

# FISIO

CARLTON





## COLAZIONE “BREAKFAST”

Soft Eggs Your Way w. Focaccia Scrambled, Poached (2) or Fried (2)	18.5
House Omelette (Special Changes Daily) w. Sourdough Toast & House Leaves	19.5
Fico Frittata w. Roasted Pumpkin, Goats Cheese & Spinach, House Leaves	21
Cotechino Sausage, White Polenta, Gremolata w. Focaccia	24
Heirloom Tomato, Basil & Buffalo Mozzarella, Grilled Sourdough, Garlic-Balsamic Olive Oil	22
Smoked Salmon, Corn Fritters, Cime Di Rapa Puree, Soft egg	24
Avocado, Pickled Mushrooms, Spiced Cashew Cream, Grilled Sourdough	24
Hotcakes, Ricotta, Spicy Maple, Macerated Berries	21
House made Spinach & Chive Hashbrown, Thick Cut Maple Bacon, Soft Egg, Bearnaise	22

## BREAKFAST SIDES

Our sides are served in addition to your main meal and are designed to complement your dish. If there's something you don't see on the menu that you'd like to add, please don't hesitate to ask your waiter.

Spinach, Garlic & Extra Virgin Olive Oil	8.5	Half a Avocado w. Olive Oil & Black Pepper	12
Oak Leaves, Lemon Vinaigrette	8.5	Sautéed Mushrooms	8
Pastrami Bacon	10.5	Spinach & Chive Hashbrown, Chicken Salt	10

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## BREAKFAST COCKTAILS

- Bellini** with Victorian Prosecco & Peach Nectar **15**
- Bloody Midi Mary** with Vanishing Point Victorian Vodka Tomato Juice, Baby Cucumber, Worcestershire Sauce and Olives. All in a perfect mid sized version **14**

### COFFEE

**We proudly partner with St Ali Orthodox blend coffee – Roasted in Port Melbourne, with coffee beans sourced from ...**

- Espresso Coffee, as you love it **5.5**
- St Ali Hot Choc **5.5**
- St Ali Matcha Latte **5.5**
- Full Cream/Skim **.5**
- Almond/Oat/Soy/Lactose Free **.5**

### TEA

**We proudly partner with Tea Drop Tea, A Victorian company with tea sourced from around the world**

- English Breakfast, Earl Grey, **5.5**  
Peppermint, Green Tea or  
Camomile

### JUICE

- Cold Press Orange Juice, Cloudy Apple, Fresh Pineapple or Cranberry, **6**
- Ask us about our Daily Fresh Juice **7**



## SNACKS

Freshly Baked Pull Apart Focaccia & Hay Smoked Butter	10
Freshly Shucked Oyster, Orange Granita (each)	6
Grilled King Prawns, Nduja Garlic Butter, Burnt Lemon	26
Tomato & Artichoke Panzanella Salad, Grissini	24
Carpaccio Di Manzo, Parmesan Aioli, Smoked Egg, Wild Rocket	24
Kingfish Crudo, Green Olives, Smoked Peppers, Citrus Vinaigrette	26
Cacio e Pepe Arancini, Capsicum Jam (each)	8.5
Wagyu Beef Burger, Nonna's Tomato Sauce, Butter Lettuce, Pickles, Sliced Provolone, Fries	29

## CHARCUTERIE

All our charcuterie is house-dried or sourced from premium suppliers like Savour & Grace, using the finest products from around the world. Each plate is served with house pickles, warm bread, and grissini sticks.

Daily Salumi with a selection of our cured meats & antipasti, Your go to Charcuterie Board!	32	80G Full Blood Wagyu Bresaola, MS 9+ NSW	26
80G San Daniele Prosciutto, 16 Months, Italy	24	Chicken & Leek Terrine, Soft Herbs, Croutons	26