

## Beers & Ciders

<b>James Boag's Premium Light</b>	8
<b>James Boag's Premium Lager, Crown Lager, Corona, Red Peroni, Moretti</b>	9
<b>Rekorderlig Cider Dry Apple, Passionfruit, Strawberry Lime, Berries</b> 330ml	9

## Sparkling

<b>Nino Franco Rustico PROSECCO SUPERIORE DOCG</b> Veneto Italy Intense and persistent bouquet with yellow pulp fruit and yellow flowers scents, medium dry with a fine natural effervescence.	13	58
<b>Col Vektoraz PROSECCO SUPERIORE DOCG Extra Dry</b> Veneto Italy Brilliant straw yellow with a creamy perlage, shows scents of rose, citrus, acacia, white peach, pear and apple. Harmonious and delicate.	69	
<b>Rochford Isabella BLANC DE BLANC</b> Yarra Valley VIC Pale straw. Aromatics of lemon curd, brioche, almond and white flowers, balanced by healthy acidity and low dosage.	75	

## White

<b>Fermoy Fe Classic White</b> (Chardonnay, Semillon, Sauvignon Blanc) Margaret River WA Pale straw, fine and restrained aromatics, white flowers and citrus	38	
<b>Fat Sparrow CHARDONNAY Strathbogie VIC</b> Pale straw, fine and restrained aromatics, white flowers and citrus.	10	38
<b>Mantellassi Lucumone VERMENTINO Toscana Italy</b> Bright straw yellow with greenish highlights with a fresh flowery aroma, secondary hints of exotic fruit. It is fresh and balanced with flowery aftertaste.	10	40
<b>Good Catholic Girl RIESLING Clare Valley SA</b> Shows fruit aromas with intense floral notes. The palate has fresh lemon and lime flavours framed by a classic Clare Valley mineral structure.	11	42
<b>Durvillea SAUVIGNON BLANC Marlborough NZ</b> Full body white, intense medium dry, herbaceous and fruit notes, fresh and moderately warm.	11	42
<b>Villa Chiopris PINOT GRIGIO Friuli Italy</b> Medium body white, rich of mineral and soft yellow flower hints. It has a pleasantly dry and moderately warm palate.	12	48
<b>Fermoy Estate CHARDONNAY Margaret River VIC</b> Succulent stone fruit characters of white peach and nectarine are balance by soft lemon curd acidity. Toasted oak characters of roast cashew, vanilla and coconut add texture and richness to the mid-palate leading to a long and creamy finish.	60	
<b>Livon SAUVIGNON BLANC Friuli Italy</b> It has a straw yellow color, with golden and greenish reflections. Its bouquet, intense and characteristic, recalls exotic fruit, melon and yellow peppers. A wide range of aromas are very well balanced. On the palate it is dry, with a good structure, generous.	65	

## Rosé

<b>Rochford Rose Yarra Valley VIC</b> Pale colour with a salmon tinge. The aroma is dominated by strawberry, redcurrant and apple and supported by healthy acidity.	13	48
<b>Dei Principi di Spadafora NERO D'AVOLA Rose Sicilia Italy</b> It is a delicate rosy hued wine with a mineral, floral and fruity aroma of boysenberry and strawberry, fresh, and light-bodied.	55	

## Sweet

<b>Elio Perrone Moscato d'Asti</b> Piemonte Italy Sweet and aromatic wine with a natural effervescence. Good freshness and intense aromas of yellow pulp fruit, exotic fruit and aromatic herbs sage and thyme.	12	50
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## Red

<b>Fermoy Fe SHIRAZ</b> Margaret River WA Dark Ruby Red, full bodied rich of red fruit hints. Soft palate with delicate tannins and good persistency.	10	38
<b>Castello di Querceto CHIANTI</b> Toscana Italy Ruby red with medium body, marked freshness with floral and red berries hints.	11	41
<b>Rochford Latitude PINOT NOIR</b> Yarra Valley VIC Ruby red. It has fresh red berry fruits complimented by spice notes. The fruitiness counterbalances the quite savory palate, tannins and acidity.	12	45
<b>Vigne e Vini PRIMITIVO del Salento</b> Puglia Italy Ruby red with an intense aroma of ripe plums and cherry jam. Slightly spicy with a final of vanilla and cocoa hints.	42	
<b>Collefriso MONTEPULCIANO d'Abruzzo</b> Abruzzo Italy Ruby red, strong fruity sent with slightly spicy and cherry plum hints.	42	
<b>Fermoy Estate CABERNET SAUVIGNON MERLOT</b> Margaret River WA The wine has a lifted aroma of mocha, candy fruits and plums. The palate is medium bodied with layers of chocolate, prunes and red berries, with silky tannins, elegant texture and length.	40	
<b>Villa Trasqua Traluna SANGIOVESE</b> Toscana Italy Dark ruby red with ethereal aromas and fruit, rich on flower notes, dry, rightly softness and smooth tannins.	13	44
<b>Villa Chiopris CABERNET SAUVIGNON</b> Friuli Italy Intense ruby red color, it has a herbaceous bouquet recalling fruits of the forest. On the palate it is tasty, full-bodied, with smooth tannins and a long finish.	13	44
<b>Bricco Maiolica BARBERA</b> Piemonte Italy It's a very fruity wine with sensation of currant, bilberry, black cherry, plum and mulberry. This Barbera very velvety, with little acidity.	55	
<b>Lloyd Brothers SHIRAZ</b> McLaren Vale SA Display great depth and intense varietal characteristics. The grape was basket pressed, fermented in small batch and aged in oak.	55	
<b>Chard Farm River Run PINOT NOIR</b> Central Otago NZ The fruit driven nose displays red cherries and blackberries and floral tones in the background, beautifully balanced, fine tannins and fresh.	60	
<b>Castello di Querceto CHIANTI CLASSICO</b> Toscana Italy Bright ruby red with an ample fruit aroma of ripe black cherries and forest fruits with hints of wood and spices. The taste is smooth and well structured, a medium-bodied dry wine with a persistent aftertaste.	65	

## Spirits & Liqueurs

<b>Amari Montenegro, Jagermeister, Avena, Cinar, Amaro del Capo</b>	10
<b>Spirits Vodka, Rum, Gin, Whiskey, Brandy, Tequila</b>	9
<b>Liquors Cointreau, Frangelico, Kahlua, Midori, Baileys</b>	10
<b>Grappa di Moscato</b>	13
<b>Selection of premium spirits available</b>	12

## Cocktails

<b>Spritz Aperol, Prosecco, Soda water</b>	12
<b>Italian Cosmopolitan Vodka, Cointreau, Cranberry juice, Lime juice</b>	14
<b>Mimosa Martini Bianco, Raspberry juice, Lime juice, Strawberry</b>	14
<b>Bloody Mary Vodka, Tomato Juice, Lemon juice</b>	14
<b>Espresso Martini Kahlua, Vodka, coffee espresso shot</b>	14
<b>Pina Colada Coconut Rum, Pineapple juice, Lemon juice</b>	14



café • pizza bar • restaurant

Breakfast - Lunch - Dinner

Pako/Highton

Take Away available

[www.twosugarscafe.com.au](http://www.twosugarscafe.com.au)

No substitutes to the menu

Booking only by phone: Pako 03 5221 0377 and Highton 03 5244 5711

Sorry no split bills. EFTPOS transaction surcharge 0.75%

Please notify your waiter of any intolerances or allergies. While we try our best to accommodate for gluten intolerances, our food is prepared in a kitchen that also prepares food which contains gluten; therefore we cannot guarantee that there will be no traces of gluten in our food, Thankyou for your understanding.

## Colazione (Breakfast till 5pm)

<b>Fruit, sourdough or seeded loaf</b> served w your choice of fruit preserves	9
<b>Ham, Cheese &amp; Tomato Toastie</b>	10
<b>French Toast Brioche</b> w seasonal poached fruit, mascarpone, flaked almonds drizzled w maple syrup	20
<b>Nutella Waffles</b> served w vanilla bean ice-cream & fresh strawberries	19
<b>Chilli &amp; Avocado Smash</b> on toasted sourdough, poached eggs, goat's cheese, grilled tomatoes & mushrooms	22
<b>Toasted Baguette</b> topped w scrambled eggs, chives, avocado, salmon, grilled tomatoes & Hollandaise sauce	22
<b>Bacon &amp; Egg Burger</b> w fried egg, bacon, spinach, caramelised onions & tomato relish served w steak chips	19
<b>Two Sugars Big Breakfast</b> eggs your way w bacon, mushrooms, sautéed spinach, continental sausage, roast tomato & potato rosti on sourdough	25
<b>Eggs your way</b> on your choice of seeded, sourdough or white bread	14
<b>Vegetarian Brekky Stack</b> hash brown topped with grilled tomato, wilted spinach, herbed mushroom, grilled Halloumi and poached eggs	20

### Extras

<b>Sautéed Spinach, Potato Rosti, Hollandaise Sauce, Slow Roasted Tomatoes</b>	3
<b>Bacon, Continental Sausage, Mushrooms, Grilled Haloumi</b>	4
<b>Smoked Salmon, Avocado</b>	5
<b>Gluten free bread available</b>	3 extra

## Pranzo (Lunch 12pm to 5pm Only)

<b>Two Sugars Club Sandwich</b> egg, bacon, lettuce & tomato served w steak chips	20
<b>Chicken schnitzel burger</b> delicious home-made chicken schnitzel topped w' sliced tomato, Swiss cheese, lettuce & chipotle mayo served with steak chips	21
<b>Gourmet Beef Burger</b> home-made beef Pattie, lettuce, Swiss cheese, bacon, egg & tomato relish served w steak chips	22
<b>Fish 'n chips battered</b> fish served w' steak chips, and a citrus aioli	22

## Paste e Risotti (L&D)

<b>Linguine ai frutti di mare</b> mussels, prawns, calamari, scallops w cherry tomato, garlic, extra virgin olive oil	32
<b>Spaghetti alla carbonara</b> a traditional dish with pancetta, parmigiano, egg, parsley, & a touch of cream	29
<b>Lasagne al forno</b> fresh pasta sheets layered w meat sauce, béchamel & parmesan	28
<b>Ravioli con ricotta e spinaci</b> jumbo spinach & ricotta ravioli in a burnt butter & sage sauce	29
<b>Gnocchi al pomodoro</b> Home-made ricotta gnocchi in a rich tomato sauce	27
<b>Maccheroni all'Amatriciana</b> Pancetta, mild chilli in a Napoli sauce	26
<b>Spaghetti con polpetta</b> (traditional spaghetti meat balls)	25
<b>Risotto con funghi e pollo arrostito</b> assorted mushrooms, roasted chicken, spinach Grana Padano cheese, fresh parsley & truffle oil	29
<b>Risotto alla zucca</b> roast pumpkin, sage, walnut & Goat's cheese	28

## Insalate (Salads) (L&D)

<b>Insalata mista</b> gourmet greens, red onion, tomato, cucumber in extra virgin olive oil & balsamic dressing	10
<b>Rucola</b> walnuts, shaved grana padana, Balsamic, Extra virgin olive oil	10

## Primi (L&D)

<b>Mussels</b> w salsa di casa, tomato and crusty bread	19
<b>Gamberi all'aglio</b> prawns pan-fried with garlic oil and chilli served with toasted pane di casa	24
<b>Polpette al sugo (Italian Meatballs)</b> served w pane di casa	19
<b>Arancini</b> Italian rice balls made w risotto & beef ragu, parmesan, coated in fresh bread crumbs & deep fried	(3 per serve) 19
<b>Shallow fried seasoned calamari</b> served w rocket, orange & fennel salad	21
<b>Bruschetta al Pomodoro</b> tomatoes, mozzarella di bufala red onion & basil	(2 per serve) 16
<b>Antipasto della casa</b> a selection of cured Italian meats, grilled marinated vegetables, mozzarella di Bufala & olives served w crusty bread	(2 pp) 28
<b>Thai Beef Salad</b> tender pieces of marinated eye fillet, lightly grilled, served on Thai salad and drizzled w' sweet chilli soy dressing	28
<b>Salt &amp; Pepper Calamari</b> seasoned tender grilled calamari served on a continental salad w' extra virgin olive oil & balsamic vinegar dressing	24
<b>Extra bread</b>	3
<b>Steak Chips</b> served w' tomato relish	9

## Secondi (Mains) (Dinner Only)

### Check out our menu board for rotating specials

<b>Calamari all'arrabbiata</b> Tender strips of calamari sautéed in extra virgin olive oil with garlic, chilli, tomato and fresh herbs	29
<b>Pollo alla Parmigiana</b> Crumbed chicken breast, topped w' napoletana sauce, melted mozzarella di bufala and parmesan cheese	29
<b>Filetto di carne</b> Tender eye fillet of beef cooked to your liking, served w' a choice of green peppercorn & cognac cream sauce or mixed mushroom & porcini sauce	42
<b>Fish of the Day (see our specials board)</b>	MP

### ALL OUR MAIN MEALS ARE SERVED WITH SEASONAL VEGETABLES

## Kids Menu

<b>Spaghetti meatballs</b>	14
<b>*Margherita pizza (see pizza selection for availability)</b>	14
<b>*Ham &amp; pineapple pizza (see pizza selection for availability)</b>	14
<b>Fish n chips battered flathead served w chips &amp; tomato sauce</b>	14
<b>Chicken schnitzel w chips</b>	14
<b>Bacon &amp; egg on Toast</b>	12
<b>Waffle w ice cream &amp; maple syrup</b>	14
<b>Dolci (Sweet)</b>	
<b>*Pizza alla Nutella</b> wood-fired pizza base smothered in Nutella & crushed hazelnuts served w ice-cream & strawberries	16
<b>Tiramisu</b> Tuscan trifle of mascarpone, espresso coffee & Marsala liquored sponge	14
<b>Profiteroles</b> filled w Italian ricotta cream served w warm chocolate sauce & vanilla ice-cream	14
<b>Orange Grand Marnier panna cotta</b> Italian cream infused w orange Grand Marnier liqueur	14
<b>Cannoli con ricotta</b> two golden pastry shells filled w' sweet ricotta cream, topped w' flaked almonds	14

## Wood Fired \*Pizze

### \*HIGHTON Lunch Fri – Sun only Dinner Wed – Sun

### \*PAKO Lunch Fri – Sun only Dinner Mon – Sun

### Gluten free base available on request (4.0 extra)

<b>1 Aglio e Olio</b> wood fired focaccia w garlic, extra virgin oil, sea salt & rosemary w' Mozzarella di Bufala	9	12
<b>2 Bufala</b> San Marzano DOP, mozzarella di Bufala, fresh basil, extra virgin olive oil	21	
<b>3 Prosciutto</b> San Marzano tomatoes DOP, fior di latte prosciutto di Parma, parmigiana reggiano, rocket	26	
<b>4 Piccante (HOT)</b> San Marzano tomatos DOP, fior di latte, hot salami, oven roasted capsicum, olives, fresh basil	25	
<b>5 Capricciosa</b> San Marzano tomatoes DOP, fior di latte, smoked ham, mushrooms, hot salami, olives	26	26
<b>6 Sinopoli</b> San Marzano tomatoes DOP, fior di latte, red onion, olives, hot salami, mushrooms	26	
<b>7 Frutti di Mare</b> San Marzano tomatoes DOP, fior di latte, mussels, calamari, prawns, scallops, fresh parsley, garlic	28	
<b>8 Mediterraneo</b> San Marzano tomatoes DOP, fior di latte, zucchini, eggplant, cherry tomato, red onion, basil, parmigiana reggiano	25	
<b>9 Pollo e zucca</b> San Marzano tomatoes DOP, fior di latte, pumpkin, chicken, spinach, sun-dried tomatoes, shaved parmiggiano reggiano	27	27
<b>10 Patate</b> San Marzano Tomatoes DOP, fior di latte, pancetta, sliced potato & rosemary	27	
<b>11 Salsiccia</b> San Marzano Tomato DOP, fior di latte, Italian pork & fennel sausage, chilli, fresh basil & drizzled w' extra virgin olive oil	25	
<b>12 Campania</b> San Marzano tomatoes DOP, fior di latte, fresh tomato, olives, anchovies, capers, garlic & oregano	25	

## Bevande (Beverages)

<b>Coke, Diet Coke, Sprite, Lift</b>	5
<b>Still Water</b>	5
<b>Soda Water, Dry Ginger, Indian Tonic Water</b>	4.5
<b>Sparkling Mineral Water</b>	250ml 3.5 500ml 5
<b>San Pellegrino Soft Drinks</b>	5
<b>Sanbitter San Pellegrino</b>	3.5
<b>Selection of Juices</b>	6.5
<b>Tea English breakfast, Earl Grey, Pure Green, Camomile, Peppermint, Chai</b>	4
<b>Milkshakes Chocolate, Banana, Strawberry, Caramel, Vanilla, Lime</b>	6.5
<b>Thick shakes</b>	7.5
<b>Kids milkshakes</b>	4

## Coffee

<b>Latte, Cappuccino, Mocha, Flat White, Chai Latte, Long Black, Long Macchiato, Short Macchiato, Hot Chocolate</b>	4	5
<b>Mochatella</b>	4.5	5.5
	Extra shot	.5
<b>Piccolo Latte</b>	3.9	
<b>Espresso</b>	3.9	
<b>Affogato, Iced Coffee, Chocolate, Mocha</b>	7	
<b>Soy Milk, Almond Milk, Coffee flavouring (vanilla, caramel, hazelnut)</b>	Extra	.5