

DINING

Baked Eggs	29
<i>La Boqueria Spicy Sobrasada (Pork), Cannellini Beans, Chorizo, Eggs, Buffalo Mozzarella, Parsley, Basil Pesto, Napoli Sauce Pumpkin Toast</i>	
Cuff Florentine	27
<i>Poached Eggs, Hollandaise, English Muffin, Spinach, Fish Roe (Except Beef Brisket), Crispy Capers, Chives</i> <i>Choices: Ham Smoked Salmon Spicy Beef Brisket</i> <i>Add Avocado 6 or Haloumi 6 or Bacon 6.5</i>	
Spicy Chilli Scramble	27
<i>Fresh Chilli, Chorizo (Pork), Basil Pesto (Nuts), Togarashi Aioli, Spring Onions, Parmesan, Croissant</i> <i>Add Avocado 6 or Haloumi 6</i>	
Corn Fritters	27
<i>Roasted Almond Romesco (Nuts), Salsa, Haloumi, Coriander Seeds, Poached Egg</i> <i>Add Bacon 6.5 or Avocado 5.5</i>	
Smashed Avocado	27
<i>Smoked Salsa, Goat's Cheese, Poached Egg, Beetroot Hummus, Peas, Duqqa (Nuts), Grain Toast</i> <i>Add Bacon 6.5 or Chorizo (Pork) 6.5 or Haloumi 6</i>	
Caramelised Brioche	29
<i>Brown Sugar, Honey, Butter, Orange Zested Mascarpone, Seasonal Fruits, Caramelised Banana, Chocolate Honeycomb, Raspberry Compote (Nuts)</i> <i>Add Bacon 6.5</i>	
Bircher Muesli	20
<i>Macadamia, Coconut, Raisins, Nuts, Seeds, Honey & Cinnamon Roasted Granola, Coconut Yoghurt, Apple Juice, Almond Milk, Seasonal Fruit</i>	
Porridge	22
<i>Almond Milk, Ginger, Chia Seeds, Cinnamon, Crumble, Berry Compote (Available Until 1100 AM)</i>	
Two Eggs Your Way	14.5
<i>Poached Sunny Side Up Over Easy Scrambled Sourdough Grain Rye Pumpkin Gluten Free 1</i>	
Toast	9
<i>Sourdough Grain Rye Pumpkin Fruit Loaf Gluten Free Jam Marmalade Nutella Peanut Butter Vegemite</i>	

SIDES

<i>Seared Atlantic Salmon</i>	10	<i>Hash Brown Potato (1 pc)</i>	4.5
<i>Bacon</i>	6.5	<i>Wilted Spinach</i>	5.5
<i>Spicy Chorizo (Pork)</i>	6.5	<i>Grilled Mushrooms</i>	6.5
<i>Smoked Salmon</i>	6.5	<i>Grilled Haloumi</i>	6.0
<i>Fresh Avocado</i>	6.0	<i>Extra Egg</i>	4.0
<i>Roasted Tomato</i>	5.0	<i>Extra Toast</i>	4.0

Cakes & Pastries

Kindly see our counter for today's selection

Our Dishes

Ground Floor,
325 Flinders Lane
Info@cuffmelbourne.com
@cuffmelbourne
03 9620 7122



Also Available From 11 AM

Caesar Salad	28
<i>Grilled Chicken, Cos Lettuce, Croutons, Bacon, Poached Egg, Aioli, Parmesan</i> <i>Add Anchovies 3</i>	
Salmon Fillet	32
<i>Wild Rice, Charred Broccolini, Light Miso & Soy Dressing, Honey, Lemon Juice, Ginger, Garlic, Spring Onions, Fresh Chilli, Parsley, Mint</i>	
Seafood Risotto	30
<i>Mussels, Calamari, Prawns, Basil Pesto (Nuts), Cherry Tomatoes, Peas, Red Onions, Kale</i>	
Mushroom & Chicken Pappardelle	30
<i>Assorted Mushrooms & Chicken Ragù, Cream, Toasted Breadcrumbs, Parmesan, Parsley, Whipped Ricotta</i>	
Pulled Pork Tacos	2 Pcs 18 3 Pcs 25
<i>Slow Cooked Romesco Pork (Nuts), Charred Corn, Smoked Chipotle Salsa, White Onions, Coriander, Spicy Aioli</i>	
Classic Reuben	23
<i>Rye, Pastrami, Sauerkraut, Russian Dressing, Horseradish, Pickles, Jarlsberg, Fries</i>	
Beef Burger	26
<i>Bacon, Cheese, Tomato Sauce, Burger Sauce, Tomato, Lettuce, Pickles, Milk Bun, Fries</i>	
Chicken Burger	26
<i>Crumbed Fried Chicken, Spicy Aioli, Fresh Mint, Red Cabbage, Miso Dressing, Milk Bun, Fries</i> <i>Add Cheese 2.0</i>	
Shoestring Fries	13.5
<i>Truffle Aioli</i>	
Sauce	1.0
<i>Homemade Relish, Aioli, Spicy Aioli, Ketchup</i>	

WINES

Sparkling	14	65
<i>Edmund Thiery, Blanc De Blanc, Brut, France</i> <i>Palladino Moscato Di Asti, Italy</i>		
White	14	65
<i>Tim Adams "Skilly Ridge" Riesling, Claire Valley</i> <i>Longboard Pinot Gris, Bendigo</i> <i>Little Goat Creek Organic Sauvignon Blanc, Marlborough, NZ</i> <i>Lightfoot & Sons Chardonnay, Gippsland</i>		
Rose	14	65
<i>Bouchard Aine & Fils Rose, France</i>		
Red	14	65
<i>Kooyonga Creek Shiraz, Heathcote</i> <i>Ricca Terra "Bullets Before Cannoballs" Tempranillo, Riverland</i> <i>Levantine Hills Pinot Noir, Yarra Valley</i>		

Spritz & Giggles \$35

Every Saturday For 1 Hour

Unlimited Sparkling Wine, Mimosa or Aperol Spritz

COCKTAILS

Mimosa	22
<i>Sparkling Wine, Triple Sec, Orange Juice</i>	
Aperol Spritz	22
<i>Aperol, Prosecco, Soda</i>	
Espresso Martini	25
<i>Vodka, Coffee Liqueur, Espresso</i>	

DRINKS

Coffee by ONA



Hot		
<i>Latte Flat White Cappuccino</i>	5.0	6.0
<i>Long Black</i>	5.0	6.0
<i>Magic</i>	5.0	
<i>Single Origin Batch Brew</i>	5.5	6.5
<i>Premium Batch Brew</i>	8.0	9.0
<i>Mocha Hot Chocolate</i>	5.5	6.5
<i>Matcha Latte Turmeric Latte</i>	5.5	6.5
Cold		
<i>Salted Pistachio Cream (Black White)</i>		10.0
<i>Cold Drip</i>		7.5
<i>Iced Latte Long Black</i>		7.0
<i>Iced Chocolate Mocha</i>		7.5
<i>Iced Matcha</i>		8.0
<i>Iced Strawberry Mango Matcha</i>		8.5
<i>Add Ice Cream</i>		2.0
<i>Soy Almond Oat Lactose Free</i>		0.8
<i>Hazelnut Vanilla Caramel Syrup</i>		0.8
<i>Decaf</i>		0.5
<i>Strong</i>		0.5
<i>Single Origin</i>		0.5

TEA

<i>Spiced Chai Latte</i>	5.5	6.5
<i>Dirty Chai Latte</i>	6.0	7.0
<i>Chai Boy Wet Chai (Leaves)</i>	6.0	7.0
<i>Organic Teas</i>		6.0
<i>English Breakfast Earl Grey Lemongrass & Ginger Chamomile Peppermint Gunpowder Green</i>		

SOFT BEVERAGES

Cold Pressed Juices	8.0
<i>Orange</i> <i>Kale, Celery, Apple, Lemon, Ginger</i>	
Bottled Juices	6.5
<i>Apple</i> <i>Guanabana, Coconut, Passionfruit, Dragon fruit</i> <i>Mango, Peach, Kiwi</i>	
<i>Lychee & Mint Soda</i>	12
<i>Mango & Passionfruit Soda</i>	12
<i>Coke No Sugar Lemonade</i>	5.5
<i>Ginger Beer</i>	6.5
<i>Lemon Lime Bitters</i>	8.0
<i>San Pellegrino Sparkling 250 750</i>	6.0 10
<i>San Pellegrino Chinotto Rossa</i>	6.5

BEERS

<i>Local Brewing Co. XPA Asahi Peroni Nastro Azzurro Furphy</i>	12
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Merchant Fees Apply For Card Payments | NO SPLIT BILLS | Kindly order at the counter if you wish to pay separately

V - vegetarian, W - vegan, GF - gluten free, GFA - gluten free option available.

Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, flour, milk, peanuts, sulphites, tree nuts, sesame seeds & other allergens.

Last food orders at 2 PM. Weekend & Public Holiday Surcharges Apply