



Breakfast - until 11.30am

For bookings and enquiries: (03) 9686 1488

Head Chef - Matt English

G.Luxe Gluten free muesli w rhubarb, vanilla yoghurt & seasonal berries (contains nuts) - V	15
House made toasted bread with a selection of spreads - V	9
Smashed Avocado w cherry tomatoes, crumbled feta and poached egg	20
Cervo Breakfast - 2 Eggs Poached or Scrambled w smoked bacon	17
Huevos Rancheros - Baked eggs w chorizo, house made beans, goats cheese and tomato sugo	22
Cervo Benedict - w pulled pork, potato roasti, poached egg, bernaise & crackle	21
Corn Fritter w Smoked Salmon, poached egg, rocket & quinoa salad	23
Mushrooms - oven baked field mushrooms w goats cheese, thyme, cauliflower puree and poached egg	17
Our Awesome Ham & Cheese Toastie	12

Extra

Avocado	4.5	Bacon	4	Mushrooms	4	Hash Brown	3	Smoked Salmon	8	Egg	3	Chorizo	4.5
Gluten Free Bread	3	Bernaise	3										

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Stuzzichini – Small/Sharing

Warm marinated olives - V	9
Crumbed olives filled with parmesan - V	12
Shucked oysters natural (3)	12
Polpette al Sugo - meatballs w Napoli sauce basil and parmesan (5)	15
Arancini - crumbed rice balls w saffron risotto, bolognese & mozzarella (3)	15
Calamari fritti, pearl cous cous, rocket, aioli & lemon	21
Harvey bay scallops w cauliflower puree, crispy pancetta & crumbs (3)	21
Caesar salad - baby cos, pancetta, croutons, shaved parmesan & egg - w grilled chicken breast add 8	22

Bruschetta

(1) roasted peppers, grilled zucchini, ricotta & pesto - V	18
(2) w tomato, basil & onion - V	16

Pasta e risotto

Spaghetti aglio olio w garlic, chilli, parmesan & parsley - V	19
Spaghetti Bolognese - a traditional recipe	24
Fettuccine con Piselli w peas & basil	19
Spaghetti Carbonara w pancetta, parmesan & yolk	24
Fettuccine con Gamberi w prawns, prawn bisque, tomato, water cress	29
Spaghetti con Pesto	19
Spaghetti Marinara - w clams, mussels, prawns, calamari, cherry tomatoes, capers, lemon chilli and garlic	36
Gnocchi w Napoli & crispy prosciutto	24
Gnocchi Gorgonzola w rocket, macadamia nuts, pear - V	27
My Gnocchi - Pan seared gnocchi w chorizo, peas, goats cheese & truffle oil	28
Casarecce Agnello - twisted pasta w braised lamb and fennel	28
Risotto Anatra - duck, porcini mushroom, tomato, spinach	29
Risotto con Vino Amarone - w red wine & gorgonzola - V	23

Pizza

Margherita w buffalo mozzarella, Napoli - V	19
Vegetarian - w Roasted pumpkin, goat's cheese, spinach, artichoke - V	22
BBQ Chicken w tomato sugo, mozzarella, pancetta, chicken, onion, mushroom, bbq sauce	24
Salami and olive, buffalo mozzarella, oregano	23

Secondi

Filetto di Manzo - 200g eye fillet w seasonal beans, baby kale, parsnip & horseradish, roasted shallots jus	38
Pesce del Giorno - fish of the day please see specials	
Confit duck leg w cotichino sausage, puy lentils & pear	33
Lamb Shank w cannellini beans & pine mushrooms	35
Veal Spezzatino w green olive semolina, gnocchi & melted taleggio	31

Contorni

Patate - potatoes w sea salt, rosemary & garlic - V G	10
Fagiolini - Green beans w tomato, ricotta & mint - V	10
Polenta & parmesan chips w garlic aioli - V	10
Patatine Fritte - French Fries - V G	10
Insalata - w endive, pear, gorgonzola & walnut nut oil dressing - V	10

Dolci all 14

Torta al Cioccolato - Flourless chocolate cake w chocolate mousse & milk gelato	all 14
Cervo Tiramisu	
Butter Milk Panna Cotta w grilled fig, honeycombe, raspberry dust & pomegranate	
Sticky Date Pudding - w butterscotch sauce & vanilla bean ice cream	
Selection of sorbets	
GF pizza base add \$4	
GF pasta add \$3	
V = Vegetarian G = Gluten Free	

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Desserts



Tiramisú made from a traditional Italian recipe	12.9
Meringa Al Forno baked meringue, lychee and tonka bean cream, raspberry sorbet, champagne jelly, freeze dried raspberries, popping candy	13.9
Mousse Di Cioccolato with raspberry coulis and amaretti macaroon crumble	13.9
Troppo Cioccolato three flavours of chocolate ice cream, served in a brandy snap basket with chocolate sauce and chocolate rolls	12.9
Caffe Affogato vanilla bean ice cream w/ espresso coffee & frangelico liqueur	11.9
Panna Cotta Alla Vaniglia E Mascarpone blueberry and balsamic shrub, honey and macadamia nut praline, fairy floss	13.9

Digestivi

Cynar	7.9
Amaretto	7.9
Grappa	7.9
Averna	7.9

Cognac / Brandy

Napoleon	7.9
Hennessy V.S	8.9
Hennessy V.S.O.P	10.9
Hennessy X.O	16.9

Ports

Galway Pipe	8.9
Penfolds Grandfather	16.9



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