

Smaller Dishes

(for light appetites, starters & children)

Bread & Dips To Share

Focaccia, dukkha, hummus & pesto – all house-made accompanied by pickles, olive oil/balsamic vinegar, sundried tomato & Kalamati olives 28 – Vegan

Chicken Slider & fries – mini meal

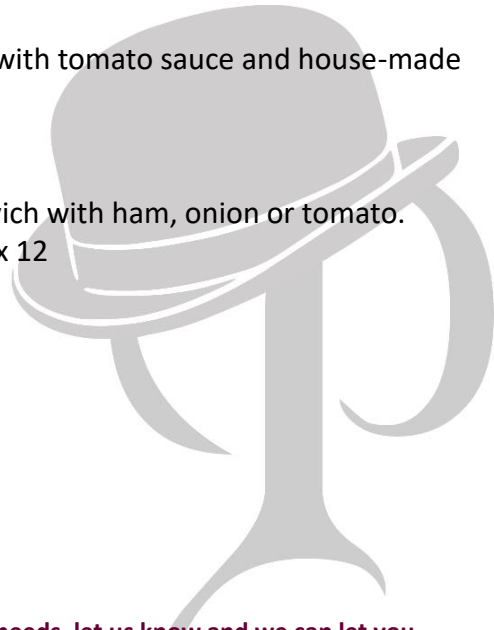
A single mini Volare hamburger bun with chicken parmigiana thigh, salad, cheese and fries 12

Hand-Cut Fries

Hand-cut chunky fries served with tomato sauce and house-made aioli 10 -Vegan

Tiny Platter

Fresh or toasted cheese sandwich with ham, onion or tomato. fruit, raisins and small juice box 12



If you have special dietary needs, let us know and we can let you know what dishes meet your requirements.

Gluten free available for most meals.

Note that while we take all care, some allergens may be present

Menu may change - subject to availability

Something More

Overnight Oats

Vanilla infused overnight oats with; chia, poached rhubarb and blueberries. Finished with cinnamon, toasted sesame seeds, almonds and a drizzle of maple syrup 16 -Vegan

Devil's Scramble

Scrambled tofu with diced tomato, spring onion and an aromatic herby-spicy mix on toasted ciabatta 18 -Vegan

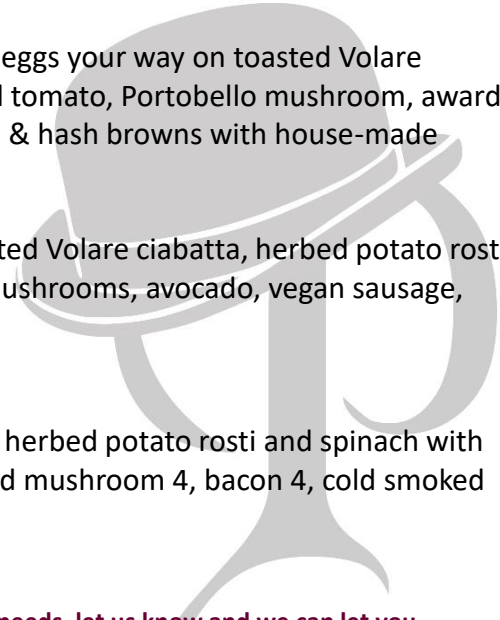
Big Breakfast

Meat Eaters Two *free range* eggs your way on toasted Volare ciabatta with bacon, roasted tomato, Portobello mushroom, award-winning Angus Beef sausage & hash browns with house-made chutney 26

Vegan Marinated tofu, toasted Volare ciabatta, herbed potato rosti, grilled tomato, Portobello mushrooms, avocado, vegan sausage, beans 24

Eggs Benedict

Poached *free-range* eggs on herbed potato rosti and spinach with hollandaise sauce (V) 18 Add mushroom 4, bacon 4, cold smoked salmon 6



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Desserts

Try our ever-changing home-grown cabinet food with ice cream (\$2), cream or yoghurt (free) or try the following naughty but delicious delights

Bruschetta – Prof's Style

Your choice of deep fried Prof's bread dough or Prof's multi-grain loaf (GF) topped with tomato, rocket, pine nuts & olive oil. -Vegan
- with smashed avocado 20
- with house-made pesto 18

Portobello Stack

Our signature dish - Portobello mushrooms atop of herbed potato rostis, sliced tomato, spinach, fried courgette, capsicum, red onion & house-made chutney drizzled with house-made cashew nut aioli 22 -Vegan

Asian Broth

Prof's Asian inspired broth and vegetables with crispy fried pork belly 22

Tikka Sliders

Three mini Volare burger buns filled with beer battered tofu, coconut tikka masala and salad 20 -Vegan

Super Salad

Bursting with colourful goodness – balsamic roasted beetroot, orange baby spinach, candied nuts, cranberries, capsicum, pickled red onion, black raspberry vinaigrette & cashew nut aioli (GF)
Options of crisped tofu or haloumi 19 -Vegan

Butternut & Curried Chickpea Salad

Roast butternut with curried chickpeas, sun dried tomatoes, red onion, cherry tomatoes, roquette, coconut yoghurt and Prof's dukkha 19 -Vegan

Affogato

Ice cream and double shot of coffee 7 - with liqueur of choice 12

Prof's Frozen

Everchanging frozen dessert – sorbet, gelato, ice cream, parfait...Ask our wait staff the current flavour and price
- with matching liqueur shot \$5 extra

Liqueur Coffee

Double shot coffee, liqueur of your choice, whipped cream 12

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