

BRUNCH

SOURDOUGH / FRUIT TOAST 9.5
Cultured butter, seasonal preserves

EGGS ON CHOICE OF TOAST 16.5
Free-range eggs, poached, fried or softly scrambled

HOUSE GRANOLA 18.5
Organic coconut yoghurt, seasonal fruit, poached pear & toasted nuts

TRUFFLED MUSHROOMS 24
Melange mushrooms, sourdough, goats cheese, truffle oil & herbs

FRENCH TOAST 22.5
Brioche, vanilla bean cream, berries & chocolate sauce

EGGS BENEDICT 24
English muffins, leg ham, spinach & whipped hollandaise

Replace with house-cured salmon 28
Swap Muffin for corn fritters +4

CORN FRITTERS 24.5
Salsa bandera, bacon, poached egg & avocado mousse

TURKISH EGGS 22.5
Poached eggs, dill yoghurt, confit garlic, sun-dried tomato, sumac & chilli oil

SEASONAL GREENS 24
Broccolini, kale, snow peas, toasted almonds, avocado mousse & chilli
Add poached egg +3

SMASHED CROISSANT 23
Butterflied croissant, avocado mousse, poached egg, dressed rocket & parmesan

CROQUE MONSIEUR 23
Brioche, leg ham, house béchamel, hint of dijon & gruyere cheese. Side Salad
Make it a madame +2 fried eggs 27

ADD ONS

Braised spinach 6 Butter mushrooms 5
Confit tomatoes 5 House chilli jam 3
House cured salmon 7 Avocado 5
Bacon 6.5 Marinated goats cheese 7

PIZZA - 72 HR FERMENTATION - 12 INCH

MARGHERITA 24
San Marzano tomato, fior di latte, fresh basil & oil

PATATA 25
Potato, béchamel, rosemary oil, mozzarella & parmigiano

SALUMI 27
San Marzano tomato, felino salami, green peppers, olives, fior di latte & oregano

PROSCIUTTO (18 months) 29
Buffalo mozzarella, San Marzano tomato, DOP prosciutto, rocket & parmesan

GAMBERETTI 29
Isabell tomato, prawns, lemon oil, herbs & fior di latte

PORCINI 27
Mixed mushrooms, pecorino, mozzarella & truffle oil

VERDE 25
Zucchini, peppers, olives, fior di latte, pickled friarielli, chilli & herbs

DENISE 26
Roasted pumpkin puree, caramelised onion, fior di latte & gorgonzola

DANIELLA 29
San Marzano tomato, Buffalo mozzarella, stracciatella, Nduja, hot salami, pickled chilli & jalapëno honey

CALZONE 27
Leg ham, salami, Red Peppers, fior di latte, chilli & basil

BAKERY BAR
Toasted Croissant 16
Leg Ham, tomato & cheese

SIDES 16
Rocket, Pear, walnuts & pecorino, house vinaigrette

Tomato, buffalo mozzarella, basil, olive oil 16

Simple dressed green leaf salad 15

French fries and aioli 11
Add truffle oil (truffled chip) + 5

DESSERT

Raspberry soufflé, vanilla bean ice cream & berry coulis 19

Pear tarte tatin, caramel sauce & vanilla ice cream 18

Selection of ice-cream (x3) 15.5

PRESSED JUICES

12

100% Organic Oranges

100% Grapefruits, hand picked

UPPER SMOOTHIES

BE GOOD TO ME

14

Vanilla protein, banana, dates, milk, cinnamon ice, cocoa nibs

BANANA

12

Banana, greek yogurt, honey, milk, nutmeg, chia seeds

BERRYCANAN

13

Coconut water, greek yogurt, mixed berries, maple syrup

COLD BEVERAGES / AQUA

Coca Cola, Coke Zero, Lemonade, LLB
Mount Franklin still water

6
5

San Pellegrino Sparkling (750ml)

10

ALCOHOL

Margarita / Spicy Margarita

19

Negroni

19

Espresso Martini

19

Aperol spritz

18

Peroni RED / Heaps normal XPA 0.5%

12/10

Villa Bellotto Prosecco gl/btl

16/75

Castello di Roncade Pinot grigio gl/btl

14/65

Le Trotteur Rose gl/btl

15/70

Toscana Sangiovese gl/btl

15/70

MARAnanga Shiraz gl/btl

18/85

COFFEE

Short Black, Short Macchiato

4.5

Long Black, Long Macchiato,
Double Espresso

5.5

Latte, Flat White, Cappuccino,
Magic, Piccolo

5.5

Hot Chocolate (Mug)

6

Honey Spiced Chai Latte

6.5

Turmeric Latte

6.5

Matcha Latte

6.5

Babycino

2

+ Alt milk

1

+ Large size

ICED

Iced Latte/ Iced Long Black

6.5

Tall Iced Latte

8

Tall Iced Matcha Latte

8

+Served with vanilla ice cream

2

+ Soy, almond or oat milk

1

TEAS

5.5

English Breakfast

Peppermint

Lemongrass & Ginger

French Earl Grey

Green

Chai Tea

Chamomile

Turmeric

Fresh Mint

6.5



UPPER
MIDDLE



@uppermiddlesouthmelb

A surcharge of 10% applies on weekends and 15% on public holidays.