

LOT.1 SYDNEY

espresso bar

PANINI *(11am to 3.30pm)*

Prosciutto – mozzarella di bufala – tomato – basil – balsamic aioli (GF)	9
Zucchini – pumpkin – baby spinach – ricotta salata – olive tapenade (V)	9
Chicken – sundried tomato – parmesan – lettuce – truffle aioli	9
Leg Ham – fiore di latte – tomato – smashed avocado	9
Wagyu pastrami – salami – gherkin – formaggio – slaw	14

SALAD

Organic chicken – roasted cauliflower – quinoa – parmesan – balsamic (GF)	16
Tuna – celery hearts – green beans – cos – boiled egg – red wine vinegar (V)	15
Caprese – heirloom tomatoes – bocconcini – basil – chilli oil (V)	14
Roasted beetroot – blood orange – leaves – candied walnuts – goats cheese (V)	14

FROM THE KITCHEN *(12pm to 3.30pm)*

Polenta Chips – truffle pecorino – aioli (V)	18
Calamari Fritti – lemon – chilli salt – parsley mayo	17
Antipasto – salami – wagyu pastrami – prosciutto – formaggio – verdura – pane	16
Double Angus Burger – cheese – gherkin – pancetta – lettuce <i>(incl. 1 side)</i>	18
Cotoletta – veal crumbed – salad – patate fritte	26

PASTA

Casarecce – pork – veal – tomato – chilli – parmigiano	16
Fusilli – mushroom ragu – pecorino (V)	16
Penne – tuna – cherry tomatoes – sicilian olives – parsley	16

SIDES

<i>Patate fritte // Italian slaw</i>	5
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Please advise staff of any allergies prior to order // Please note some dishes cannot be altered

GF = Gluten Free option available on request



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COFFEE 3.5

Espresso // Long Black // Piccolo // Macchiato // Latte // Mocha
Flat White // Cappucino // Hot Chocolate // Ristretto // Chai Latte

OVER ICE 4

Black // Latte // Mocha // Chocolate

BLENDED WITH ICE 5.5

Latte // Chocolate // Mocha

ICED COFFEE // CHOCOLATE // MOCHA 7

with gelato & cream

BOTTLED BEERS

Mastri Birrai – Umbri Bionda - Unfiltered Kolsch	12
Sydney Beer Co. – Lager	10
Theresianer “Vienna” – Lager	10.5
Labi Beer – La Bianca - Wheat Beer (750ml)	26
Labi Beer – La Ambrata – IPA	12
Rocks Brewing – Hangman Pale Ale	9.5

WHITE AND SPARKLING WINES

(All Served As 150ml Glass Or By The Bottle)

Marchese/Antinori – Franciacorta – (Lombardia ITA)	17/88
Berlucchi – Cuvee’ 61 Rosè Franciacorta (Lombardia ITA)	20/120
Villa Jolanda - Prosecco – (Veneto ITA) 125ml	12/65
Italo Cescon – Pinot Grigio Doc – (Friuli ITA)	16.5/80
Rocche Costamagna – Arneis DOC – (Piemonte ITA)	16/73
Argiolas ‘Costamolino’ – Vermentino – (Sardegna ITA)	17/73
Pencarrow – Sauvignon Blanc – (Martinborough NZ)	13/64
Bleasdale – Chardonnay – (Adelaide Hills SA)	11.5/55

RED AND ROSE WINES

(All Served As 150ml Glass Or By The Bottle)

Apollonio – Negroamaro Rosé – (Puglia ITA)	13.5/66
Zenato – Valpolicella – (Veneto ITA)	17/77
Montalbera Rosso – Barbera, Ruche – (Veneto ITA)	17/56
Family Crest – GSM – (McLaren Vale SA)	11.5/55
Bonacchi – Chianti Riserva DOCG – (Toscana ITA)	14.5/66
Rockburn – Pinot Noir – (Central Otago NZ)	17.5/95
Maiolo – Cabernet Sauvignon – (Margaret River WA)	16/72

EXTRAS

Extrashot	1
Large	1
Soy Milk	.50
Almond Milk	.80
Syrups	.50

(hazelnut, caramel, vanilla)

TEAS 4

English Breakfast // Earl Grey
Peppermint // Chamomile
Green

SHAKES & SMOOTHIES

Milkshakes 7 (extra thick +1.5)

caramel pretzel
nutella shake
peanut butter brownie
salted dirty chay shake

Smoothies 9

dairy free berry
banana berry
mango nut

BOTTLED SOFT DRINK

Coke // Diet // Zero // Sprite 4.9
Capi – Flaminginger beer 4.9 Capi
– Grapefruit Soda 4.9
San Pellegrino – Chinotto 4.9
San Pellegrino – Aranciata
Rossa 4.9
Sparkling Water 5