



For bookings and enquiries: (03) 9686 1488
Head Chef - Matt English

Stuzzichini – Small/Sharing

Warm Marinated Olives w crusty Sourdough - V	11
Shucked Oysters natural (3)	12
Homemade Croquettes w/ Pecorino cheese, pancetta, franks hot sauce aioli (3)	16
Arancini – crumbed rice balls filled w Roasted Pumpkin & cauliflower w/ Gorgonzola Aioli (3) V	18
Slow Cooked Lamb salad - Chickpeas, Roasted pumpkin, fano, spinach, semi dry tomatos & tahini yoghurt	25
Calamari Fritti, Semolina dusted w Lemon dressed rocket & aioli	23
Harvey Bay Scallops in half shell (3)	22
Grilled chicken Salad - Haloumi, pomegranate, grains, seeds, nuts, eggplant, coriander, mint & parsley	24
Bruschetta w Tomato, basil, garlic & onion (2) - V	16

Pasta e risotto - GF Pasta add \$3

Spaghetti con Pesto - V - Add 6 w Chicken Breast	19
Spaghetti Bolognese - A traditional recipe	26
Pumkin Ricotta Ravioli - Sweet potato, baby chard, baked ricotta, almond nut brown butter - V	28
Spaghetti Carbonara w Pancetta, parmesan & yolk	25
Fettuccini Prawns w Confit fennel, cherry tomato chilli & extra virgin olive oil	32
Spaghetti Aglio Olio- Garlic, chilli, parmesan & parsley	19
Spaghetti Marinara w Clams, mussels, prawns, calamari, cherry tomatoes, capers, lemon chilli & garlic	36
House made Pan seared Gnocchi w Napoli, shaved grana & crispy prosciutto	26
My Gnocchi w Chorizo, peas, goats cheese & truffle oil	28
Gnocchi Gorgonzola w roasted pumpkin, toasted pumpkin seeds, chilli, fried sage & lemon oil	28
Chicken Rigatone - Olives, capers, semi-dried tomatoes, spinach, garlic, chilli & parmesan	27
Fettuccine w Wild Mushroom- Mascarpone, porcini salt & egg yolk - V	26
Risotto Anatra – Duck, tomato, porcini mushroom, sage, white wine & wilted spinach - GF	29

Pizza - GF Pizza Base add \$4

Cheese & Garlic pizza - V	18
Margherita w buffalo mozzarella, napoli - V	22
BBQ Chicken - w pancetta, napoli, mozzarella, chicken, onion, mushroom, BBQ sauce	26
Hawaiian - with ham & pineapple	23
Pulled Pork - Roasted Pumpkin, Gorgonzola, caramelized onion & rocket	25

Secondi

Chicken Saltimbocca - Pan seared chicken breast wrapped in prosciutto w semolina gnocchi, sage butter & wilted spinach	29
Fish of the day (please ask your waiter)	mp
220g Black Angus Eye Fillet w Roasted seasonal root vegetables, Pumpkin & Parsley Emulsion - GF	38
300g Scotch Fillet w French fries & red wine jus (selection of mustard - please ask your waiter)	44
Twice Cooked Lamb w Grilled vegetable white polenta, red wine, dill & cime di rapa "turnip tops" - GF	35
Twice Cooked Pork Belly w Celeriac, apple, kale & chorizo	31

Contorni - All \$11

Twice cooked potato wedges, rosemary & garlic oil	
Broccolini - garlic chips, pecorino & lemon	
Rocket - Pine nuts, shaved parmesan, white balsamic & olive oil	
Patatine Fritte - French Fries	large 12 / sml 8

Dolci - All \$14

Vanilla Butter Milk Pannacotta - Winter fruits, poached quince & roasted rhubarb	
Cervo Tiramisu	
Sticky Date Pudding - Butterscotch sauce & vanilla bean ice cream	
Selection of Sorbets	
Affogato - Vanilla ice cream, espresso & frangelico	
Chocolate Tart - Hazelnut meringue, Chocolate Soil & vanilla ice cream	

V = Vegetarian **GF** = Gluten Free

A 15% surcharge applies on public holidays

Whites

Cervo "Dry White"	
McPherson Mostaco - VIC	
MWC McPherson Pinot Gris - VIC	
Monsters Attack Riesling (Sweeter Style) - Clare Valley SA	
Babydoll Sauvignon Blanc - Marlborough NZ	
Rise Vineyards Riesling - Clare valley SA	
Mount Macleod Chardonnay - Gippsland VIC	
Blue Pyrenees Chardonnay - Pyrenees VIC	
Castello Banfi Pinot Grigio - Tuscany Italy	

Reds

Cervo "Dry Red"	
McPherson Shiraz - Heathcote VIC	
Cloudy Valley Cab/Merlot - Margaret River WA	
Castello Banfi Col De Sasso Cabernet Sauvignon - Tuscany	
Rose De La Terre Rose - France	
Grailot No 2 Shiraz - Heatcote VIC	
Wise Guys Yarra Valley Pinot Noir - VIC	
Pandolfa Federico Sangiovese - Romagna Italy	
Bethany Shiraz - Barossa Valley SA	
Shottesbrooke "Single Vineyard" Cabernet Sauvignon - VIC	
Voyager Estate Cabernet Merlot - Margaret River WA	
Mahana Gravity Pinot Noir - Nelson New Zealand	
IPPOLITO 1845 Calabrese Rosso - Calabria Italy Massolino	
Langhe Nebbiolo - Piedmonte Italy	

G	B
9.9	35
10.9	39
10.9	39
10.9	39
11.9	42
11.9	44
12.9	45
12.9	45
12.9	45

Sparkling Wine

G	B
10.9	39.9
13.5	49.9
12.5	46.9
	110

Local - Premium - Imported Beers & Ciders

Ciders - 'Pressmans' Apple, 'Gypsy' Pear, 'Rekorderlig' Strawberry & Lime	8.9
Carlton Draught, Victoria Bitter, Cascade Light	8.9
Crown Lager, Pure Blonde, Little Creatures, Corona, Peroni, Asahi, Fat Yak	9.9

Coffee & Tea

Espresso, Long Black, Macchiato, Cappuccino, Café Latte, Flat White, Mocha, Hot Chocolate, Chai Latte (Spice/ Vanilla)	4.2
T2 Selections - English Breakfast, Earl Grey, Green Tea, Peppermint, Lemongrass & ginger, Chamomile, Chai Tea	4.2
Iced Tea (Lemon / Peach); Ice Latte / Ice long black	4.9
Iced Coffee, Iced Chocolate, Iced Mocha	6.9
Juice - Orange, Cloudy Apple, Pineapple, Mango, Cranberry, Tomato	5.9

Liquers

A range of liqueurs available from from 8.9

Dear valued customer, we are UNABLE to Split Bills.
 Please see our specials board or ask your waiter about our Daily Specials. During busy times
 we are unable to make changes to any menu items;
 If there is any Dietary Requirement please advise your waiter in advance.
 A 15% Surcharge will be added to the Bill on Public Holidays

We are open everyday of the year

OPEN MON - FRI. 8AM - LATE
 OPEN SAT & SUN. 9AM - LATE



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