

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.



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
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	6.5
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
Breakfast Black	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
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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	

Banana Smoothie (V/GF)	12.0
banana, ice, macadamia, cinnamon, banana syrup, nut butter	

Spiced Espresso Frappe (GF/VO)	12.0
double espresso, cashew, honey, cinnamon	

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

ALL DAY MENU

FLORENCE
CAFE
CAMP HILL

Toast	11.0
sourdough + cultured butter (VG)	

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

Omelette	24.0
folded omelette, kipler potato + cheese custard (VG/GF)	

Flatbread	26.0
baked borlotti beans, labne + sourdough flatbread (V)	

Pancake	20.0
sourdough pancake + salted honey butter (VG)	

Brioche	22.0
brioche, whipped ricotta + seasonal berries (VG)	

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

Tartare	32.0
raw beef, padron dressing + sourdough flatbread (DF)	

Schnitzel	28.0
chicken schnitzel + cafe de Florence (DF)	

Prawn Toast	30.0
king prawn, sourdough + shellfish hollandaise	

Add-ons (with meals only)

+ butter	1.5	Small fry (under 12 years)	
+ seasonal jam or nut butter	3.0	+ free range eggs your way + sourdough	10.0
+ house relish or pickles	3.5	+ cheese toasted sandwich	12.0
+ 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		

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.

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