



DRINKS



COFFEE...

espresso	4.5
short macchiato	4.8
long macchiato	5.3
piccolo latte	4.8
latte / cappuccino / flat white / long black	5.0
mochaccino / white mocha / chai	5.3
marble mocha	5.4
hot chocolate / white hot chocolate	5.0
+ medium (12oz)	.7
+ large (16oz)	1.4
+ jumbo (20oz)	2.0
+ soy / almond / lactose free / oat	.7
+ decaf	.7
+ extra espresso shot / strong	.7
+ vanilla / caramel / hazelnut	.7

TEA

single pot	5.0
<i>(english breakfast / lemongrass & ginger / peppermint / spring green / chai / earl grey / chamomile / honeydew green)</i>	

JUICE

freshly squeezed orange	6.5
freshly squeezed pineapple	7.0
freshly squeezed orange & pineapple	7.0
apple juice	5

FRAPPES

chocolate, coffee	7.5
mocha, chai	7.8
mango, guava & lychee / tropical twist / pomegranate & raspberry / watermelon & lime / mandarin & grape	7.5

ICE TEA

zesty lemon / just peachy / watermelon & lime / mandarin & grape	7.0
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MILK BASED

iced coffee / iced chocolate	7.0
iced mocha / iced chai	7.3
iced latte	6.5
milkshake	7.0
thickshake	8.0

(chocolate / strawberry / caramel / coffee / vanilla / banana / lime / blue heaven)

SOFT DRINKS & SPARKLING

lemon, lime & bitters	6
raspberry lemonade	5.5
soda water	5.0
can of soft drink	4.5
<i>(coke / diet coke / coke no sugar / lift / sprite / fanta)</i>	
tiro lightly carbonated™	6.0
<i>(passionfruit / pink grapefruit / red orange)</i>	
riverport™	6.0
<i>(creamy soda / portello / ginger beer)</i>	
splitrock™ sparkling water	5.5
bottled water	4.2
red bull	7.0

BEER

cascade light	8.5
shepparton brewery	
careful cobbler mid strength	8.0
sheppxico lager	9.0
maude street pale ale	9.0
hazy ale	9.0
corona	10.0

SNAKES & LADDERS™ CIDER

apple	11.0
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WINE

long row sparkling 200ml	9.0
<i>fresh & fruity with creamy bubbles</i>	
villa jolanda prosecco 200ml	12.0
<i>clean with lively aromas, light & well balanced</i>	
water wheel chardonnay	8.0
<i>tropical fruits with nutty oak</i>	
long row pinot grigio	8
<i>pears, apples & a hint of white peach</i>	
naturalis organic sauvignon blanc	9
<i>fresh marlborough style, very drinkable</i>	
sugar & spice moscato	8
<i>crisp & fresh bursting with grapey flavours</i>	
wild olive organic rose	10
<i>fresh raspberry & redcurrant, clean & soft</i>	
studio series merlot	7.5
<i>enticing aromas of cherry & blackcurrant</i>	
stonegate cabernet sauvignon	8
<i>ripe red berries & soft tannins</i>	
mondiale mclaren vale shiraz	8
<i>spicy cherry & plum with some herbal notes</i>	
temple bruer org. shiraz malbec	11
<i>cert. organic & preservative free. berries & cocoa</i>	

COCKTAILS

mimosa	12
<i>freshly squeezed orange juice, triple sec & sparkling wine</i>	
moscow mule	12
<i>vodka, ginger beer & fresh lime</i>	
fruit tingle	13
<i>vodka, blue curacao, raspberry & lemonade</i>	
mojito	15
<i>white rum, lime, mint & soda</i>	
degani espresso martini	18
<i>espresso, vodka, kahlua & crème de cacao</i>	

SPIRITS & LIQUEURS

jim beam	9
johnny walker red	9.5
wild turkey	10.5
jack daniels	10.5
southern comfort	10.5
bundaberg	9
canadian club	9
bacardi	10
gin	9
vodka	9
tequila	10
liqueur	10
<i>(baileys / cointreau / kahlua / midori / malibu / frangelico / brandy)</i>	

TOAST *

two buttered pieces of the local best w/ your selection of condiments 9

EGG & BACON ROLL *

fried eggs & crispy bacon on a lightly toasted bun w/ caramelised onion, cheese & tomato relish 16

EGGS BENEDICT *

english muffin topped w/ soft poached eggs, hollandaise & your choice of either ham, bacon or smoked salmon 22

BREAKFAST BRUSCHETTA *

lightly toasted sourdough w/ pan fried cherry tomato, spanish onion, basil & baby spinach topped w/ a soft poached egg, balsamic & fetta 24.5

EXTRAS

bacon / sausage / ham 5
onion rings / baby spinach / grilled tomato / mushroom 4.5
avocado 4 / smoked salmon 6 / hash brown 2 / egg 2.5 / fetta 2.5
hollandaise 2.5 / tomato relish 2 / tomato sauce .5 / bbq sauce .5

BREAKFAST



FRUIT LOAF

two buttered pieces of our tasty & heavy loaf w/ your selection of condiments 12

BREKKY WRAP

scrambled egg, crispy bacon, cheese, hash brown & smoky bbq sauce in a warm tortilla 17

CINNAMON APPLE WAFFLES

golden brown waffles w/ poached apple, toasted walnuts, maple syrup & vanilla ice cream 21

SMASHED AVO *

avocado on dark rye w/ basil & a poached egg dressed w/ grilled corn, chilli & parmesan 27.5

BLUEBERRY PANCAKES

three fluffy blueberry pancakes stacked w/ maple syrup & vanilla ice cream 22

EGGS ON TOAST *

two eggs fried, poached or scrambled on two pieces of toast 15

SPANISH EGGS *

scrambled eggs w/ spicy chorizo & spring onion on two pieces of sourdough 18.5

PULLED LAMB HASH

slow cooked lamb, potato, pumpkin, onion, carrot & zucchini on spinach w/ relish & a poached egg 21

THE BIG BREAKFAST

two eggs fried, poached or scrambled on a piece of sourdough w/ crispy bacon, beef sausage, onion rings, mushroom, grilled tomato, baby spinach, a hash brown & hollandaise sauce 28.5

SPREADS

strawberry jam
raspberry jam
vegemite
peanut butter
honey
nutella

BREADS

white
sourdough
multigrain
dark rye
*gluten free * 3.5*

SHARE ME

GARLIC BREAD *

toasted ciabatta w/ herb & garlic butter & olive oil drizzle 10
+ add melted cheese 13.5



SEARED SCALLOPS *

five scallops on chorizo, prosciutto & pumpkin puree w/ salsa verde 23.5

BOWL OF CHIPS

w/ tomato sauce & aioli 16.5
+ load it w/ bacon, spring onion & creamy cheese sauce 21.5

BRUSCHETTA *

toasted ciabatta w/ fresh tomato, spanish onion, basil, danish fetta & balsamic 16

BUFFALO CHICKEN WINGS

deep fried w/ hot sauce, rocket & creamy garlic lime dipping sauce 25

BOWL OF WEDGES

w/ sweet chilli sauce & sour cream 18.5
+ load it w/ bacon, spring onion & creamy cheese sauce 24.5



CHICKEN & BACON CROQUETTES

three pillows of chicken, cheese & bacon, deep fried, served on rocket & spiced mayo 25

* denotes menu items can be made gluten free & may attract surcharge. All menu items are prepared in a kitchen that contains gluten. Whilst the upmost care is taken, we cannot guarantee that trace contamination will not occur. Please consider this when ordering from our menu.

* 10% surcharge applies on public holidays



PIZZA



HONOLULU *

napoli, classic virginian ham, pineapple & mozzarella 19

ITALIAN SAUSAGE *

napoli, pork & fennel sausage, marinated mushroom, caramelised onion, roasted peppers & bocconcini 20

CAMEMBERT CHICKEN *

napoli, spanish onion, chicken, bacon, camembert, hollandaise, mozzarella 26

POTATO, ROSEMARY & SEA SALT *

garlic infused olive oil, roasted potato, rosemary, sea salt, parmesan, & mozzarella 16

DEGANI SUPREME *

napoli, virginian ham, bacon, salami, mushroom, roasted peppers, pineapple, spanish onion, olives & mozzarella 22

BBQ CHICKEN *

smoky bbq sauce, tender chicken, pineapple, spanish onion, roasted peppers & mozzarella 22

GARLIC PRAWN *

napoli, mozzarella, cherry tomato, chilli, garlic prawns 27

MARGARITA *

napoli, cherry tomato, fresh basil & buffalo mozzarella 17

SWEET POTATO & PUMPKIN *

basil pesto, roasted sweet potato & pumpkin, spanish onion & bocconcini 19

PULLED LAMB *

napoli, pulled lamb, tomato, spanish onion, rocket, mozzarella & garlic sauce 23

MAINS

BRAISED BEEF CHEEK *

beautifully braised beef on creamy mashed potato & sauteed greens 33

SEAFOOD LINGUINE *

prawns, scallops, calamari & mussels w/ linguini in a napoli sauce topped w/ spring onion & aged parmesan 36

CHICKEN PARMIGIANA

panko crumbed chicken breast topped w/ napoli, bocconcini & melted mozzarella, w/ fries & a light salad 29

STEAK SANDWICH

bacon, lettuce, tomato, scotch fillet, cheese & dill aioli on sliced ciabatta w/ fries & aioli 27

CRISPY CHICKEN BURGER

butter milk battered chicken w/ slaw, spiced mayo, pickles & cheese on brioche w/ fries & aioli 29

SCOTCH FILLET *

cooked to your liking & served w/ gratin potato, asparagus, red wine jus & sweet potato crisps 37

LEMON PEPPER CALAMARI

lemon pepper & sea salt calamari cooked golden, w/ fries, a light salad, lemon cheek & aioli 29.5

ROASTED PUMPKIN & PINE NUT RISOTTO *

roasted pumpkin & baby spinach risotto topped w/ aged parmesan & pine nuts 26

STIRFRY *

chicken, onion, wombok, zucchini, carrot & capsicum w/ sweet sauce & vermicelli 26

CHICKEN & MUSHROOM PENNE *

chicken, mushroom, bacon, spring onion & garlic in a creamy white wine sauce 27

CRISPY SKIN SALMON *

fillet of salmon, fennel, cherry tomato, orange & rocket w/ a vinaigrette 35

PEAR & WALNUT SALAD *

butter lettuce, pear, walnuts, honey & fetta w/ honey mustard dressing 25
add chicken or lamb 6

GRILLED LAMB SALAD

grilled lamb fillet on a cous cous salad w/ rocket, roasted pumpkin, capsicum, fetta & spanish onion w/ sweet citrus dressing & garlic yoghurt 28



DESSERT

ETON MESS *

w/ fresh strawberries, meringue, macerated raspberries & chantilly cream 13.5

VANILLA PANNA COTTA *

w/ strawberry compote & fresh berries 13.5

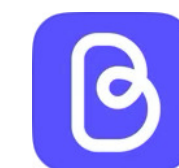
KATIFI POACHED PEAR

red wine poached pear w/ katifi pastry, chantilly cream & vanilla ice cream 13.5

AFFOGATO

degani double espresso poured over ice cream 7
add liqueur 12.9

...PLUS OUR EXTENSIVE RANGE OF GOURMET CAKES & SLICES IN THE CAKE CABINET *



Bopple App
Dine in/Pick up/Delivery

PH: 03 5823 5630

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