

EVENTS

Looking for a space to host your next event?

Events at Florence are designed around our passion for shared dining, beautiful produce and great conversation.

Our beautiful space is ideal for varied occasions and can accommodate up to 50 people for relaxed mingling.

floss

Need a cake for your next event?
Head on over to floss-bakes.com to see our range of cakes, tasting box & other goodies.

www.florence-cafe.com

floss-bakes.com

[@florence.camp.hill](https://twitter.com/florence.camp.hill)

FLORENCE
CAFE
CAMP HILL



Full table service

Please pay at the end of your meal up at the counter

DRINKS

FLORENCE
CAFE
CAMP HILL

HOT DRINKS

COFFEE by 'Cavalier Coffee Roasters'

Cup Size	6.0
Mug Size	6.5
+ alt milks	0.8
+ maple/agave/honey	0.8
+ extra shot	0.8
+ decaf	1.0

Batch Brew	6.0
Single Origin	
(ask us about today's brew)	

Hot Chocolate	7.0
Chai Latte	7.0
Turmeric Latte	7.0
Matcha Latte	7.5

TEA

Arakai Black	7.0
Arakai Green	7.0
English Breakfast	6.5
Hibiscus	6.5
Lemongrass	6.5
Peppermint	6.5

ICED DRINKS

Iced Latte	6.5
Iced Long Black	6.0
Cold Brew	6.0
Iced Mocha	7.0
Iced Chocolate	7.0
Iced Chai	7.0
Iced Turmeric	7.0
Iced Matcha	7.5
Iced Hibiscus Tea	6.0
Coconut Water	6.0

Kombucha	9.0
Ask us about this week's flavours	

Sparkling Water	
300ml	3.5
700ml	7.0

ALCOHOL 10am-2pm

Florence Mimosa	13.0
Prosecco	13.0
Pinot Grigio	15.0
Sangiovese	15.0

JUICE

Orange	8.0
Pineapple, orange, apple	8.0
Strawberry, passionfruit, watermelon	8.0

SMOOTHIE/FRAPPE (V/GF)

Green Smoothie	
pineapple, mango, apple, kale,	12.0
cucumber, mint, coconut water	

Peaches + Cream	
peaches ,coconut water, coconut	14.0
yoghurt, lemon, agave	

Mango Weiss	
mango, coconut water, cashews,	12.0
agave	

Espresso Frappe	12.0
double espresso, cashew, maple	

10% surcharge on weekends apply - 15% surcharge on public holidays

ALL DAY MENU

FLORENCE
CAFE
CAMP HILL

Toast	11.0
sourdough + butter (VG)	

Eggs	17.0
free range eggs, sourdough + bread & butter pickle (VG/DF)	

Rice Pudding	19.0
rice pudding, mango + coconut granola (V)	

Yoghurt	18.0
grilled peach, honey labneh + balsamic & rosemary (VG/GF)	

Omelette	24.0
free range egg omelette, preserved zucchini + goats curd (VG/GF)	

Flatbread	26.0
sourdough flatbread, sauce vierge + stracciatella (VG)	

Florence bowl	22.0
seasonal bowl of pickles, greens, raw & roasted vegetables + legumes, house nut & seed + dressing (V/GF)	

Schnitzel	29.0
chicken schnitzel, cafe de Florence + anchovy (DF)	

Crudo	32.0
scallop crudo, harissa + lardo (GF/DF)	

Tartare	30.0
raw beef, fermented chilli + sourdough (DF)	

Add-ons (with meals only)

+ seasonal jam or nut butter	3.0
+ house relish or pickles	3.5
+ free range egg	3.5
+ fermented chilli or sauerkraut	4.0
+ sourdough or house nut + seed loaf	4.0
+ avocado + black citrus	6.0
+ double smoked bacon or halloumi	7.0
+ LP's sausage or seasonal greens	8.0
+ sourdough flatbread	10.0

Small fry (under 12 years)

+ free range eggs your way + sourdough	11.0
+ sourdough hotcake + maple butter	12.0
+ free range leg ham + swiss cheese sandwich	14.0

GF gluten free DF dairy free V vegan VG vegetarian
Please inform us of any dietary requirements, including nut, gluten + dairy allergens before ordering + we are happy to accommodate but can't substitute items.

10% surcharge on weekends apply - 15% surcharge on public holidays