

FORNO | bakery baked here daily

CORNETTI – plain croissant with paul simon jam	4.50
CIOCCOLATO – butter pastry chocolate filled croissant	4.50
FRUTTA DANISH – fruit danish, custard	4.50
PANE TOSTATO – organic sourdough / quinoa toast, paul simon jam	7.50
PANE DOLCE – sourdough fruit toast with butter	7.50
CORNETTO RIPIENO - warm croissant, smoked leg ham, provolone cheese	9.00

COLAZIONE | breakfast cooked to order

COLAZIONE BRUNCH BOARD – boiled egg, smoked leg ham, tomato & basil, ricotta, olive tapenade, sourdough toast	16.50
FIOCCHI D'AVENA – hot oat porridge, vanilla & raspberry caramelized sugar cane	12.50
UOVA IN PADELLA – two baked eggs, pork belly pancetta, fontina, sugo, sourdough	17.00
BRUSCHETTA CARPRESE – warm roasted balsamic tomato, fior di latte, basil pesto	16.50
FRITTATA ALLA FIORENTINA – spinach & three cheese frittata style omelette, sourdough	16.50
FAGIOLI – butter beans, tomato onion sugo, grilled goats cheese	14.50

PANINI | pressed sourdough sandwiches

MILANESE – sopressa salami, gorgonzola, rocket, roma tomato	14.00
ROMANA – free range bone leg ham, vine tomato, provolone	14.00
L'ITALIANO – prosciutto, fior di latte, rocket, olive oil	15.00
GENOVESE – basil pine nut pesto, ricotta, roma tomato, rocket	13.00
POLLO – roast chicken breast, corn aioli, aged cheddar, rocket	16.00
DANI'S BLT - crisp pancetta, tomato, basil, rocket	16.00

DOLCI | sweets made by our pastry chef

DOLCE DEL GIORNO – cake of the day, mascarpone cream	8.50
AFFOGATO – stove top espresso, ice-cream, hazelnut shot	9.50
BISCOTTI – on display	3.00

BUON APPETITO

One account per table | Minimum eftpos \$10.00 | All prices are inclusive of GST
 Credit cards incur 2.5% surcharge | Sunday & public holiday surcharge 10%
 Open daily 8am-5pm | www.essenzayarravalley.com.au

ANTIPASTI | share plates

OLIVE – warm citrus olives	8.50
NOCI – hot rosemary salted nuts	6.50
CACCIATORA – grilled Italian sausage with lemon	11.00
CAPRESE – fior di latte mozzarella, tomato, basil salad	11.50
PANE – flat olive oil bread	2.50
POLPETTE - Italian meatballs, san marzano tomato sugo, grana padano	14.00

PANINI | pressed sourdough sandwiches

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ROMANA – free range bone leg ham, vine tomato, provolone	14.00
L'ITALIANO – prosciutto, fior di latte, rocket, olive oil	15.00
GENOVESE – basil pine nut pesto, ricotta, roma tomato, rocket	13.00
POLLO – roast chicken breast, corn aioli, aged cheddar, rocket	16.00
DANI'S BLT - crisp pancetta, tomato, basil, rocket	16.00

SECONDI | something more substantial

HAMBURGER - angus beef, balsamic onions, spiced tomato chutney, brioche bun	17.00
BRUSCHETTA CARPRESE – warm roasted balsamic tomato, fior di latte, basil pesto	16.50
UOVA IN PADELLA – two baked eggs, pork belly pancetta, fontina, sugo, sourdough	17.00
FRITTATA ALLA FIORENTINA – spinach & three cheese frittata style omelette	16.50
POLENTA - baked polenta, hot Italian meatballs, san marzano tomato, parmigiano	17.50

PER LA TAVOLA | tasting boards

SALUMI – cold meat board prosciutto Italiano, sopressa salami, smoked leg ham, fior di latte, marinated olives, extra virgin olive oil, balsamic, organic sourdough	19.00 / 29.00
FORMAGGIO – cheese board a selection of local and imported cheese, ricotta, provolone dolce, gorgonzola picante, fior di latte buffalo, aged cheddar, warm nuts, fig & lemon conserve, fruit sourdough	19.00 / 28.00
ANTIPASTO – assorted antipasto board a selection from all boards with cornichons, marinated olives, extra virgin olive oil, balsamic, sourdough and fruit bread	23.00 / 36.00

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CAFFE ESPRESSO – espresso coffee	
Organic milk Organic soy Organic sugar	
Takeaway	3.60
Flat white, Cappuccino	4.00
Caffe latte	4.00
Mocha	4.50
Espresso, Macchiato	3.50
Doppio, Double espresso	4.00
Long black double	4.00
Organic soy milk	0.40
Extra shot / Strong	0.40
Hazelnut / Vanilla / Caramel	0.40

TE' – leaf teas in a stick	
English breakfast	3.90
Earl grey	3.90
Peppermint	3.90
Vanilla black tea	3.90
Strawberry tea	3.90
Gunpowder green	3.90
Lemon black tea, lemon slice	3.90
Take home packs from pantry	9.00

BEVANDE CALDE – hot drinks	
Kali hot chocolate	5.00
- with orange peel, cinnamon	6.00
- with salted caramel	6.00
Organic chai reduction	6.00

BEVANDE GHIACCiate – iced drinks	
Organic iced chocolate	5.00
Organic iced coffee	5.00
Coca Cola, ice cream spider	6.00

BEVANDE FREDDE – cold drinks	
Santa Vittoria Acqua Minerale	3.50
Santa Vittoria Chinotto	3.50
Santa Vittoria Limonata	3.50
Santa Vittoria Aranciata Rossa	3.50
Santa Vittoria Aranciata Orange	3.50
Santa Vittoria Red Bitters	4.00
Coca Cola 330ml café glass	4.00

SUCCHI DI FRUTTA – fruit nectar	
Santa Vittoria Peach	3.50
Santa Vittoria Pear	3.50
Santa Vittoria Apricot	3.50



VINO FRIZZANTE – sparkling	GLS	BTL
Valdo (Italy)		
Prosecco Treviso 200ml		12.00
Yering Station (Yarra Valley)		
Yarrabank Cuvée		55.00
Montevecchio (Heathcote)		
Moscato		45.00

VINO BIANCO – white wine		
Rob Dolan (Yarra Valley)		
Sauvignon Blanc Semillon	10.00	45.00
Coombe Farm (Yarra Valley)		
'Polo' Chardonnay	10.00	45.00

VINO ROSSO – red wine		
Sticks (Yarra Valley)		
Pinot Noir	9.00	39.00
Bonacchi (Italy)		
Chianti DOCG		48.00
Rob Dolan (Yarra Valley)		
Cabernet Shiraz Merlot	10.00	45.00

BIRRA – beer		
Peroni (Italy)		9.00
White Rabbit White Ale (Yarra Valley)		9.00
Crown Lager (Australia)		9.00
Cascade Light (Tasmania)		7.00

COCKTAILS		
Bellini - Prosecco, peach nectar		15.00
Capri - Campari, blood orange		10.00

Our wines are served at 150ml.
We reserve the right to refuse alcohol or entry to any person.

Essenza deals only in whole foods

For this reason our food and coffee taste great - we source the highest quality ingredients available and where possible use organic, fair trade and sustainable goods in our food and packaging. This is the way food and coffee were intended to be made. If you would like any further information, please don't hesitate to contact our office at info@kafekulcha.com