

BREAKFAST MENU

Toast	9	Prosciutto di Parma	25
French butter & condiments		boccocini, cherry tomato, basil pesto, toast	
fruit toast / gluten free toast 2pc	+2	add poached egg	+3
Breakfast bun	15	Baked beans	24
free range bacon, fried egg, provolone dolce, mayo & Bippi sriracha		Greek feta, chilli, dill, poached egg, bread	
Dad's hometown bougatsa	15	Chilli scrambled eggs	27
warm custard, vanilla bean & cinnamon slice		warm ricotta, salami Calabrese, olive oil, toast	
Fruit & nut granola	18	Claypot eggs	27
coconut, cashews, honey, sultanas & apricot, Greek yoghurt & milk		spicy Napoli sugo, oregano, feta, bread	
Mushroom & gruyere omelette	20	Eggs on toast	15
sauteéd garlic & thyme mushrooms, gruyere, toast 2pc		poached, scrambled or fried	
Smashed avocado on toast	19	Kids eggs	10
feta, mint, lemon			
add poached egg	+3		

EXTRAS	
Bippi Italian style sriracha	2
grilled oregano and olive oil tomatoes	5
Greek baked beans	5
garlic & thyme mushrooms	5
avocado	6
free range bacon	6
prosciutto	6
grilled mortadella	6
fried gnocchi chips	12

Surcharges apply: Sundays 10% Public holidays 15%

ALLPRESS COFFEE

Small	5
Large	6
Iced	6
Soy	+1
Almond	+1
Oat	+1
Decaf	+1

CHAMELLIA TEA

English Breakfast	5
Earl Grey	
Peppermint	
Lemongrass & Ginger	
Chamomile	

MORETTO HOT CHOCOLATE

Small	5
Large	6

SPARKLING DRINKS

San Pelligrino	
500ml	4.5
750ml	8
Flavoured	5
• Limonata	
• Aranciatta rossa	
• Chinotto	
• Pompelmo	
Coke / Coke Zero	4

SIMPLE JUICE

Australian Orange	7.5
whole orange	
Cloudy Pressed Apple	
apple juice	
Mango Smoothie	
mango, peach, banana, pear & lime	

Green Smoothie

kiwi fruit pear, lime,
mango, peach, banana

Dark Heart

apple, beetroot,
purple carrot, ginger, lemon

Glow Bright

apple, carrot, ginger,
lemon & tumeric

Laikon
DELICATESSEN
EST. 1976

PASTA BAR

MATCH YOUR SAUCE TO ANY HANDMADE PASTA 27

PASTA

- spaghetti
- rigatoni
- potato gnocchi
- pappadelle

SAUCE

Aglio e olio

evoo, garlic, chilli, parmesan, parsley

Vodka

tomato, cream, parmesan

Bolognese

slow cooked beef ragú, tomatoes, herbs, parmesan

PASTA & GLASS OF WINE \$37

FOCACCIA BAR

UNTIL SOLD OUT 16

Mortadella

whipped ricotta & honey, pickled Italian peppers, artichoke paste

Prosciutto

fior di latte, roasted red peppers, basil pesto, rocket, balsamic glaze

Salami

provolone dolce, green olives, peperonata, rocket, eggplant paste

Caprese

heirloom tomatoes, buffalo mozzarella, rocket, basil, vodka sauce

ALL ABOVE ARE AVAILABLE FOR CATERING

ANTIPASTO

House antipasto board 38

selection of seasonal salumi, cheese, antipasto, toast

Salumi plate 25

Calabrese salami, mortadella, prosciutto di parma, toast

Cheese plate 25

selected cheddar, brie, blue, toast

**LOVE THE FOOD
AND SPACE?**

ENQUIRE ABOUT OUR FUNCTION PACKAGES

COCKTAILS

17

Aperol Spritz

Bellini

Espresso Martini

BEER

9

Peroni Red (Can)

A WIDER SELECTION OF WINES, BY THE BOTTLE, CAN BE FOUND IN THE DELI

\$10 CORKAGE

WINE

Glass / 750ml

Primo Estate Prosecco 15 / 60
SA, AU

Conde Valdemar Rosé 13 / 55
Rioja, SP

Cantina Tollo 13 / 55
Nativo Pinot Grigio
Abruzzo, IT

Cantina Tollo 13 / 55
Nativo Sangiovese
Abruzzo, IT

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