



HOT DRINKS **AFTER 10 A.M.**

Short Black Short Macchiato	3.5
Piccolo	4.0
Long Black Long Macchiato	4.0 5.0
Cappuccino Flat White Latte	4.2 5.2
Hot Chocolate	4.2 5.2
Mocha	4.7 5.7
Babyccino	it's on us!
Beverages by CHA-i	5.7 6.7
• Masala Chai (authentic Indian chai)	
• Cheeky Chai (Peruvian chocolate & spices)	
• Decaf Chai	
• Turmeric Latte	
• Matcha Latte	
Dirty Chai	6.0 6.5
Loose leaf tea by T-Bar	4.5
English Breakfast Earl Grey Blueflower Peppermint Chamomile Lemongrass & Ginger Green Tea	

Cider	8.0
Monteith's crushed apple cider 330ml NZ	
House Beer	
Peroni Nastro Azzurro 330ml	7.5
Corona Extra 355ml	7.5
Brookvale Union Ginger Beer 330ml NSW	8.5
Balter XPA 375ml	7.5
Balter Hazy IPA 375ml	7.5
Guilt Free Seltzers (4% ALC/VOL)	8.0
Lime Tropical Passionfruit Watermelon (300ml)	
Cocktails	
Mimosa	12.0
Espresso Martini	14.0
Aperol Spritz	14.0
Pink Grapefruit Spritz	14.0

N.B.: Our wine list is available on request

COLD DRINKS **WILD one BEVERAGES**



Iced Long Black	5.5
Iced Latte Iced Chocolate Iced Chai	5.8
Iced Mocha Iced Dirty Chai	6.2
Delizia Signature Affogato	5.5
Chocolate fudge Salted Caramel Coconut (V)	
Delizia Signature Milkshakes	8.5
• Chocolate	
• Salted Caramel	
• Espresso	
• Cookies & cream	
• Mango	
• Strawberry	
• Vegan Hazelnut	

Organic Juice	7.0
Orange Apple Lean & Green Banana, Mango & Apple Apple & Guava Pineapple	
Superfood Smoothies	7.5
Cleanse Energise Innerglow	
Hemp Kombucha	7.5
Tropical Sunrise Ginger Tonic Mixed Berry	
Organic Iced-Tea	6.9
Mango Peach	
Sparkling Mineral Water	6.5
Amazon Lime Blood Orange Passionfruit Lemon, Lime and Bitters Strawberries and Cream Ginger Beer	
Plain Sparkling Spring water	6.0 3.5

Please see display fridge for availability

- EXTRAS -

Extra Shot / 0.5
Lactose Free Milk / 0.7
Soy Milk / 0.7
Almond Milk / 0.7
Oat Milk / 0.7
Marshmallow / 0.5
Add Gelato / 1.0
Syrups / 0.5
Caramel | Vanilla | Hazelnut

NAKEDBERRY SMOOTHIES / 8.5

Green Machine
Chocolate Banana
Very Berry
Coco & Mango
Coco Strawberry

Add protein powder / 2.5

- COME & DINE -
82 Abbotsford Rd, Bowen Hills, QLD 4006

WANT TO LEAVE US A GOOGLE REVIEW? FOLLOW THE QR CODE!

ALL DAY MENU

7am-2pm Weekdays



\$6⁵⁰ SOURDOUGH TOAST

Toasted sourdough with your choice of condiment:
Butter | Vegemite | Jam | Honey | Tomato Relish
Nutella **\$2**

Gluten Free Bread Substitution **\$2.50**

\$12 BUILD YOUR OWN BREAKFAST!

Start off with two free range eggs, a hashbrown, sourdough toast & tomato relish

Extra Toast (x1) **\$1.50** | Extra egg (x1) **\$2** | Roast Tomato **\$3** | Spinach **\$4**

Halloumi | Avocado | Mushrooms **\$4.50**

Hashbrowns (x2) | Smoked Bacon | Smoked Salmon | Chorizo **\$5**

\$18 WORKS BREKKY BURGER

Toasted milk bun loaded with wood smoked bacon, hashbrown, thick cut haloumi, fried egg, green oak lettuce, BBQ sauce & sticky onion jam

\$14 CLASSIC SMASHED AVOCADO **VEGAN**

One slice of sourdough toast topped with smashed avocado, dukkha, and lemon

\$14⁵⁰ BOLOGNESE ON TOAST

Sourdough toast topped with pork and beef Bolognese served with one poached egg

\$12⁵⁰ LA BRUSCHETTA **VEGETARIAN**

Toasted ciabatta with roma tomatoes, garlic, oregano, finished with crumbled Danish feta and drizzled with balsamic reduction and EVOO

\$18 MUSHROOM & EGGS **VEGETARIAN**

Large roasted field mushroom topped with wilted spinach, two poached eggs and two hashbrowns

\$16⁵⁰ SMOKED SALMON BAGEL

Toasted bagel filled with herbed cream cheese, smoked salmon and fresh spinach

\$15 LASAGNA ALLA BOLOGNESE

Generous slice of authentic Italian beef and pork lasagna with decadent béchamel sauce, topped with parmesan and served with thick chips

\$26 IL CLASSICO

Classic angus beef patty on a brioche bun with aged cheddar, onion jam, green oak lettuce and fresh tomato, served with thick chips and tomato sauce

\$12⁵⁰ CHOCOLATE CHIP WAFFLE **VEGETARIAN**

Homemade chocolate chip waffle paired with mixed berry compote and whipped cream

Add Delizia gelato **\$4.50**

\$3⁵⁰ SIDE OF THICK CHIPS OR CHEF'S CHOICE SALAD

*We can accommodate to all dietary needs.
Please don't hesitate to inform our staff
about any allergies you may have.*

SATURDAY MENU



7am-1pm Saturdays

BREAKFAST

\$6⁵⁰ SOURDOUGH TOAST

Toasted sourdough with your choice of condiment:
Butter | Vegemite | Jam | Honey | Tomato Relish
Nutella **\$2**

Gluten Free Bread Substitution **\$2.50**

\$12 BUILD YOUR OWN BREAKFAST!

Start off with two free range eggs, a hashbrown, sourdough toast & tomato relish

Extra Toast (x1) **\$1.50** | Extra egg (x1) **\$2** |

Roast Tomato **\$3** | Spinach **\$4**

Halloumi | Avocado | Mushrooms **\$4.50**

Hashbrowns (x2) | Smoked Bacon | Smoked Salmon | Chorizo **\$5**

\$18 WORKS BREKKY BURGER

Toasted milk bun loaded with wood smoked bacon,
hashbrown, thick cut haloumi, fried egg, green oak lettuce, BBQ
sauce
& sticky onion jam

\$14⁵⁰ CLASSIC SMASHED AVOCADO **VEGAN**

One slice of sourdough toast topped with smashed avocado,
dukkha, and lemon

\$12⁵⁰ LA BRUSCHETTA **VEGETARIAN**

Toasted ciabatta with roma tomatoes, garlic, oregano, finished
with crumbled Danish feta and drizzled with balsamic
reduction and EVOO

BRUNCH

\$24 PRAWNS ALLA SAMBUCA

Tiger prawns in a creamy sambuca sauce served
with ciabatta bread

\$14 CRUDO AND MOZZARELLA BRUSCHETTA

Slice of toast with fresh tomato, creamy buffalo mozzarella and
prosciutto crudo and rocket

\$22⁵⁰ MEDITERRANEAN COUS COUS SALAD

Fluffy cous cous paired with crispy cucumber, tomato,
olives, fresh herbs topped with smoked salmon

\$18 STUFFED MUSHROOMS

Large field mushrooms filled with velvety cheese and infused
with a truffle finish, baked and topped with Parmigiano
Reggiano and rocket

\$26 GNOCCHI ALLA SORRENTINA

Potato gnocchi in a delicious napoletana sauce with basil, baked
and topped with parmesan and mozzarella

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