

# BREAKFAST

## BREADS

### SOURDOUGH - 5

White sourdough, brown sourdough, soy linseed, fruit spelt & Turkish

### HOMEMADE JANUS CONDIMENTS

Strawberry, mixed berries & three fruit marmalade, peanut butter, Manuka honey or vegemite

## BAKERY

Croissant

Almond croissant

Pain au choc

Pain au raisin

Fruit Danish

Freshly baked muffins

Freshly baked banana bread w/ fresh ricotta & honey

ALL - 6

## EGGS

### ORGANIC EGGS - 10

2 fresh farm eggs on sourdough w/ choice of scrambled, fried or poached

### ITALIAN OMELETTE - 15

Open faced omelette w/ roasted mushrooms, Persian feta, tomato confit & basil

### BAKED SPANISH EGGS - 14

Baked Spanish eggs w/ chorizo, confit tomatoes, capsicum & oregano

### BREAKFAST PANINI - 9

Toasted egg & bacon sourdough w/ our homemade roasted tomato chutney

### RICOTTA HOTCAKES - 13

w/ fresh strawberries & blueberries

## GRAINS

### ORGANIC 5 GRAIN PORRIDGE - 10

Porridge w/ banana, brown sugar & rhubarb

### GRANOLA - 11

Oven baked granola w/ roasted almonds, poached pear & vanilla yoghurt

### BIRCHER - 10

Bircher muesli w/ granny smith apple, toasted almonds & fresh blueberries

## EXTRAS

Slow cooked tomatoes / basil

Organic eggs

Bacon

Avocado

Wilted spinach

Mushrooms in parsley

Haloumi

Fresh ricotta

Braised beans

4 EACH

# ANTIPASTI

### OLIVE MARINATE - 8

Olives marinated w/ rosemary, parsley & garlic, served warm

### PATATE ARROSTO - 8

Crispy chips w/ sea salt, confit, rosemary & our homemade aioli

### PATATE - 9

Crispy potato wedges served w/ sour cream & sweet chilli sauce

### ARANCINI DI RISO - 9

Creamy Buffalo Mozzarella w/ Basil sauce

### HALOUMI - 12

Grilled haloumi w/ lemon oregano and extra virgin olive oil

### CALAMARI FRITTI - 13

Crispy squid served w/ our lemon herb mayo

### CAPRESE DI BUFALA - 16

Creamy buffalo mozzarella, Roma tomato w/ fresh basil

### GAMBERI ALL 'AGLIO - 16

Garlic prawns w/ chilli garlic lemon

### PANE ITALIAN BREAD SELECTION - 2

homemade Artisan sourdough all served w/ extra virgin olive oil

# INSALATE

### WAGYU STEAK OR MARINATED CHICKEN - 16

Wagyu fillet or marinated chicken, mixed leaf salad, cucumber, Spanish onions, olives, Roma tomatoes & Persian feta dressed in an aged balsamic vinaigrette

### PUMPKIN, PINE NUT & HALOUMI - 16

Roasted butternut pumpkin, sweet potato, carrot, eggplant, zucchini, grilled haloumi & mixed leaf dressed in a fresh basil vinaigrette

### ITALIAN TUNA / SMOKED SALMON - 17

Baby capers, cherry tomatoes, olives, roasted peppers dressed in a balsamic & basil vinaigrette

### 12 HOUR LAMB - 18

Slow cooked lamb, lemon, oregano, grilled haloumi, mixed leaf, Roma tomatoes, cucumber & Kalamata olives dressed in a lemon & oregano vinaigrette

# PANINI

choose from a selection of our Artisan Sourdoughs (white or brown), soy linseed or wrap

### MARINATED CHICKEN

w/ fresh lemon, Roma tomato, avocado, baby cos & lemon herb aioli

16

### PUMPKIN & HALOUMI

Roasted eggplant, butternut pumpkin, sweet potato, zucchini, haloumi, rocket & fresh basil vinaigrette

16

### TONNO

Tuna, baby capers, cherry tomatoes, olives, roasted peppers, baby rocket & basil vinaigrette

16

### PROSCIUTTO

San Daniele Italian prosciutto, artichokes, olives, semi-dried tomatoes, fresh ricotta & extra virgin olive oil

17

### SPICY ITALIAN CHICKEN

Italian crumbed chicken, Roma tomato, baby cos & spicy Italian mayonnaise

17

### 12 HOUR LAMB

Slow cooked lamb, fresh tomatoes, grilled haloumi & homemade tzatziki

18

# PIZZA

### MARGHERITA

Sauce, mozzarella, basil, buffalo mozzarella & extra virgin olive oil

17

### HAM E CARAMELIZED PINEAPPLE

Sauce, mozzarella, roasted leg ham & caramelized pineapple

18

### STAGGIONI

Sauce, mozzarella, ham, mushrooms, artichokes, olives & fresh parsley

18

### SALAMI E FUNGHI

Sauce, mozzarella, salami, mushrooms & green olives

18

### ROASTED POTATO & BROCCOLINI

Roasted potato w/ garlic oil, mozzarella, broccolini, mushrooms, cherry tomatoes, shaved pecorino & extra virgin olive oil

18

### WILD MUSHROOMS & BRESAOLA

Goats cheese, sautéed mushrooms, bresaola & chilli oil

19

### DIAVOLA

Sauce, buffalo mozzarella, hot salami, red onions, rocket & chilli oil

19

### PROSCIUTTO E RUCOLA

Sauce, mozzarella, prosciutto, rocket, shaved parmesan & extra virgin olive oil

19

### GAMBERI

Marinated chili prawns, olives, tomato salsa, fresh basil & extra virgin olive oil

20

### AGNELLO, PUMPKIN & FETA

Sauce, mozzarella, marinated lamb w/ olives, roasted pumpkin, pine-nuts, feta, baby rocket & extra virgin olive oil

20

### BUFALINA

Tomato, buffalo mozzarella, cherry tomato & basil

22

# PRIMI

served w/ Janus' own freshly baked Artesian sourdough

### ZUPPA DI COZZE

South Australian mussels w/ garlic, cherry tomato, parsley & white wine broth

17

### PENNE POMODORO E BASILICO

Penne w/ tomato, fresh ricotta & basil sauce

16/21

### PENNE BOLOGNESE

Penne w/ a slow cooked Bolognese sauce

17/22

### PAPPARDELLE AL RAGU DI AGNELLO E PECORINO SARDO

Pappardelle w/ slow cooked lamb shoulder ragu & pecorino sardo

19/23

### LINGUINE VONGOLE

Linguine w/ chili, garlic, vongole & parsley

19/24

### PUMPKIN RAVIOLI

Homemade ravioli w/ pumpkin, burnt butter sage & amaretti biscotti

20/24

### LINGUINE CON COZZE E GAMBERETTI

Linguine w/ South Australian mussels, garlic, chili prawns, white wine & parsley

21/26

### ZUPPA DEL GIORNO

Ask for our soup of the day served with our sourdough

16

# ITALIAN BURGERS

### ITALIAN SCHNITZEL BURGER

Crumbed Italian chicken w/ provolone cheese, fresh tomato, baby cos & spicy mayo. Served w/ our hand cut chips

17

### WAGYU BURGER ITALIANO

Wagyu beef w/ provolone cheese, crispy bacon, tomato chutney, baby cos & fresh tomatoes. Served w/ our hand cut chips

19

### WAGYU STEAK BURGER

Wagyu steak fillet w/ caramelized onion, provolone cheese, fresh tomatoes, baby cos & our homemade aioli. Served w/ our hand cut chips

19

• Gluten free (please confirm w/ wait staff gluten free option)  
• Please inform your waiter if you have any special dietary requirements or allergies.  
• Groups of 15 guests or more will incur a 5% service charge.  
• 3% charge will be incurred for all Amex purchases  
• All other cards 2% surcharge.

• A maximum of two split bills per table; Minimum spend of \$15 per each credit card transaction;  
• We accept: MasterCard, Visa card & American Express;  
• Retail 1&2, 1 Bligh St, Sydney, 2000  
• Ph: 02 9223 3997