

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://www.instagram.com/florence.camp.hill)

FLORENCE
CAFE
CAMPHILL



Full table service

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

DRINKS

FLORENCE
CAFE
CAMPHILL

HOT DRINKS

COFFEE by 'Cavalier Coffee Roasters'

Cup Size	6.2
Mug Size	6.8
+ alt milks	0.8
+ maple/agave/honey	0.8
+ extra shot	0.8
+ decaf	1.0

Batch Brew	6.8
Single Origin	
(ask us about today's brew)	

Hot Chocolate	7.2
Chai Latte	7.2
Turmeric Latte	7.2
Matcha Latte	7.8

TEA

Arakai Black	7.2
Arakai Green	7.2
Breakfast Black	6.7
Hibiscus	6.7
Lemongrass	6.7
Peppermint	6.7

ICED DRINKS

Iced Latte	6.7
Iced Long Black	6.2
Cold Brew	6.8
Iced Mocha	7.8
Iced Chocolate	7.2
Iced Chai	7.2
Iced Turmeric	7.2
Iced Matcha	7.8
Iced Tea	6.7
Coconut Water	6.2

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
Tropical	8.0
orange,mango, passionfruit, lucuma	

Antiox	8.0
apple,passionfruit,raspberry, rhubarb	

SMOOTHIE/FRAPPE

Green Smoothie (V/GF)	12.0
pineapple,mango,apple,kale, cucumber, mint, coconut water	

Tropical (V/GF)	12.0
pineapple, mango, apple, coconut water, lime, macadamia + agave	

Espresso+Wattleseed Frappe (GF/VO)	12.0
double espresso, macadamia , wattleseed	

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 accomodate but can't substitute items.

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

A minimum of one drink per quest is required.

ALL DAY MENU

FLORENCE
CAFE
CAMPHILL

Toast	12.0
sourdough + cultured butter (VG)	

Eggs	18.0
free range eggs, sourdough + pickles (VG/DF)	

Omelette	24.0
folded free range egg omelette + ricotta salata (VG/GF)	

Flatbread	26.0
sourdough flatbread, heirloom tomato + harissa (V)	

Brioche	22.0
fried brioche + whipped honey butter (VG)	

Granola	20.0
buckwheat granola, coconut yoghurt + seasonal berries (V/GF)	

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

Ham steak	28.0
bacon loin, burnt honey + gentleman's relish (GF/DF)	

Rilette	32.0
kingfish rilette, tarragon + pumpkin seed cream (GF/DF)	

Schnitzel	30.0
chicken schnitzel, caperberry + anchovy (DF)	

Tartare	34.0
raw beef, horseradish creme fraiche + beef fat sourdough	

Add-ons (with meals only)	
+ butter	1.5
+ seasonal jam or nut butter	3.0
+ house relish or pickles	3.5
+ free range egg	4.0
+ fermented chilli or sauerkraut	4.0
+ sourdough or house nut + seed loaf	5.0
+ avocado + black citrus	6.0
+ double smoked bacon or halloumi	7.0
+ LP's sausage or seasonal greens	9.0
+ sourdough flatbread	10.0
Small fry (under 12 years)	
+ free range eggs your way + sourdough	10.0
+ cheese toasted sandwich	12.0

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