

Tognini's

Café Wine Bar South Bank

breakfast TILL 11.30AM

- sweet muffin w butter 4.5
- savoury muffins w spicy relish 4.9
- fruit toast w lemon cream cheese 5
- toast + preserves [sourdough, turkish, thick toast] 5
- croissants w butter + preserves 5
- croissants w leg ham + swiss cheese 6
- bircher muesli w stewed fruits 9.5
- avocado on sourdough toast w lemon + rocket 8.5
- fresh vine ripened tomato w
balsamic cream on sourdough toast 10.5
- grilled swiss brown mushroom w
fetta + rocket on sourdough toast 12.5
- breakfast bruschetta w cherry tomatoes,
fetta , olives + bacon on sourdough toast 14.5
- scrambled egg wraps – SEE CABINET FOR DAILY CHANGES 11.5

lunch FROM 10.00AM–3.00PM

TAPAS

- warm house made mixed olives 9.5
- dukkah + olive oil w warm ciabatta bread 9.5
- marinated yoghurt balls w turkish toast 14.5
- trio of house made dips w turkish toast 15.5
- mezze platter w tuscan wraps, homemade FOR ONE 18.5
terrines, bell peppers w cornichons, olives, FOR TWO 25.5
hand sliced salami w ciabatta
- bruschetta w grilled haloumi, cherry tomatoes, olives + pesto 17.5
- bruschetta w hot smoked salmon, capers, onion, dill + cucumber 17.5

PIZZA CHEF DAILY SPECIAL

- marinated grilled sweet potato + caramelized onion pizza 15.5
- fresh mozzarella, cherry tomato, basil + olive pizza 15.5
- blat [bacon, lettuce, avocado, tomato on thick toast] w potato crisps 14.5
- grilled chicken burger w cos, avocado, tomato
+ onion jam on turkish toast w potato crisps 16.5
- spiced chickpea + lentil burger w marinated eggplant,
baby spinach + cucumber raita w potato crisps 16.5
- cheese platter w selection of two cheeses FOR ONE 16.5
either brie, cheddar or blue w muscatels, FOR TWO 22.5
quince paste + water crackers

please note: one bill per table please; fully licenced; no half serves;
15% surcharge on public holidays; corkage \$3 per person

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coffee

- cappuccino 3.5
- espresso 3
- doppio 3.5
- long macchiato 4
- latte grande 4.5
- piccolo latte 3.5
- mochaccino 4.5
- muggocino 4
- mug long black 4
- iced chocolate 5
- iced mochaccino 5
- flat white 3.5
- long black (double shot) 3.5
- short macchiato 3.5
- caffè latte 4
- chai latte 4
- affrogato 4.5
- vienna 4.8
- mug flat white 4
- iced coffee 5
- ghirardelli hot chocolate 5
- iced latte 5

extras

- babychino 1.5
- extra shot coffee 0.5
- soy milk 0.5
- jug of cream 0.5
- SYRUPS: french vanilla, caramel, hazelnut, chai, white chocolate 1
- serve in a takeaway cup + deliver to the table 0.5
- marshmallows 0.5
- decaf 0.5
- jug of milk 0.5
- malt 0.5

coffee to go

- regular 8oz 3.5
- large 12oz 4

teas

- POT OF T2 TEA [INDIVIDUAL POTS]
earl grey, english breakfast, irish breakfast, chai,
chamomile, china jasmine, lemongrass + ginger,
peppermint, orange pekoe, blue mountain 4

cold drinks

- MILKSHAKES: vanilla, strawberry, chocolate, caramel, lime, banana 5
- CHARLIES ORANGE JUICE 4.6
- CHARLIES QUENCHER: lemonade, lime aid,
mango + orange, raspberry + lemonade 4.6
- CHARLIES SMOOTHY: spirulina, berry + acai, orange + mango 4.6
- PHOENIX ORGANIC JUICE: apple, pear + apple,
orange + mango, mango + passion + apple,
guava + apple, blackcurrant + apple, feijoa + apple 4.6
- TIRO: pink grapefruit, red orange, apple,
passionfruit, lemon, elderflower 4
- SAN BENEDETTO: – still water 500ml 3
– mineral water 250ml 3.5
– mineral water 500ml 4.5
- SAN BENEDETTO ICE TEA: lemon, peach, green 4
- TRADITIONALLY BOTTLED: coke + diet coke, fanta + sprite 3.5
- BUNDABERG: ginger beer, lemon lime + bitters 4

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