

ST. ALI

BRUNCH

RED FRUIT SALAD 19

Compressed watermelon, raspberries, strawberries, grapes, vanilla labneh, mojito granita #V #GF

AVO TOAST 22

Breakfast Guacamole, grated egg, parmesan, chilli oil #V #GFO

POLENTA PORRIDGE 21

Textures of strawberries, burnt maple, basil #V #GF

ST. ALI GRANOLA 21

Banana curd, rum glazed pineapple #V

CABBAGE SALAD 25

White cabbage, chat potatoes, soft boiled egg, croutons, soft herbs, kewpie & jalapeno dressing #GFO #V

PAN CON TOMATE 19

Tomatoes, confit garlic, anchovy fillets, soft-boiled egg on sourdough #DF #GFO

ST. ALI PLOUGHMAN'S 28.5

Deviled eggs, salmon gravlax, peach & muscatel chutney, aged cheddar, pickled zucchini, sourdough #GFO

Served with ST. ALI cleanser & green juice digestive

CHILLI SCRAMBLED EGGS 26.5

Crème fraîche, spicy nduja, sourdough #DFO #GFO #VO

TURKISH EGGS 27.5

Poached eggs, herb labneh, pepita & sunflower seeds, Piadina bread, ST. ALI Chilli Oil #V #CONTAINS NUTS

EGGS YOUR WAY 16

Two eggs any style on sourdough #GFO #V

SIDES

EGG 5

TOAST + CONDIMENTS 11
AVO + FERMENTED CABBAGE 8
SALMON GRAVLAX 10

FOCACCIAS

BASIL PESTO 18

Black olives, provolone, roasted capsicum, wild roquette #V #CONTAINS NUTS

PROSCIUTTO 18

Fior di latte, wild roquette, evoo

MORTADELLA 18

Pistachio, stracciatella, evoo #CONTAINS NUTS

CAPRESE 18

Fior di latte, tomato, basil, evoo #V

GRANDMA'S HAM 18

Provolone, tomato, evoo



SWEET

BASQUE CHEESE CAKE 12

MATCHA BASQUE CHEESE CAKE 12

CHOCOLATE CHIP COOKIE 6

CARROT CAKE 12

#CONTAINS NUTS

MADELEINE 6

YUZU / MATCHA & PISTACHIO 6

#CONTAINS NUTS

A SELECTION OF DAILY PASTRIES By VIA PORTA

13% SERVICE CHARGE
APPLIES ON WEEKENDS
18% ON PUBLIC HOLIDAYS

& THE QUEEN

ST. ALI RESPECTFULLY ACKNOWLEDGES THE TRADITIONAL CUSTODIANS OF THE LAND ON WHICH WE LIVE AND WORK, SPECIFICALLY THE WURUNDJERI WOI WURRUNG AND THE BUNURONG PEOPLES OF THE KULIN NATION. WE PAY RESPECT TO THEIR ELDERS, PAST, PRESENT AND EMERGING.

ST. ALI

COFFEE

MILK COFFEE 5.5/6.5

Orthodox Blend

BLACK COFFEE 5.5/6.5

Feels Good Blend

SINGLE ORIGIN COFFEE

Espresso **6.5** / Batch Brew **7** /
V60 Pourover **MP** / Cold Brew **7**

BARISTA BREAKFAST 18

Selection of ST. ALI approved
coffee served three ways:
Flat white, Espresso & Filter

HOT CHOCOLATE 7

CHAI LATTE 7

MATCHA LATTE 7

ICED MATCHA LATTE 8

TEA 6

English Breakfast / Earl Grey /
Lemongrass & Ginger /
Peppermint / Green

WINE

SPARKLING

Tropo Blanc de Blanc Adelaide Hills SA **25**
Anderson & Marsh Catani Chardonnay TAS **31**

WHITE

Pröterō Aromatico Riesling Adelaide Hills SA **10/42**
Yugen Chardonnay Mornington VIC **36**
Albariño, Macedon Ranges VIC **31**

ROSÉ

Dominique Portet Yarra Valley VIC **10/30**
Gentle Folk Rainbow Juice Adelaide Hills SA **31**

RED

Unico Zelo Truffle Hound blend Adelaide Hills SA **29**
Yugen Syrah Mornington VIC **36**
Mayford Tempranillo Porepunkah VIC **31**

ALL WINES & COCKTAILS ARE
AVAILABLE FOR RETAIL PURCHASE

BEER & CIDER

Rattenhund Classic Pilsner **10**
Thornbury 3 Ravens Pilsner **10**

Ngeringa cider 750ml **35**

SELECTION OF FRESH JUICES & SOFT DRINKS
IN THE GRAB AND GO FRIDGES

COCKTAILS 23

CASCARA BELLINI*

Peach Liqueur,
Bianco Vermouth, Soda

COFFEE COCKTAIL*

Tonka Bean, Vanilla, Orange,
Vodka, ST. ALI Coffee

*AVAILABLE ON THE ROCKS OR
STRAIGHT UP, WITH OR WITHOUT CREAM

OLIVE MARTINI

Distilled Olive Oil, Dry Vermouth, Gin

SPICED CHERRY SPRITZ

Sweet Vermouth, Cherry Liqueur,
Spice & Chocolate Blend, Soda

CITRUS AMERICANO

Bitter Citrus Aperitivo,
Vermouth, Soda

STRAWBERRY & CREAM NEGRONI

Rosehip, Strawberry, Yogurt,
Gin, Bitters, Sweet Vermouth

BERGAMOT NEGRONI

Australian Bergamot, Gin,
Bitter, Sweet Vermouth

CHERRY & CACAO MANHATTAN

Cacao Husk, Cherry, Dried Fennel
Seeds, Rye Whiskey, Sweet Vermouth

APERITIFS

Cocchi Rosa Vermouth **12**
Saint Felix Bitter Citrus Aperitivo **11**
Saison Bitter Aperitivo **11**
Cocchi Teatro **14**
Cappelletti Amarena **14**
Cardamaro Vermouth Amaro **14**
Saison Vin Amaro **13**
Saint Felix Midnight Vodka **12**
Saint Felix Yuzu & Green Tea **12**
Saint Felix Wild Forest Gin **11**
Gospel Solera Rye Whiskey **14**

APERITIFS AND DIGESTIVES SERVED NEAT,
ON THE ROCKS OR WITH A SPLASH OF SODA

NON ALC

NON 1

Salted Raspberry & Chamomile **32**

NON 7

Stewed Cherry & Coffee **32**



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