

## DINING

<b>Baked Eggs</b>	29
<i>La Boqueria Spicy Sobrasada (Pork), Cannellini Beans, Chorizo, Eggs, Buffalo Mozzarella, Parsley, Basil Pesto (Nuts), Napoli Sauce Pumpkin Toast</i>	
<b>Cuff Florentine</b>	27
<i>Poached Eggs, Hollandaise, English Muffin, Spinach, Fish Roe (Except Beef Brisket), Crispy Capers, Chives (GFA)</i>	
<i>Choices: Ham   Smoked Salmon   Spicy Beef Brisket</i>	
<i>Add Avocado 6 or Haloumi 6 or Bacon 6.5</i>	
<b>Spicy Chilli Scramble</b>	27
<i>Fresh Chilli, Chorizo (Pork), Basil Pesto (Nuts), Togarashi Aioli, Spring Onions, Parmesan, Croissant</i>	
<i>Add Avocado 6 or Haloumi 6</i>	
<b>Corn Fritters</b>	27
<i>Roasted Almond Romesco (Nuts), Salsa, Haloumi, Coriander Seeds, Poached Egg (V/GF)</i>	
<i>Add Bacon 6.5 or Avocado 5.5</i>	
<b>Smashed Avocado</b>	27
<i>Smoked Salsa, Goat's Cheese, Poached Egg, Beetroot Hummus, Peas, Duqqa (Nuts), Grain Toast (V/GFA)</i>	
<i>Add Bacon 6.5 or Chorizo (Pork) 6.5 or Haloumi 6</i>	
<b>Caramelised Brioche</b>	28
<i>Brown Sugar, Honey, Butter, Orange Zested Mascarpone, Seasonal Fruits, Caramelised Banana, Chocolate Honeycomb, Raspberry Compote (Nuts)</i>	
<i>Add Bacon 6.5</i>	
<b>Bircher Muesli</b>	20
<i>Macadamia, Coconut, Raisins, Nuts, Seeds, Honey &amp; Cinnamon</i>	
<i>Roasted Granola, Coconut Yoghurt, Apple Juice, Almond Milk, Seasonal Fruit (VV)</i>	
<b>Porridge</b>	21
<i>Almond Milk, Ginger, Chia Seeds, Cinnamon, Crumble, Berry Compote (Available Until 1100 AM)</i>	
<b>Two Eggs Your Way</b>	14
<i>Poached   Sunny Side Up   Over Easy   Scrambled</i>	
<i>Sourdough   Grain   Rye   Pumpkin   Gluten Free 1</i>	
<b>Toast</b>	9
<i>Sourdough   Grain   Rye   Pumpkin   Fruit Loaf   Gluten Free</i>	
<i>Jam   Marmalade   Nutella   Peanut Butter   Vegemite</i>	

## SIDES

<i>Seared Atlantic Salmon</i>	10	<i>Hashed Brown Potatoes</i>	6.5
<i>Hickory Smoked Bacon</i>	6.5	<i>Wilted Spinach</i>	5.0
<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>	3.0

## 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

<b>Caesar Salad</b>	28
<i>Grilled Chicken, Cos Lettuce, Croutons, Bacon, Poached Egg, Aioli, Parmesan (GFA)</i>	
<i>Add Anchovies 3</i>	
<b>Salmon Fillet</b>	32
<i>Wild Rice, Charred Broccolini, Light Miso &amp; Soy Dressing, Honey, Lemon Juice, Ginger, Garlic, Spring Onions, Fresh Chilli, Parsley, Mint (GFA)</i>	
<b>Seafood Risotto</b>	30
<i>Mussels, Calamari, Prawns, Basil Pesto (Nuts), Cherry Tomatoes, Peas, Red Onions, Kale (GF)</i>	
<b>Mushroom &amp; Chicken Pappardelle</b>	30
<i>Assorted Mushrooms &amp; Chicken Ragù, Cream, Toasted Breadcrumbs, Parmesan, Parsley, Whipped Ricotta</i>	
<b>Pulled Pork Tacos</b>	2 Pcs 18 3 Pcs 25
<i>Slow Cooked Romesco Pork (Nuts), Charred Corn, Smoked Chipotle Salsa, White Onions, Coriander, Spicy Aioli (GF)</i>	
<b>Classic Reuben</b>	22
<i>Rye, Pastrami, Sauerkraut, Russian Dressing, Horseradish, Pickles, Jarlsberg, Fries</i>	
<b>Beef Burger</b>	25
<i>Bacon, Cheese, Tomato Sauce, Burger Sauce, Tomato, Lettuce, Pickles, Milk Bun, Fries</i>	
<b>Chicken Burger</b>	25
<i>Crumbed Fried Chicken, Spicy Aioli, Fresh Mint, Red Cabbage, Miso Dressing, Milk Bun, Fries</i>	
<i>Add Cheese 2.0</i>	
<b>Shoestring Fries</b>	12
<i>Truffle Aioli</i>	
<b>Sauce</b>	1.0
<i>Homemade Relish, Aioli, Spicy Aioli, Ketchup</i>	

## WINES

<b>Sparkling</b>	14	65
<i>Edmund Thiery, Blanc De Blanc, Brut, France</i>		
<i>Palladino Moscato Di Asti, Italy</i>		
<b>White</b>	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 &amp; Sons Chardonnay, Gippsland</i>		
<b>Rose</b>	14	65
<i>Bouchard Aine &amp; Fils Rose, France</i>		
<b>Red</b>	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

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

## DRINKS

### Coffee by ONA



<b>Hot</b>		
<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
<b>Cold</b>		
<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 &amp; Ginger   Chamomile   Peppermint   Gunpowder Green</i>		

## SOFT BEVERAGES

<b>Cold Pressed Juices</b>	8.0
<i>Orange</i>	
<i>Kale, Celery, Apple, Lemon, Ginger</i>	
<b>Bottled Juices</b>	6.5
<i>Apple</i>	
<i>Guanabana, Coconut, Passionfruit, Dragon fruit</i>	
<i>Mango, Peach, Kiwi</i>	
<i>Lychee &amp; Mint Soda</i>	12
<i>Mango &amp; 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, VV - 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