

Toast with Condiments
Sourdough 8.5
Gluten Free | Dark Rye 9
VP Traditional Croissant 6.5

Eggs on Toast
Fried or Poached 13.5
Scrambled 14.5

Granola
w. Blackberry Compote
& Greek Yoghurt
18.5 * (VG w. Coyo)

Coconut Rice Porridge
w. Mandarin Compote,
Flaked Toasted Coconut
& Puffed Rice
19.0 GF VG

French Toast
w. Poached Pears, Almond Crisp,
Caramel Sauce & Creme Anglaise
23 * V

Crispy Eggs
w. Smoked Ham Hock, Sweet Potato
Puree, Candied Walnuts, Mesclun
Salad, Honey Mustard
Vinaigrette, Gouda Cheese
& Sourdough
24 * (V)

Heirloom Tomatoes On Toast
w. Red Pepper Pesto, Stracciatella
Cheese & Pickled Onion
21.5 (V)(GF) *

Crab Scrambled Egg
w. Chilli Oil, Mushroom Relish,
Spring Onion & Sourdough
25.5 (GF)
+VP XO Sauce 2.5

Truffle Scrambled Egg
w. Truffle Paste, Whipped Goats
Cheese, Chives & Sourdough
23.5 V (GF)

Breakfast Bun
w. Ham, Scrambled Eggs, Picalili,
Aioli, Compressed Cabbage
& Hash Browns
22.5 (V)

Eggs in Arrabbiata Sauce
w. Nduja Butter,
Sweet Peppers, Crispy Capers,
Parmesan & Sourdough
24.5 (GF)(V)(DF)

Avocado on Toast
w. Fetta, Pickled Red Chilli,
Salsa Verde & Smoked Almonds
20.5 V (GF)(VG)
+Poached Egg 3

Salmon on Dark Rye
w. Goats Cheese Cream, Smoked
Salmon, Cured Salmon, Capers,
Shallots, Dijon Mustard,
Chives, Dill, Tabasco
& Pickled Cucumber
26

Fried Panko Prawn Bun
w. Iceberg, Gribiche Sauce,
Pickled Cucumber
& Potato Cake
25.0

Fried Chicken Bun
w. Swicy Sauce, Iceberg Lettuce,
Jack Cheese, Pickles,
VP Burger Sauce & Chips
26.50

Falafels
w. Garlic Yoghurt, Spiced Eggplant,
Pickled Daikon, White Onion
& Soft Herb Salad
24.5 * V GF (VG)
+ Toasted Pitta 3

300g Sirloin on the Bone
w. Green Salad, Chips
& Black Pepper Sauce
Served medium
39.5

TOASTIES

Ham Toastie
w. Mozzarella, Parmesan, Basil
& Bolognese Sauce
17

Crumbed Eggplant Toastie
w. Red Pepper Chutney
Mozzarella & Basil
18

Beef Brisket Toastie
w. House Made Kimchi,
Spicy Mayonnaise, Mozzarella
& Crushed Broccoli
21.5

SIDES

Egg | Toasted Pitta 3
Crispy Egg | Hash Brown 4
Potato Cake 4
Fetta 4

Roast Tomatoes 4.5
Avocado 5
Bacon 6

Roast Mushrooms 6.5
Smoked Ham Hock 6.5
Cured Salmon 6.5
Kransky 7.5
Green Salad 9

Chips & Aioli 8.5

SALUMI

Prosciutto
w. Cornichons (GF)
17

Fennel & Garlic Salami
w. Cornichons (GF)
14

Mortadella
w. Cornichons
14

CONDIMENTS

Peanut Butter | Vegemite
Honey | Nutella 0.3
Housemade Jam 1
VP Ketchup | VP Picalili
Chilli Oil | Aioli 0.5
VP XO Sauce 2.5

PASTA

Crab Spaghetti
w. Garlic, Fermented Chilli,
Tomato & Lemon Crumb
27.5 (V)(DF)

Spaghetti Bolognese
w. Parmesan, Stracciatella
& Basil Pesto
27.5 (DF)*

Rigatoni Amatriciana
w. Chilli, Parmesan & Basil
27 (DF)

Spaghetti w. San Marzano Tomato
Sugo, Parmesan & Basil
24.5 (V)(VG)

Baked Gnocchi w. Vodka Sauce,
Ricotta, Parmesan & Hot Honey
28.5 (V)

Mafaldine alla Norma
w. Napoli Braised Eggplant
& Parmesan
26 (V)(VG)

Spaghetti Marinara w. Mussels,
Salmon, Clams, Calamari, Chives
Tomato & Chilli
29 (DF)

**ADD A GLASS OF PINOT NOIR/GRIGIO
TO SIP WITH ANY PASTA FOR \$8**

STILL HAVE ROOM FOR DESSERT?

Tiramisu
17.5



PLEASE NOTIFY STAFF OF
ANY DIETARY REQUIREMENTS!



Menu items may contain traces of the following: peanuts, tree nuts, milk, eggs, sesame seeds, fish, crustacea, soy, lupin and wheat. While all efforts are made to remove fish bones, some may be present.

* contains nuts & seeds / GF = made w. gluten free ingredients / V = made w. vegetarian ingredients / VG = made w. vegan ingredients / DF = made w. dairy free ingredients

() = alterations to the dish need to be made to meet dietaries

Via Porta will not be liable for adverse reactions to food consumed or other items an individual may come into contact with while eating any of our products.

10% Service surcharge on Weekends | Card Surcharge approx. 1.5% | 15% Service Surcharge on Public Holidays

COFFEE | HOT

Coffee 4.6 Sml | 5.7 Lrg

Magic
4.9

Batch Brew
4.5 Sml | 6.5 Lrg

Mocha
4.9 Sml | 6.3 Lrg

Matcha
5.0 Sml | 7.0 Lrg

European Style Hot Chocolate
7.0 Lrg

Prana Chai Latte
6.0 Lrg

TEA

Good Morning | Earl Grey
Yunnan Green
Peppermint | Chamomile
Lemongrass & Ginger
5.0 Teapot

COFFEE | COLD

Iced Coffee | Iced Chocolate |
Iced Mocha | Iced Chai |
Iced Matcha
Served w/ Ice Cream
9.5 Lrg

Iced Latte | Iced Filter
Iced Long Black
5.5 Sml | 7.5 Lrg

VP Iced Latte | VP Cold Brew
6.5 Sml | 8.5 Lrg
French Vanilla, Cinammon and Honey

Espresso Tonic
14.5 Lrg

Lemon Zest, Coffee and Tonic

VP Blanc
8.0 Sml

*Tangerine, French Vanilla and Sugar
Caffe Crema on top*

COLD BEVERAGE

MILKSHAKES

Chocolate | Strawberry |
Vanilla | Caramel | Coffee
9.5 Lrg

Strong, Thick +1

Caffe Crema

*Italian coffee cream,
w. a mousse-like taste and texture*
7.0

Affogato
9.5

JUICE

Apple | Orange
5.5 Sml | 7.0 Lrg

San Pellegrino
Limonata | Chinotto | Rossa |
Melograno & Arancia
5.5 Can

Coke | Coke No Sugar | Sprite
Fanta | Lift
4.5 Can

Lemon, Lime & Bitters
8.0 Gl

HOUSE BREWED SPARKLING ICED TEAS

9.5

Mint Fizz

Peppermint, Lemon

Spiced Peach

VP Chai, Peach, Cinnamon

*Additional Coffee Shot +0.3
Decaf +0.7
Soy, Almond, Oat + 1.0
Honey +0.3*

SCAN ME TO SEE
OUR MENU GALLERY!



SCAN ME FOR OUR SEASONAL
SINGLE ORIGIN MENU



MIA PORTA