italy	9.50	38
2010 Rutherglen Fiano, Rutherglen Victoria	10.00	36
2008 Goat Hill Chardonnay, Kayena Tasmania	10.50	44
2008 Shaw & Smith M3 Chardonnay, Adelaide Hills SA	12.00	50

### RED WINE

2008 Hahndorf Hill Rose, Adelaide Hills SA	8.50	32
2008 Georges DeBoeuf Beaujolais Villages, France	9.00	34
2007 Heartlands Dolcetto & Lagrein, Langhorne Creek SA	9.50	36
2009 Rioja Calo Tempranillo, Spain	8.50	33
2007 Pikes Luccio Sangiovese, Clare Valley SA	9.50	36
2006 Olssens Pinot Noir, Central Otago NZ	11.00	47
2008 Gembrook Hill Pinot Noir, Yarra Valley Victoria	11.00	47
2007 Stockman's Station Pinot Noir, Central Otago NZ	11.50	49
2007 Coonawarra Premium Vineyards CPV Cabernet Sauvignon, SA	10.50	42
2009 Morande Pionero Carmenère, Maipo Valley Chile	9.00	34
2006 Pyren Vineyard Broken Quartz Shiraz, Warrenmang Valley Victoria	11.00	44
2008 Republic Shiraz, Fleurieu Peninsula SA	9.00	36
2007 Henschke Keyneton Estate Euphonium (375ml), Barossa Valley SA		30

Eurovida is a responsible service of alcohol venue | all wines served by the glass are approximately 150ml which is approx 1.5 standard drinks



## Beer & Cider

### AUSTRALIAN BEERS

Cascade Light	5.00
Rogers	6.50
Crown Lager	6.50
Coopers Pale Ale	6.50
Knappstein Reserve Lager	8.00
Little Creatures Pale Ale	8.00

### INTERNATIONAL BEERS

Corona, Mexico	7.50
Peroni Nastro Azzuro, Italy	7.50
Kronenbourg 1664, France	7.50
Steinlager Pure, New Zealand	7.50
Asahi, Japan	7.50
Moritz, Spain	7.50
Estrella Dam, Spain	7.50

### CIDER

Lobo Cloudy Apple Cider, SA	7.50
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