

COFFEE | HOT

Coffee 4.6 Sml | 5.7 Lrg

*Additional Shot +0.3
Honey +0.3
Decaf +0.7*

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

Affogato
9.5

Espresso Tonic
14.5 Lrg
Lemon Zest, Coffee and Tonic

VP Blanc
8.0 Sml
*Tangerine, French Vanilla and Sugar
Caffe Crema on top*

Soy, Almond, Oat + 1.0

COLD BEVERAGE

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

MILKSHAKES
Chocolate | Strawberry |
Vanilla | Caramel | Coffee
9.5 Lrg
Strong, Thick +1

JUICE
Apple | Orange
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 Gls

**HOUSE BREWED
SPARKLING ICED TEAS**
9.5

Mint Fizz
Peppermint, Lemon

Spiced Peach
VP Chai, Peach, Cinnamon

KIDS BEVERAGE MENU

Babycino 2.5

Hot Chocolate 4.0

Iced Chocolate 6.5

Apple Juice | Orange Juice 5.5

Milkshakes 6.5
Chocolate | Strawberry |
Vanilla | Caramel | Coffee

Warm | Cold Cup of Milk 3.5

T/A FOOD OPTIONS

TOAST

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

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

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

Fried Egg & Bacon Roll
w. Jack Cheese & Ketchup 14.5

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

Salmon on Dark Rye
w. Goats Cheese Cream, Smoked
Salmon, Cured Salmon, Capers,
Shallots, Dijon Mustard, Chives, Dill,
Tabasco & Pickled Cucumber
26.0

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

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

Fried Chicken Bun w. Swicy Sauce,
Iceberg Lettuce, Jack Cheese,
VP Burger Sauce & Chips
25

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

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)

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

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

TOASTIES

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

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

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

SIDES

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

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.