



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

Stuzzichini – Small/Sharing

Warm Marinated Olives w Crispy sourdough - V	12
Oysters Natural (3) - Shallot & black pepper vinegar	15
Bruschetta w Tomato, basil, garlic & onion (2) - V w extra Buffalo mozzarella add 6	16
Porcini Arancini (4) -	18
Crumbed risotto balls w roasted garlic aioli - V	17
Buttermilk Fried Chicken w Franks hot sauce	16
Grilled Halloumi – GF,V Pear, honey, cress & roasted hazelnuts	22
Seared Scallops – GF Spiced butternut, onion, chorizo & squid ink powder	25
Calamari Fritti - Hand cut tartar & lemon oil dressed green lettuce	25
Sides - v	
Grilled asparagus w Romesco sauce (nut) & lemon	12
Mixed Leaf Salad w Apple, kohlrabi & hazelnuts	12
Battered Chips & tomato sauce	Sml 8/ Large 12

Pasta/ Risotto - GF Pasta add \$3

Spaghetti con Pesto V – Add Chicken Breast extra \$6	19
Spaghetti Bolognese – Chef's traditional recipe w parsley	26
Forest Mushroom & Ricotta Ravioli - V Truffle oil, baked ricotta, walnut brown butter w celeriac puree	28
Spaghetti Aglio Olio - VG Garlic, chilli, parmesan, parsley & extra virgin olive oil	19
Spaghetti Carbonara – Pancetta (pork), parmesan & egg yolk	25
Spaghetti Marinara – Clams, mussels, prawns, calamari, cherry tomatoes, capers, lemon chilli & garlic	36
House made Pan seared Gnocchi – Napoli, shaved grana & crispy prosciutto	26
My Gnocchi – Crispy house made gnocchi w chorizo, pea puree, goat's cheese & truffle oil	28
Gnocchi Gorgonzola - V Roasted pumpkin, toasted pumpkin seeds, chilli, fried sage & lemon oil	28
Risotto con Pollo – GF Chicken, porcini mushroom, tomato, sage, white wine & wilted spinach	28
Penne Putanesca – Olives, capers, anchovy, napoli & chilli	25

Pizza - GF Pizza Base add \$4

Cheese & Garlic pizza - V	19
Margherita - Buffalo mozzarella, napoli - w extra prosciutto add 5	23
Hawaiian - Ham & pineapple	24
Crying Caesar - Chilli crusted salami, pork sausage, olives, roasted capsicum, chilli sauce & rocket	26
BBQ Chicken - Pancetta (pork), mozzarella, chicken, onion, mushroom & BBQ sauce	26

Secondi

Chicken Saltimbocca - Wrapped in prosciutto w sage butter gnocchi, chimmi churri, goat's cheese & blistered cherry tomato	33
Fish of the day (please ask your waiter)	MP
Black Angus Eye Fillet 240g - GF w Chips or w Carrots, mushrooms & artichoke	45
Duck Two Ways - Confit duck ravioli w cured duck breast, grilled asparagus, shiitake cream & duck jus	35
Roast Lamb – GF French beans, kipfler, Salsa verde, goat's cheese & pine nuts	36

Insalata

Cauliflower Salad - GF Sesame, fried chickpeas & salsa verde	28
Grilled chicken & Halloumi Salad - GF Broccoli, mint, peas, kale, charred corn, black beans, quinoa, avocado & beetroot hummus	26
Slow Cooked Lamb salad - Flat bread, smashed chickpea hummus, pickled veggies & tahini yoghurt - w Grilled Halloumi add 6	26

Dolci - All \$15

Cervo Tiramisu

Honey Panna cotta - Pavlova & berry sorbet - GF	
Orange & Cardamon Sticky Date Pudding - Butterscotch sauce & vanilla bean ice cream	
The Bomb Chocolate Semifreddo - Crumbs, pistachio sorbet, toasted meringue & anglaise	
Affogato - Vanilla ice cream, espresso & frangelico – GF	

V = Vegetarian **GF** = Gluten Free

A 15% surcharge applies on public holidays

Whites

Cervo "Dry White"	
McPherson Moscato - VIC	
MWC McPherson Pinot Gris - VIC	
Petal & Stem Rose - Marlborough NZ	
Babydoll Sauvignon Blanc - Marlborough NZ	
Paulett Polish Hills 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	
Wise Guys Yarra Valley Pinot Noir - VIC	
Babo Chianti - Tuscany Italy	
Bethany Shiraz - Barossa Valley SA	
Shottesbrooke "Single Vineyard" Cabernet Sauvignon - VIC	
Voyager Estate Cabernet Merlot - Margaret River WA	
Bannockburn Pinot Noir - Geelong VIC	
Massolino Langhe Nebbiolo - Piedmont Italy	
Algueria Pizarra Mencia - Ribera Sacra Spain	
Sorrenberg Gamay - Beechworth VIC	

G B

9.9	36
10.9	40
10.9	40
10.9	42
11.9	45
11.9	45
12.9	46
12.9	46
12.9	46

G B

9.9	36
10.9	40
10.9	40
11.5	43
11.5	43
12.5	46
13.5	49
	49
	55
	60
	65
	85
	85

Sparkling Wine

Brachetto d'Acqui DOCG 375 ml/ 750 ml - Piedmont Italy "Red Moscato"	28/52
McPherson Sparkling Brut - VIC	11.5 43
Chandon Brut - Yarra Valley	13.5 53
ZIRO Prosecco DOC - Italy	12.5 48
Moët & Chandon N.V. Brut - France	110

Local - Premium - Imported Beers & Ciders

Ciders - 'Pressmans' Apple, 'Rekorderlig' Strawberry & Lime	9.5
Carlton Draught , Victoria Bitter, Cascade Light	8.9
Crown Lager, Pure Blonde, Little Creatures, Corona, Peroni, Asahi, Furphy	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 Coffee, Iced Chocolate, Iced Mocha	7.5
Iced Tea (Lemon/ Peach), Iced Long Black, Iced Latte	5.5

Juice & Soft Drinks

Orange, Cloudy Apple, Pineapple, Cranberry, Tomato,	6.5
Strange Love Ginger Beer, Mango Juice	7.2

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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