

BRUNCH

Served till 2 p.m.

Eggs with Bacon or Ham

Scrambled or Fried Free-range Eggs, Streaky Bacon or Grilled Ham, Roasted Vine-ripened Tomato, Rocket, Da Paolo Sourdough Toast

Jammy Egg & Mushrooms 🌿

Deep-fried Jammy Free-range Egg, Sautéed Wild Mushrooms, Truffle Mayo, Toasted Ciabatta

Eggs Benedict on Brioche

Poached Free-range Eggs, Hollandaise Sauce, Grilled Ham, Sautéed Baby Spinach, Italian Brioche Buns

Spicy Italian Shakshouka

Skillet Free-range Eggs, Italian Tomato Sauce, Homemade Beef Meatballs, Chorizo, 'Nduja (Spicy Calabrian Pork), Braised Chickpeas, Da Paolo Sourdough Toast

Poached Eggs & Avocado Toast 🌿

Poached Free-range Eggs, Guacamole, Beetroot Hummus, Pickled Beetroot, Pomegranate, Crumbled Feta, Dukkah Spice, Da Paolo Sourdough Toast

Smoked Salmon & Poached Eggs

Poached Free-range Eggs, Smoked Salmon, Celeriac Slaw, Rocket, Fried Caper Flowers, Wholegrain Mustard-lemon Dressing, Italian Brioche Buns

Big Breakfast

Streaky Bacon, Pork Sausage, Potato Hash Brown, Sunny-side-up Free-range Eggs, Portobello Mushroom, Vine-ripened Tomato, 'Nduja (Spicy Calabrian Pork), Borlotti Beans, Da Paolo Sourdough Toast

Steak & Eggs Ciabatta

Free-range Grass-fed Australian Beef Striploin Tagliata, Salsa Verde, Scrambled Free-range Eggs, Rocket, Roasted Vine-ripened Tomato, Smoked Paprika Mayo, Toasted Ciabatta

ANTIPASTI & BITES

Da Paolo Sourdough Bread 🌿

Homemade Sourdough Bread

Tomato Bruschetta 🌿

Marinated Tomatoes, Aged Balsamic Vinegar, Grilled Sourdough

Italian Meatballs

Homemade Beef Meatballs, Italian Tomato Sauce, Parmigiano Reggiano DOP

Truffle Fries 🌿

Shoestring Fries, Black Truffle, Truffle Oil, Parmigiano Reggiano DOP

Barley Tabbouleh 🌿

Pearl Barley, Strawberries, Feta, Mint, Parsley, Red Onion, Baby Spinach, Almonds, Cherry Tomatoes, Lemon Dressing

Caprese 🌿

Mozzarella di Bufala DOP, San Marzano Tomatoes, Basil Pesto

Burrata Pugliese 🌿

Fresh Burrata, Heirloom Tomatoes, Kalamata Olive Purée, Oregano Dressing
Add on for San Daniele available

Calamari Fritti

Lightly Battered Fresh Calamari, Squid Ink Mayo

Tenderloin Tartare

Grass-fed Beef Tenderloin (80g), 'Nduja (Spicy Calabrian Pork), Banana Shallots, Pickle, Dijon Mustard, Raw Egg Yolk, Pickled Onion, Toasted Ciabatta

SALUMI & CHEESE

A curation of Italian cured meat & cheese from artisanal producers.

Italian Salumi & Cheese Board

Chef's selection of 2 Cheese and 1 Salumi, Sourdough Toast, Fruits, Nuts

Grande Italian Salumi & Cheese Board

Chef's selection of 3 Cheese and 2 Salumi, Sourdough Toast, Fruits, Nuts

PASTA & RISOTTO

Spaghetti Carbonara

Free-range Egg Yolks, Bacon, Parmigiano Reggiano DOP, Cream

Lasagna alla Bolognese

Homemade Egg Pasta Sheets, Beef Ragù, Italian Tomato Sauce, Béchamel, Parmigiano Reggiano DOP

Mafaldine alla Bolognese

Beef Ragù, Italian Tomato Sauce, Parmigiano Reggiano DOP

Spaghetti alla Nerano 🌿

Italian Zucchini, Provolone Cheese, Parmigiano Reggiano DOP, Basil, Thyme Leaves, Extra Virgin Olive Oil

Tagliatelle al Pomodoro & Burrata 🌿

Homemade Egg Pasta, Italian Tomato Sauce, Fresh Burrata, Cherry Tomatoes, Basil Oil

Linguine alle Vongole

Fresh Clams, Garlic, White Wine, Extra Virgin Olive Oil, Chilli, Parsley

Porcini Mushroom Risotto 🌿

Arborio Rice, Porcini & Button Mushroom Purée, Xerez Confit Shiitake, Fried Parsley

Tagliatelle al Granchio

Homemade Egg Pasta, Crab Meat, Italian Tomato Sauce, Cream, Parmigiano Reggiano DOP

Squid Ink Tagliolini & Prawns

Homemade Squid Ink Egg Pasta, Black Tiger Prawns, Prawn Bisque, Laced Zucchini

Spicy Lobster Tagliolini

Homemade Egg Pasta, Slipper Lobster, Italian Tomato Sauce, Chilli, Garlic, Cherry Tomatoes

Prawn & Asparagus Risotto

Arborio Rice, Black Tiger Prawns, Prawn Bisque, Asparagus

Orecchiette ai Frutti di Mare

Fresh Mussels, Clams, Sea Bass, Garlic, White Wine, Cherry Tomatoes, Parsley, Bottarga, Caper Powder

Spaghetti Aglio Olio Sea Bass & Bottarga

Garlic, Extra Virgin Olive Oil, Sea Bass, Buffalo Mozzarella DOP, Eggplant, Italian Cured Fish Roe

Add on for Gluten-free available

WEEKDAY KALE BOWLS

Served on weekdays only, excluding public holidays.

Quinoa Tofu 'Falafel' Kale Bowl

Guacamole, Tzatziki, Celeriac Slaw, Lemon Dressing

Chicken Quinoa Kale Bowl

Roasted Chicken Breast, Carrot Purée, Quinoa, Broccoli, Chickpeas, Chicken Jus, Tuscan Kale, Lemon Dressing

Baked Salmon Avocado Kale Bowl

Sashimi-grade Salmon, Guacamole, Quinoa, Crispy Chickpeas, Broccoli, Tuscan Kale, Lemon Dressing

MEAT & FISH

Roasted Chicken Breast

Romesco Sauce, Scalloped Potatoes, Compressed Zucchini, Crispy Chicken Skin, Chicken Jus

Grilled Sea Bass

Orzo, Confit Fennel, Zucchini, Fish Stock, Fried Kale, Dill Oil

Atlantic Salmon

Beurre Blanc, Romesco Sauce, Salicornia, Zucchini, Ikura

24-hour Lamb Collar

Celeriac Purée, Scalloped Potatoes, Lamb Jus, Salsa Verde, Dukkah Spices

Grilled Iberico Pork

Caponata, Mashed Potatoes, Wholegrain Mustard Jus

Grilled Striploin

Free-range Grass-fed Australian Beef, Braised Onion, Smoked Pavé Potato, Greek Salad, Salsa Verde

Wagyu Côte de Boeuf (1kg)

Chargrilled Bone-in Ribeye served with a salad of San Marzano Tomatoes, Kalamata Olives, Red Capsicum, Red Onion, Japanese Cucumber, Feta Cheese, Oregano Vinaigrette, and Beef Jus

WOOD-FIRED NEAPOLITAN PIZZA

Margherita 🌿

Italian Tomato Sauce, Buffalo Mozzarella DOP, Fresh Basil

Prosciutto & Funghi

Italian Tomato Sauce, Mozzarella, Steamed Ham, Sautéed Button Mushrooms

Diavola

Italian Tomato Sauce, Mozzarella, Soppressata Salami, Fresh Chilli

Ortolana 🌿

Italian Tomato Sauce, Mozzarella, Mixed Grilled Vegetables, Black Olives, Oregano

Rucola & Parma

Italian Tomato Sauce, Mozzarella, Rocket Leaves, Parma Ham, Parmigiano Reggiano DOP

Bosco d'Inverno 🌿

Mozzarella, Mascarpone, Sautéed Button Mushrooms, Black Truffle Purée, Truffle Oil

8 Formaggi & Tartufo 🌿

Chef's Selection of Cheese, Truffle, Honey, Thyme

Burrata & Coppa

Italian Tomato Sauce, Fresh Burrata, Coppa Piacentina, Cherry Tomatoes, Fresh Basil

Frutti di Mare

Italian Tomato Sauce, Scallops, Crayfish, Mussels, Squid, Shellfish Bisque, Garlic Herb Extra Virgin Olive Oil, Chilli, Lemon Zest

'Nduja Beef Tartare

Whipped Mascarpone, Pecorino DOP, Raw Grass-fed Tenderloin Beef Tartare, 'Nduja (Spicy Calabrian Pork), Capers, Shallots, Dijon, Gherkins, Red Onion

TEA TIME

3 p.m. till 5:30 p.m.

PASTA

Lasagna alla Bolognese

Homemade Egg Pasta Sheets, Beef Ragù, Italian Tomato Sauce, Béchamel, Parmigiano Reggiano DOP

Spaghetti Carbonara

Free-range Egg Yolks, Bacon, Parmigiano Reggiano DOP, Cream

Spaghetti Aglio Olio & Zucchini 🌱

Extra Virgin Olive Oil, Garlic, Chilli, Grilled Zucchini

Tagliatelle al Granchio

Homemade Egg Pasta, Crab Meat, Italian Tomato Sauce, Cream, Parmigiano Reggiano DOP

WOOD-FIRED NEAPOLITAN PIZZA

Margherita 🌱

Italian Tomato Sauce, Buffalo Mozzarella DOP, Fresh Basil

Diavola

Italian Tomato Sauce, Mozzarella, Soppressata Salami, Fresh Chilli

Prosciutto & Funghi

Italian Tomato Sauce, Mozzarella, Steamed Ham, Sautéed Button Mushrooms

Bosco d'Inverno 🌱

Mozzarella, Mascarpone, Sautéed Button Mushrooms, Black Truffle Purée, Truffle Oil

BITES

Tomato Bruschetta 🌱

Marinated Tomatoes, Aged Balsamic Vinegar, Grilled Sourdough

Truffle Fries 🌱

Shoestring Fries, Black Truffle, Truffle Oil, Parmigiano Reggiano DOP

Barley Tabbouleh 🌱

Pearl Barley, Strawberries, Feta, Mint, Parsley, Red Onion, Baby Spinach, Almonds, Cherry Tomatoes, Lemon Dressing

Calamari Fritti

Lightly Battered Fresh Calamari, Squid Ink Mayo

SALUMI & CHEESE BOARD

Italian Salumi & Cheese Board

Chef's selection of 2 Cheese and 1 Salumi, Sourdough Toast, Fruits, Nuts

Grande Italian Salumi & Cheese Board

Chef's selection of 3 Cheese and 2 Salumi, Sourdough Toast, Fruits, Nuts

ITALIAN COFFEE

Da Paolo Classico Blend

A 0_{mg} Espresso/Macchiato

C 0_{mg} Piccolo

A 0_{mg} Americano

C 0_{mg} Cappuccino

C 0_{mg} Flat White

C 0_{mg} Caffè Latte

A 0_{mg} Iced Americano

C 0_{mg} Iced Caffè Latte

C 6_{mg} Vanilla Caffè Latte

C 10_{mg} Caramel Caffè Latte

D 13_{mg} Mocha

C 6_{mg} Hot Chocolate

C 8_{mg} Cioccolata Calda

Traditional ultra thick Italian chocolate made to be enjoyed with a spoon

A 0_{mg} Da Paolo Cold Brew
Black/White

C 6_{mg} Iced Chocolate

D 11_{mg} Iced Caffè Shakerato
Shaken Espresso, Orange Rind

D 13_{mg} Iced Vanilla Caffè Latte

D 16_{mg} Iced Caramel Caffè Latte

D 15_{mg} Iced Mocha

Add On: Extra Shot / Oat Milk / Soy Milk / Decaf

WATER, SOFT DRINKS & FRESH JUICE

A 0_{mg} Acqua Panna Still
Mineral Water
500ml
750ml

A 0_{mg} S. Pellegrino Sparkling
Mineral Water
500ml
750ml

C 9_{mg} San Pellegrino Fruit Soda
Lemon/Orange/Blood Orange

C 8_{mg} Coca Cola

B 4_{mg} Sprite

B 0_{mg} Coca Cola
Zero Sugar

C 8_{mg} Ginger
Ale

Fever Tree

C 7_{mg} Indian Tonic

B 4_{mg} Ginger Beer

B 4_{mg} Mediterranean
Tonic

B 4_{mg} Light Tonic

A 0_{mg} Soda Water

C 8_{mg} Crodino

Italian Non-alcoholic Sparkling Aperitivo

Fresh Squeezed Juice

C 8_{mg} Orange

C 10_{mg} Green Apple

B 4_{mg} Carrot

Mixed

NUTRI-GRADE

A B C D

Nutri-Grade mark is based on hot version using default preparation.

Prices are subject to 10% service charge and prevailing GST.

DESSERT

Apple Almond Tart

Lemon Tart

Blueberry Almond Tart

Flourless Chocolate Cake

Classic Tiramisu

Pistachio Tiramisu

Gelato

Single Scoop

Add on for premium flavour available

Double Scoop

Add on for premium flavour available



Affogato al Caffè

Vanilla Gelato, Espresso

Waffle with Gelato

Add on for premium flavour available

SMOOTHIES & MILKSHAKES



Mixed Berries



Banana Honey Yoghurt



Chocolate Banana Oat



Avocado Honey Yoghurt



Dempsey Green

*Kale, Spinach, Banana,
Honey, Soy Milk*



Vanilla Milkshake



Dark Chocolate Milkshake

Add On: Oat Milk / Soy Milk

TEA



Breakfast Tea



Earl Grey



Jasmine Green Tea



Peach Oolong



Lemongrass Ginger

caffeine-free

Add On: Iced



Chamomile Lavender

caffeine-free



Chai Latte



Matcha Latte



Iced Lemon Tea