

## SPARKLING WINE

	GLS	BTL
Villa Chiopris Prosecco, Friuli, Italy Crisp, Elegant and harmonious. Perfect aperitif	9.0	40.0
Astoria Moscato, Veneto, Italy Sweet and fruity with refreshing bubbles	8.0	38.0

## WHITE WINE

Fat Sparrow Chardonnay, VIC White stone fruit and apple and a clean mineral backbone	7.5	34.0
Durvillea Sauvignon Blanc, Marlborough, NZ (VG) Classic fruity New Zealand style with a crisp finish and minerality	8.0	38.0
Woodvale Dry Riesling, Clare Valley, SA (VG) Excellent dry Riesling with a palate of lemon and lime	9.0	40.0
Astoria Pinot Grigio, Veneto, Italy Ripe and fruity on the nose, velvety and smooth on the palate	10.0	44.0
Stella Bella Sauvignon Blanc, Margaret River, WA Citrus and herbal on the nose, mouthwatering and refreshing on the palate	44.0	
Rochford Estate Chardonnay, Yarra Valley VIC French style chardonnay, complex, oaky, long persistent finish	48.0	

## ROSÉ WINE

Lloyd Brothers Presshouse Rosé, McLaren Vale, SA Red fruit characters and a creamy dry finish	7.5	34.0
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## RED WINE

Lloyd Brothers Presshouse Shiraz, McLaren Vale, SA Generous and balanced with a medium palate	8.0	36.0
Rochford Latitude Pinot Noir, Yarra Valley, VIC (VG) Perfectly balanced light red with a pleasant savory finish	9.0	40.0
Stella Bella Cabernet Merlot, Margaret River, WA Bright and charming, very well balanced blend	9.0	40.0
Castello di Querceto Chianti, Tuscany Italy Classic fresh sangiovese, full of character	10.0	44.0
Tait Shiraz Blend, Barossa Valley, SA (VG) Ripe dark berries, chocolate and mocha, great length and velvety finish	44.0	
Bricco Maiolica Nebbiolo, Piedmont, Italy The king of the Italian varietals, classy and refined	62.0	

## COCKTAILS

Aperol Spritz Aperol, Prosecco, Soda Water	15.0	
Espresso Martini Espresso Coffee, Kahlua, Vodka	18.0	

## COFFEE

**Proudly serving Veneziano Coffee – locally roasted in Richmond**  
Shortblack Café is totally committed to produce the best coffee in Camberwell and deliver highest quality product every time.

	SMALL	LARGE
Regular/Large	3.8	4.5
Mocha	4.5	5.5
Short/Long Black	3.8	
Short/Long Macchiato	3.8	
+ Single Origin	0.5	
+ Strong/Decaf	0.5	
+ Bon Soy/Lactose free	0.5	
+ Almond Milk	1.0	
+ Hazelnut/Vanilla/Caramel	0.5	
Turmeric/Matcha/Chai Latte	4.0	5.0
Babycino	1.0	
Hot Chocolate	4.0	5.0
Iced Latte	4.5	
Iced Coffee (w/ ice cream), Iced Mocha, Iced Chocolate	6.0	

## TEA

English Breakfast, Earl Grey, Jasmine Green, Peppermint, Lemon Grass, Chamomile, Chai 4.0

## MILKSHAKES

w/ ice cream 7.0  
Chocolate, Salted Caramel,  
Strawberry, Vanilla, Coffee  
w/ Soy +1  
w/ Almond Milk +2

## SOFT DRINKS

Coke, Coke Zero, Fanta 4.5  
San Pellegrino 250ml 4.5  
San Pellegrino Natural 500ml 7.0  
Lemon, Lime and Bitters. 5.0  
ICED TEA peach, lemon 5.0

## BEERS

Carlton Draught 7.5  
Cascade Light 7.5  
Pure Blonde 7.5  
Corona 9.0  
Crown Lager 9.0  
Peroni 9.0  
Asahi 9.0

## SMOOTHIES

Go Green 8.9  
Banana, Pineapple, Peach, Kale,  
Almond Milk, Chia  
Berry Me 8.9  
Mixed Berries, Banana, Chia,  
Coconut, Almond Milk

## JUICES

Fresh OJ 6.5  
Bottled Juice 5.0

## CIDERS

Somersby Apple Cider 7.5  
Somersby Pear Cider 7.5

## SPIRITS

**Basic Range 9.0**  
Johnnie Red label  
Vodka  
Bacardi  
Gordons Gin  
**Premium Range 12.0**  
Johnnie Black Label  
Makers Mark Bourbon  
Canadian Club



# Menu & Beverages

## SMALLER BITES

Toast choice of sourdough or multigrain	7.9
Fruit Toast / Banana Bread	7.5
Plain Croissant served w/ butter & jam	6.9
Almond Croissant	7.0
Ham & Cheese Croissant	8.9
Ham, Cheese & Tomato Toastie	9.5
Bacon & Egg Toastie served w/ tomato relish	9.5

## BRUNCHIN'

Acai Bowl (VG) fresh fruits, berries, topped with nuts and seeds	16.0
Eggs on Toast (V) poached, fried or scrambled (+ 1.0)	11.9
Buttermilk Waffle (V) fresh seasonal berries, caramelised banana, mixed berry compote, maple syrup, nutella, nut mix, vanilla bean ice cream	18.0
Red Velvet Pancake (V) mascarpone, berries, maple syrup, mixed nuts, fairy floss, brownie soil, vanilla bean ice cream + maple bacon (5.0)	19.9
Eggs Benedict choice of aged prosciutto or smoked ham w/ poached eggs, hollandaise, smoked paprika on toasted English muffins	17.5
Smashed Avo (V) w/grilled cherry tomatoes, egg, buttered peas, fetta, radish on a grain bread + extra egg (2.0)	18.0
Truffle Omelette (V) mushrooms, pecorino, parsley w/ truffle oil + ham or bacon (4.0)	14.9
Corn & Zucchini Fritters (V) w/ tomato relish and rocket + bacon (4.0)	17.9
Chilli Scrambled (V) cherry tomato, red chilli, coriander, croissant	14.9
Vegetarian Breakfast (V) poached eggs, avocado, grilled tomato, buttered mushrooms, spinach and hash brown	19.9
Short Black Breakfast poached eggs, bacon, italian sausage, grilled tomato, buttered mushrooms, spinach and hash brown	21.9
Breakfast Burger beef patty, bacon, fried egg, lettuce, tomato, onion, mayo w/ hash brown	18.9

## EXTRAS

Gluten Free Bread (one slice)	2.0
Buttered Mushrooms   Grilled Tomato   Spinach   Hash Brown Persian Fetta   Baked Beans   Smashed Avo	4.0
Bacon   Italian Sausage   Smoked Ham   Smoked Salmon	5.0

## TOASTED SANDWICH (11:00AM - 4:30PM)

	+ fries or salad (3.0) + both (5.0)	
BLT bacon, lettuce, tomato and mayo		13.0
Tender Chicken chicken, avocado, mayo, cheese and lettuce		15.0
Grilled Vegetable Sandwich (VG) roasted pumpkin, eggplant, capsicum, carrot w/ tomato relish		15.0
Steak Panini scotch fillet, Dijon mustard, caramelised onion, tomato, lettuce & bbq sauce		17.9
Salmon Deluxe smoked salmon, avocado, capers, mayo, onion and lettuce		16.0
Salad Sandwich (VG) served fresh, cucumber, carrot, beetroot, lettuce, avocado and tomato		13.0

## BURGERS (FROM 11:00AM)

	served w/ fries	
Braised Pulled Beef Burger pulled beef, mayo, cheese, and spicy Asian slaw		19.9
Chicken Burger spiced chicken schnitzel, spicy Asian slaw, kewpie mayo, onion and pickles		19.9
Veggie Burger (V) veggie pattie, cucumber, tomato, lettuce and relish		19.9

## ENTRÉE (FROM 11:00AM)

Arancini (V) arborio rice, crushed San Marzano, parmesan, mozzarella, bocconcini and parsley served w/ aioli		12.0
Polenta Crumbed Tender Squid tossed w/ lemon pepper and tartare sauce		12.0
Bruschetta (VG) fresh tomato, garlic, basil, red onion and olive oil		15.0

## MAINS (FROM 11:00AM)

Fish and Chips beer battered fish fillet, served w/ garden salad and tartare sauce		23.9
Calamari Fritti flash fried calamari rings served w/ chips, garden salad and tartare sauce		23.9
Chicken Parmagiana crumbed chicken breast topped w/ leg ham, napoli sauce and mozzarella, served w/ chips and garden salad		23.9
Steak & Chips chef's special cut, served w/ chips and salsa verde		26.0

## SIDES (FROM 11:00AM)

Chips	7.9
Sweet Potato Wedges	9.9
Nachos	15.9

Allergy warning: flour, eggs, nuts & spices are used in our kitchen - let us know of any special dietary requirements, ingredients subject to availability  
(v): Vegetarian (vg): Vegan

## PIES (FROM 11:00AM)

Served with little salad and fries

Spiced Butter Chicken	12.9
Aussie Beef	12.9
Moroccan Lamb	12.9

## CLASSIC PIZZA (FROM 11:00AM)

Margherita cheese, Napoli sauce	16.0
Vegetarian cheese, mushroom, olives, capsicum, onion	18.0
Meat Lovers cheese, ham, salami, pancetta w napoli sauce topped w BBQ sauce	18.0
Hawaiian cheese, ham, pineapple w napoli sauce	18.0
Capricciosa cheese, ham, mushroom, onion w napoli sauce	18.0

## GOURMET PIZZA (FROM 11:00AM)

Diavolo crushed tomato, salami, red onion, cherry tomato with fresh bocconcini	23.0
Mediterranean (v) mushroom, spinach, olives, red onion, roast capsicum with mozzarella, sun dried tomato & fresh bocconcini	22.0
Prosciutto crushed tomato & mozzarella topped with fresh rocket leaves, olives & bocconcini served aged prosciutto	26.0

## PASTA (FROM 11:00AM)

Cannelloni Spinach & Ricotta (v) home made sheets rolled with Chef's secret recipe w napoli	24.0
Spaghetti Bolognese slow cooked MSA beef & San Marzano Crushed Tomato	25.0
Gnocchi Pollo Fungi home made gnocchi w local mushroom, tossed w garlic & cream	26.0
Fettuccini Carbonara pancetta, spring onion w egg & parmesan in light cream sauce	26.0
Lasagna home made sheets layered w MSA mince beef, Egg & two cheese	26.0

## SALADS (FROM 11:00AM)

Chicken Caesar Salad cos lettuce, parmesan shaves, croutons, crispy pancetta, poached egg w house made Caesar dressing	22.9
Mediterranean Lamb Salad spiced lamb, mixed lettuce, cucumber, olives, fetta, petite red radish, cherry tomato w italian dressing	24.9
Thai Beef Salad lettuce, cherry tomato, onion, cucumber, red chilli, coriander, peanuts, bell pepper and home made dressing	24.9

\*Sorry, no changes will be made to the menu or split bills on weekends or public holidays

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