

OUR COFFEE



We Proudly Serve



GABRIEL
COFFEE

A TRUE SPECIALTY COFFEE
LOCALLY ROASTED IN SYDNEY

STARTING WITH PREMIUM GREEN COFFEE BEANS, OUR ROASTING & BLENDING PROFILES PRODUCE THE FINEST COFFEE DRINKING EXPERIENCE.

OUR SIGNATURE BLEND IS RICH & SMOOTH, WITH A WONDERFUL CHOCOLATE FINISH. OUR BLACK COFFEES ARE BOLD WITH A CLEAN, BERRY & SYRUPY FINISH.

OUR SWISS WATER DECAF IS 100% CHEMICAL FREE, EQUALLY DELICIOUS FOR MILK OR BLACK COFFEES.

BREAKFAST



Panini & Wraps

ITALIAN BREAKY WRAP

FREE RANGE EGGS, PROSCIUTTO & BABY SPINACH

BREAKFAST PANINI

FREE RANGE EGGS, FETTA & BABY SPINACH PANINI

SMOKED HAM SCHIACCIATA

WITH CHEESE & ROMA TOMATOES (THIN STYLE FOCACCIA)

BREAKFAST PIZZETTA

SOPRESSA SALAMI, NAPOLITANA, BOCCONCINI CHEESE, ROCKET

CROISSANT

SMOKED HAM & TASTY CHEESE

Toast

CHOOSE FROM

1. WHITE ORGANIC SOURDOUGH
2. QUINOA, SOYA & LINDSEED LOAF
3. FRUIT LOAF WITH CHERRIES, CURRANTS & RAISINS
4. TURKISH BREAD
5. SCHIACCIATA (THIN FOCACCIA)
6. GLUTEN FREE SOY LINDSEED OR RICE LOAF

with

BUTTER, HANKS STRAWBERRY JAM, PEANUT BUTTER, HONEY, VEGEMITE, NUTELLA, AVOCADO + \$2

BANANNA BREAD \$3.50

PEAR & RASPBERRY BANANA BREAD

MUFFINS \$3.90

BLUEBERRY, RASBERRY, CHOCOLATE

DANISH & FRIANDS \$3.90

ALMOND, BLUEBERRY, APRICOT

PANINI



\$
8.90
ALL

Wood Fired Ciabatta

CHICKEN MILANESE

(SCHNITZL DUSTED WITH PARMESAN & HERBS) PROVALONE CHEESE, ROMA TOMATO, COS LETTUCE WITH CAESAR STYLE DRESSING

CHICKEN PARMAGIANA

(SCHNITZL DUSTED WITH PARMESAN & HERBS) MOZZARELLA CHEESE, CHAR GRILLED EGGPLANT, NAPOLITANA SAUCE

SAN DANIELLE PROSCIUTTO

PESTO, GRANA PADANO CHEESE, ROMA TOMATOES, ROCKET

SOPRESSA SALAMI

(SICILIAN SPICY), PROVOLONE CHEESE, SUNDRIED TOMATO, MIXED LEAF LETTUCE

SMOKED HAM

CHAR-GRILLED MUSHROOMS, BOCONCCINI, ROMA TOMATOES, PESTO

TUNA

CAPSICUM, OLIVES, SPANISH ONION, GARLIC MAYO, BABY SPINACH

TASMANIAN SMOKED SALMON

SPANISH ONION, CAPERS, RICOTTA

CHAR-GRILLED EGGPLANT

WITH ROASTED CAPSICUM, SUNDRIED TOMATOES, RICOTTA CHEESE

ROASTED PUMPKIN

WITH ROASTED CAPSICUM, FETTA, WALLNUTS, BABY SPINACH

PASTA & SALAD

\$
6.90
SML

\$
8.90
MED

\$
10.90
LRG

CHOOSE YOUR FAVORITE COMBO

Pasta

PUMPKIN RAVIOLI

IN A CREAMY PESTO GENOVESE SAUCE (BASIL, PINE NUTS & GARLIC PESTO) V

VEAL RAVIOLI

IN A RICH RAGU / NAPOLITANA SAUCE

CHICKEN SPINACH & BASIL TORTELLINI

IN A BOSCAIOLA SAUCE (PANCETTA, MUSHROOMS, SHALLOTS & CREAM)

MUSHROOM, SPINACH & RICOTTA TORTELLINI

IN NAPOLITANA, SUN DRIED TOMATO & PESTO SAUCE V

FRESH POTATO GNOCCHI

IN A NAPOLITANA SAUCE V

FUSILLI PASTA

IN A CLASSIC BEEF BOLOGNESE SAUCE

CLASSIC LASAGNA

BEEF BOLOGNESE (\$9.50, ADD A SIDE SALAD FOR A \$1)

Salad

ROASTED CARROT & PEARL

BARLEY WITH MIXED LEAF LETTUCE, SHALLOTS, CORIANDER & HONEY MUSTARD DRESSING

CARAMELISED CAULIFLOWER

BROWN RICE LENTILS & CRANBERRIES, WILD ROCKET LEAVES & YOGHURT DRESSING

BROWN RICE & RED QUINOA

BROADBEANS, CAPSICUM, ALMONDS & BABY SPINACH LEAVES

MEDITERRANEAN GRAIN SALAD

FREEKAH (GREEN WHEAT), LENTILS, CHIA, PUMPKIN SEEDS, RAISINS, COUSCOUS, CHICKPEAS TOMATO & ROCKET LEAVES WITH LEMON GARLIC

PUMKIN & RED QUINOA

COCONUT, PUMPKIN SEEDS, BABY SPINACH LEAVES & LEMON MINT DRESSING

CHICKEN, KALE & ROASTED PUMPKIN

CHICKPEAS, CORIANDER, TAHINI & BABY SPINACH WITH MUSTARD & OLIVE OIL DRESSING

SICILIAN COUSCOUS & ROAST PUMPKIN

SULTANAS, BEANS, CAPSICUM, ROCKET, SPRING ONIONS, GARLIC & OLIVE OIL DRESSING

MEDITERRANEAN QUINOA WITH ROMA TOMATOES

CUCUMBER, OLIVES, MIXED LETTUCE & FETA WITH LEMON GARLIC & OLIVE OIL DRESSING

A SELECTION OF SALADS OFFERED DAILY

V VEGETARIAN