



COFFEE

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
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MILKSHAKES

With 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

JUICES

Fresh OJ	6.5
Bottled Juice	5.0

SMALLER BITES

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

BREAKFAST

Eggs on Toast (VG)	11.9
poached, fried or scrambled (+ 1.0)	
Pancake (VG)	18.0
Berry Compote, vanilla ice cream, maple syrup, granola, rose petals + maple bacon (5.0)	
Casoli Experience	20.0
Aged Prosciutto on a slice of multigrain with 2 poached eggs & Fresh pear topped with Balsamic Glaze	
Corn Fritters (V)	18.0
Corn & bell pepper Fritters w tomato relish & radish	
Eggs Benedict	19.9
choice of aged prosciutto, spinach or smoked ham with poached eggs, hollandaise, smoked paprika on toasted English muffins	
Smashed Avo (VG)	20.0
w/tomato relish, poached eggs, buttered peas, fetta, on a grain bread + extra egg (2.0)	
Truffle Omelette (VG)	16.9
mushrooms, pecorino, parsley w/ truffle oil + ham or bacon (4.0)	
Chilli Scrambled (VG)	15.9
Tomato relish, red chilli, coriander, croissant	
Vegetarian Breakfast (VG)	19.9
poached eggs, avocado, grilled tomato, buttered mushrooms, spinach and hash brown	
Short Black Breakfast	21.9
poached eggs, bacon, Italian sausage, grilled tomato, buttered mushrooms, spinach and hash brown	

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

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

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(VG): Vegetarian (V): Vegan

Tag us on Facebook and Instagram

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

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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
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MILKSHAKES

w/ ice cream 7.0
Chocolate, Lime, Caramel, Strawberry, Banana, 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

JUICES

Fresh OJ 6.5
Bottled Juice 5.0
apple, orange, pineapple, mango

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



Our menu is dedicated to Nonna Clara, as our dishes are inspired by her traditional recipes. Nonna Clara was renowned for her delicious lasagna, gnocchi, cannelloni and tiramisu just to name a few.

Many of our old world recipes were developed in the kitchens on the family farm in Abruzzo. Her family opened their first Italian Restaurant in Melbourne called Michelangelo's in the 1990's offering homemade pastas, sauces, pizza and the most authentic desserts. Nonna Clara has instilled the old world techniques, treasured family recipes and the finest ingredients in our talented chefs at Short Black, so we can offer traditional Italian cuisine.

Our family invites you to celebrate with us the art of cooking, the joy of family and the value of tradition.

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NONNA CLARA'S KITCHEN

WOODFIRE PIZZA

Margherita (VG)	16.0
Mozzarella base topped w fresh basil, napolitana sauce	
Mediterranean (VG)	25.0
Mushroom, spinach, olives, red onion, roast capsicum with mozzarella, sun dried tomato & fresh bocconcini	
Pollo Primavera	24.0
Sous vide chicken, mushroom, roast capsicum, onion, napolitana sauce & hint of chilli	
Diavolo	25.0
Napolitana, salami, red onion, cherry tomato with fresh bocconcini	
Prosciutto	26.0
Napolitana base, mozzarella, fresh rocket leaves Bocconcini Freshly sliced aged prosciutto	
Truffle mushroom (VG)	23.0
Mozzarella base, mushroom, parsley w truffle oil & parmesan	
Pear and Pancetta	26.0
Olive oil base, three cheeses mozzarella, parmesan, gorgonzola, w Pancetta & fresh pear	
Italian Capricciosa	25.0
Olive oil base, red onion, mushroom, ham, mozzarella cheese Topped w fresh olives & Cherry tomato	
Pizza Di Mare	28.0
Olive oil base w mussels, prawns, calamari, fish, fresh garlic & a touch of parmesan w fresh basil, cherry tomato	

Gluten free pizza base 4.0

HOMEMADE PASTA

Cannelloni Spinach & Ricotta (VG)	24.0
homemade sheets rolled with Nonna's secret recipe w Napoli	
Spaghetti Bolognese	25.0
slow cooked MSA beef & San Marzano Crushed Tomato	
Gnocchi Pollo Funghi	26.0
homemade gnocchi w chicken, mushroom, tossed w garlic & cream	
Pesto Gnocchi	22.0
homemade gnocchi, tossed w garlic, cherry tomato in a basil pesto sauce (add chicken \$4)	
Fettuccini Carbonara	26.0
pancetta, spring onion w egg & parmesan in light cream sauce	
Lasagna	26.0
homemade sheets layered w MSA mince beef, Egg & two cheese	
Frutti Di Mare	28.0
Prawns, calamari, mussels, clams & Fish tossed with garlic, Olive oil & spring onion in hint of Frank's Sause	
Spaghetti con Gamberetti e rucola	28.0
Prawns tossed w fresh garlic, cherry tomato, chilli, olive oil & rocket	
Risotto di Pollo	26.0
Arborio rice cooked with chicken, onion, sundried tomato, chilli, mushroom, basil, and capsicum	
Risotto di Franco	28.0
Arborio rice cooked w prawns fresh cherry tomato, hint of chili, capsicum & onion in Frank's sauce	

TOASTED SANDWICH

BLT	15.0
Avocado, bacon, lettuce, tomato and mayo	
Tender Chicken	15.0
chicken, avocado, mayo, cheese and lettuce	
Steak Sandwich	19.9
scotch fillet, Dijon mustard, caramelized onion, tomato, lettuce & BBQ sauce	
Salmon Deluxe	17.9
smoked salmon, avocado, capers, mayo, onion and lettuce	
Salad Sandwich (V)	13.0
served fresh, cucumber, carrot, beetroot, lettuce, avocado and tomato	
SANDWICH EXTRAS: + fries or salad (3.0) + both (5.0)	

ENTRÉE

Bruschetta 2 ways (V)	16.0
- tomato, garlic, basil, red onion & olive oil - Roasted capsicum, garlic, basil & olive oil	
Garlic & Cheese Focaccia (VG)	13.0
Garlic, Mozzarella cheese with wood fired base crust	
Arancini (VG)	12.0
arborio rice, crushed San Marzano, parmesan, mozzarella, bocconcini and parsley served w/ aioli	
Italian Caprese w Prosciutto di Parma	18.0
Fresh roma tomato, bocconcini, dried oregano, basil virgin olive oil balsamic glaze w freshly sliced aged prosciutto	
Antipasto Platter for Two	29.0
Freshly sliced aged prosciutto, served with rustic style bread, Range of Classic Italian antipasto products.	

MAINS

Fish and Chips	23.9
beer battered fish fillet, served w/ garden salad and tartare sauce	
Calamari Fritti	23.9
flash fried calamari rings served w/ chips, garden salad and tartare sauce	
Chicken Parmigiana	23.9
crumbed chicken breast topped w/ leg ham, Napoli sauce and mozzarella, served w/ chips and garden salad	
Steak & Chips	26.0
chef's special cut, served w/ chips and gravy	
Chicken Burger served w/ fries	19.9
spiced chicken schnitzel, spicy Asian slaw, kewpie mayo, onion and pickles	

SALADS

Chicken Caesar Salad	22.9
cos lettuce, parmesan shaves, croutons, crispy pancetta, poached egg w house made Caesar dressing	
Mediterranean Lamb Salad	24.9
spiced lamb, mixed lettuce, cucumber, olives, fetta, petite red radish, cherry tomato w Italian dressing	

SIDES

Chips	7.9
Sweet Potato Wedges	9.9