

Choose your flavour of Veneziano

Coffee Bean

FORZA BLEND - intense creamy body. Low acidity. Dark chocolate, almonds and caramel. Brilliant milk based blend.
BOND ST. SEASONAL BLEND - Ask your waiter about the tasting notes for this blend.

ESPRESSO

Short / Long black	3.7
Short / Long macchiato / Café latte	3.7
Cappuccino / Flat white / Piccolo	3.7
Magic (Double ristretto) / Mocha	4.3
Combo (Short black + Flat white) Exclusive to BOND ST.	6

CUBES

Iced long black / Iced café latte / Espresso tonic	5 / 5.5 / 6
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SCOOPS

Iced coffee / Iced chocolate / Affogato / Iced mocha	7
Iced matcha latte	7

OTHERS

Spiced chai latte / Hot chocolate	4
Coconut chocolate / Matcha latte / Turmeric latte	5

EXTRA

Soy / Almond / Honey / Lactose free / Syrup / Extra shot / Decaf	0.5
In a mug	0.7

In order to serve you a better tasting coffee, we heat our milk to a temperature within 60 to 65 degrees. Please inform our staff in advance if you would like your coffee EXTRA HOT

TEA - Tea Drop

English breakfast / Earl Grey / Honeydew / Lemongrass & Ginger / Peppermint / Chamomile / Chai	4
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MILKSHAKE

Chocolate / Caramel / Vanilla / Banana	
Strawberry / Lime / Blue Heaven	7

JUICE (Small / Large)

Orange / Apple / Pineapple	4 / 5
Thick Mango nectar / Blood orange	5 / 6

BAR DRINKS (Small / Large / Jug)

Pepsi / Max / Sunkist / Lemonade / Lemon squash / Rapsberry / Lemon Lime & Bitters	4 / 5 / 11
Peach or Lemon Iced Tea	5
San Pellegrino Aranciata Rossa/Limonata/Chinotto 250ml	4.5
San Pellegrino 250ml	4.5
San Pellegrino 500ml	7

Sparkling

Astoria Lounge Prosecco <i>Treviso Italy A delicately dry sparkling w a freshness of bubbles</i>	9	39
Villa Chiopris Prosecco Extra DR <i>Friuli Italy Dry, refreshing & crisp w a smooth persistant beads</i>		42
Astoria Fashion Victim Moscato <i>Treviso Italy A delicately sweet & fine moscato w a freshness of bubbles</i>	8	34

Vino Bianco - white wine

FE Classic Dry White <i>Margaret River Western Australia Classic dry style blend of sauvignon blanc, Semillon & chardonnay</i>	7	29
Good Catholic Girl Riesling <i>Clare Valley South Australia Dry in style this Riesling is developed & structured by Jim Barry's daughter Julie</i>	9	39
Villa Chiopris Pinot Grigo <i>Friuli Italy Fresh dry style made in the home of pinot grigo & perfect w seafood, chicken or creamy pasta</i>	9	39
Durvillea Sauvignon Blanc <i>Marlborough New Zealand Fine passionfruit tones a typical marlborough wine</i>	9	39
Auntsfield Sauvignon Blanc <i>Marlborough New Zealand Clean fresh balance of fruit, a very elegant wine</i>	10	45
Rochford Latitude Chardonnay <i>Yarra Valley Victoria Fresh & clean w a delicate warm tone of cashews</i>	9	39
Astrolable Chardonnay <i>Marlborough New Zealand Generous stone fruits, supported by a creamy palate w oak flavours of roasted almond & oats</i>	11	54
Lloyds Brothers White Shiraz (Sweet) <i>McLaren Vale South Australia Sweet w vibrancy of fruit & a clean finish</i>	9	39

Vino Rosso - red wine

Rochford Estate Rosé <i>Yarra Valley Victoria Strawberry tonnes w a dry finish, ideal w pizza</i>	9	39
FE Shiraz <i>Margaret River Western Australia White pepper & light fruity tones</i>	7	29
Durvillea Pinot Noir <i>Marlborough New Zealand Rich cherry fruit w a medium bodied tannin, smooth</i>	8	34
Villa Chiopris Merlot <i>Friuli Italy Offers a beautiful, complex, texture w fine tannins</i>	9	39
Fermoy Estate Cabernet Merlot <i>Margaret River Western Australia Smooth rounded flavour w the perfect blend</i>	9	39
Fat Sparrow Sangiovese <i>Heathcote Victoria Rich fruit w a savoury finish, dark fruits & spice lend well w our 24mth aged Parma Prosciutto dishes</i>	8	34
Lloyds Brothers Shiraz <i>McLaren Vale South Australia Big bold pepper & spice, w bold fruit & American oak</i>	10	45

Paesano Special Reserve

Lloyds Brothers White Chalk Shiraz <i>McLaren Vale South Australia The godfather of Australian Shiraz, quality at its best. A handpicked single Vineyard, aged for 14months in American and French oak, This Shiraz has a lovely perfumed lift and displays rich ripe dark berry forest fruits on the palate it's a beautiful powerful shiraz.</i>	97
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Ciders

Somersby Apple Cider 7.5
Somersby Pear Cider 7.5

Tap Beers

Asahi - glass 7 Jul 17
Cricketers Arms - glass 6 Jul 16

Local Beers

Cascade Light 6.0
Pure Blonde 7.0
Carlton Draught 7.0
Coopers Pale Ale 8.0
Crown Lager 8.0

Imported Beers

Asahi soukai 7.0
Moretti 9.0
Peroni 9.0
Corona 9.0
Heineken 9.0

Spirits

Basic Range 8.0
Jim Beam
Johnnie Red Label
Gordons Gin
Vodka
Tequila
Bundaberg Rum
Bacardi

Spirits

Premium Range 10.0
Johnnie Walker Black Label
Makers Mark Bourbon
Canadian Club
Kahlua
Jack Daniels

Proof Only



Ask us about our
VIP Members Birthday Club

Breakfast - available until 4pm daily

Sourdough, Multigrain, Dark Rye Toast, English Muffin	6.0
Fruit Toast <i>choice of jam, peanut butter, honey, vegemite</i>	7.0
Plain Croissant	5.0
Ham & Cheese Croissant	7.0
Almond Croissant	7.0
Eggs Your Way <i>poached or fried (scrambled 1.0)</i>	9.0
Ham Cheese Tomato Omelette <i>open omelette w ham, leek, cherry tomato & pecorino romano cheese served w toasted ciabatta or multigrain</i>	14.0
Pro Fiber Burcher Muesli (v) (vegan) (gf) <i>rolled oats soaked in almond milk w pumpkin seeds, organic chia seeds, maple syrup, vanilla & lemon zest w dried currants, fresh pear, fresh berries & hint of cinnamon</i>	14.0
Baked Banana & Coconut Rice Pudding (v) (vegan) <i>oven baked arborio rice w banana, coconut cream, sultanas & cinnamon served w roasted coconut & almond flakes drizzled with honey</i>	15.0
Benedict Eggs <i>aged prosciutto, smoked ham or salmon w poached eggs, apple cider infused hollandaise on English muffin</i>	16.0
Egg & Bacon Panini <i>Bacon & Egg w Relish</i>	9.0
Waffles House Made <i>freshly toasted w maple syrup on side – choice of bacon, berry compote or banana & cinnamon sugar</i>	16.0
Eggs Al Forno <i>wood fired baked eggs w home style baked beans, pancetta, onions, Italian sausage & hint of chilli</i>	17.0
Acai Bowl (v) (gf) <i>organic acai w banana & served w house made gluten free granola, fresh fruit & coyo</i>	18.0
The Heritage (v) <i>poached egg, radish, beetroot, pecan nut, tomato medley, carrot, mixed greens & gorgonzola w orange dressing</i>	18.0
Casoli Experience <i>aged prosciutto, two poached eggs, fresh pear & Italian glaze on multigrain sourdough toast</i>	18.0
Vegetarian Breakfast (v) <i>two eggs your way on toast w grilled tomato, mushrooms, sautéed spinach & avocado</i>	17.0
Big Breakfast <i>two eggs your way on toasted ciabatta or multigrain w sautéed spinach, mushroom, grilled tomato, Italian sausage, potato rosti & bacon</i>	19.0

Sides & Extras

Gluten Free bread (one slice), egg, sautéed spinach, Italian sausage, three rashers bacon, roast tomato, Hollandaise, salmon, goat's fetta, sautéed mushroom.	2.0
Two homemade potato rosti (gf)	4.0
Smashed avocado w goat's cheese or chilli or pesto	5.0

Sides - available from 11am

Chips	7.0
Mediterranean vegetables	9.0

Sandwiches & Panini - available until 4pm daily

(white sourdough, dark rye, panini, gluten free)	
Salami <i>w roquette & buffalo cheese</i>	9.0
BLT <i>bacon, lettuce, tomato w avocado & mayo</i>	10.0
Pork Belly <i>slow cooked pork belly w apple, roquette, parmesan & roast capsicum</i>	10.0
Ham Cheese & Tomato	9.0
Pesto (v) <i>w pumpkin, roast capsicum, spinach & ricotta cheese</i>	9.0
Steak & Caramelised Onion <i>w fresh tomato, aioli & roquette</i>	14.0
Prosciutto <i>w aged prosciutto, cucumber, tomato, basil & provolone cheese</i>	14.0
Salad Sandwich <i>Avocado, tomato, cucumber, beetroot, carrot and mixed lettuce</i>	9.0
Tender Chicken Supreme <i>Slow cooked chicken tenders, lettuce cheese, avocado and mayo</i>	12.0
Paesano Beef Burger <i>Served on a brioche bun, lettuce, gherkin, fresh tomato, relish and chips</i>	16.0
Peasano Chicken Burger <i>Served on a brioche bun, cheese, lettuce, fresh tomato, mayo and chips</i>	16.0

Entrée - available from 11am

Arancini (v) <i>crumbed italian arborio rice, napoli, parmesan, mozzarella, bocconcini, mushroom & parsley served w aioli</i>	12.0
Bruschetta (v) <i>fresh tomato, garlic, basil, red onion & olive oil w crusty bread</i>	12.0
Salt & Pepper Squid <i>lightly seasoned australian squid w polenta crumb</i>	12.0
Italian Caprese w Prosciutto di Parma <i>fresh roma tomato, bocconcini, dried oregano, basil, extra virgin olive oil, balsamic reduction w freshly sliced aged prosciutto</i>	15.0

Italian sharing platters - available from 11am

Tasting Platter <i>chef's selection of salami, aged prosciutto, italian cheese & crusty bread</i>	12.0
Prosciutto Platter <i>freshly sliced aged prosciutto served w wood fired baked focaccia</i>	19.0
Antipasto Platter for Two <i>freshly sliced aged prosciutto served rustic style w range of classic italian antipasto products & ciabatta bread</i>	28.0

Salads - available until 4pm

Italian Salad <i>garden salad w sundried tomato, roast capsicum & goat's cheese</i>	14.0
Pumpkin Salad (v) <i>w walnuts, gorgonzola, glazed pear & roquette</i>	16.0
Chicken Caesar Salad <i>cos lettuce, shaved parmesan, croutons, crispy pancetta, anchovies, crispy poached egg, w ciabatta & house made dressing</i>	19.0

Mains - from 11am

Fish & Chips <i>beer battered fish fillet w mixed garden salad & tartar sauce</i>	22.0
Calamari Fritti <i>flash fried calamari rings served w chips, garden salad & tartar sauce</i>	22.0
Chicken Parmigiana <i>crumbed chicken breast topped w leg ham, napoli & mozzarella served w chips & garden salad</i>	26.0
Fish of the Day <i>delivered fresh daily</i>	POA
Wood fired pizza - from 11am	
Mini Pizza <i>choose any two of your favourites (excludes seafood)</i>	16.0
Margherita (v) <i>mozzarella based topped w crushed tomato & bocconcini</i>	18.0
Diavolo <i>crushed tomato, salami, red onion, cherry tomato w fresh bocconcini & roquette leaves</i>	22.0
Mediterranean (v) <i>mushroom, spinach, olives, red onion, roast capsicum w mozzarella, sun dried tomato & fresh bocconcini</i>	22.0
Cipolla <i>mozzarella & parmesan w pancetta, red onion & chilli on olive oil base</i>	23.0
Pear & Pancetta <i>parmesan, mozzarella & gorgonzola w pancetta topped w fresh pear</i>	23.0
Prosciutto <i>san marzano tomato, olives, mozzarella, roquette & aged prosciutto (served on side)</i>	24.0
Italian Capricciosa (pizza bianca) <i>olive oil base w red onion, mushroom, topped w olives & fresh leg ham</i>	24.0
Pizza di Mare <i>mussels, prawns, calamari, fresh garlic, pecorino cheese & frank's sauce</i>	27.0
Gluten Free Base	4.0
Home made pasta - available from 11am to 4pm daily (all serves are entrée size)	
Cannelloni Spinach & Ricotta (v) <i>Rolled house made sheets filled and served w Napoli</i>	18.0
Spaghetti Beef Ragù <i>slow cooked MSA beef & san marzano crushed tomato</i>	18.0
Pumpkin Gnocchi (v) <i>pan tossed house made gnocchi w chicken, red onion, garlic & creamy sauce</i>	18.0
Gnocchi Pollo Funghi <i>house made gnocchi w local mushrooms tossed w garlic & creamy sauce</i>	19.0
Fettuccini Carbonara <i>pancetta, spring onion, egg, parmesan cheese w freshly cracked pepper (no cream)</i>	19.0
Lasagna <i>house made sheets layered w MSA diced beef, eggs & two cheeses</i>	19.0
Ravioli Burnt Butter <i>house made ravioli w roast pumpkin, roast leek & ricotta cheese</i>	19.0
Risotto - available from 11am to 4pm daily (all serves are entrée size)	
Risotto di Pollo <i>arborio rice w chicken, onion, sundried tomato, mushroom, capsicum & chilli w parmesan & basil</i>	19.0
Risotto di Franco <i>arborio rice w prawns, fresh cherry tomato, chilli, capsicum & onion</i>	20.0