

PANGO

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COFFEE- INDUSTRY BEANS

Cappuccino / Flat White / Latte	4.7	Piccolo	4.5
Black / Espresso (Single Origin)	4.7	Baby Chino	2
Batch Brew (Single Origin)	5.5	Dirty Chai Latte	6
Magic	5	Turmeric Latte -	
Mocha	5.5	with honey	5
Hot Choc (Zokoko Organic)	4.7		
Chai Latte (Powder)	5.5	+ Syrups	1
Monk's Chai (Brewed)	6	Vanilla/Caramel/Hazelnut	
Matcha Latte (Powder)	6.2	+ Alternative Milk	0.7
		+ Strong	0.5
		+ Large	0.8

CHILLED COFFEE

Iced Latte / Long Black	5.5	+ Vanilla ice cream	2.5
Iced Coffee w/ Ice-cream	8		
Iced Filter (Single Origin)	5.5		
Iced Chocolate	5.5		
Iced Chai	6.5		

TEA- LARSEN & THOMPSON

Good Morning/ Earl Grey		Coke / Coke Zero/Sprite	
Peppermint/ Chamomile		Aranciata Rossa	
Lemon grass and Ginger		Limonata / Chinotto	
Green Tea		Spring/ Sparkling Water	

FRESH JUICES S 7.5 / L 9.8

Orange/ Apple Juice		Chocolate / Caramel	
Carrot, Apple & Ginger		Strawberry/ Vanilla	
Apple, Celery, cucumber, lemon		Oreo	+ 1

SMOOTHIES \$ 10.5

BANANA (banana, dates, cacao , peanut butter and almond/oat milk)
BERRIES (mixed berries, banana, pineapple and almond/oat milk)
PINK DRAGON (mango, dragon fruit , banana and almond/oat milk)
PURE GREEN(spinach, cucumber ,avocado blended with A J &honey)

COCKTAILS / MOCKTAILS

MIMOSA - A refreshing combo of Prosecco and orange juice	16
TOBLERONE -Baileys, Kahlua, Frangelico, chocolate, cream	18
ESPRESSO MARTINI - Vodka ,Kahlua house blend coffee	16
BLOODY MARY - House recipe, at your spice level	20
MARGARITA - Tequila, Cointreau, agave, lime and jalapeno	20
APEROL SPRITZ - Aperol, prosecco, soda water	14
CLASSIC OLD FASHIONED - Double helping of Buffalo trace Bourbon, Dermerara suger, Angostura bitters, orange bitters	20
JESSIE ROSE - Cranberry juice, orange juice, mint, lime, Ginger ale, frozen raspberries and grenadine	12
VIRGIN MOJITO - Soda water, sprite sugar syrup, mint and lime	7
LEMON LIME BITTERS – Lime cordial, sprite & angostura bitters	7

BEER

Peroni Red - 4.7% / Little Creatures Pale Ale – 5.2 %	10
Willie Smith Organic Cider – 5.4%	10
Furphy Refreshing Ale - 4.4 %	10
Bridge Road Free Time Pale Ale – 0%	9
Stone & Wood pacific Ale - 4.4%	10

WHISKEY / GINS/ RUM

Cougar Kentucky Straight Smooth Bourbon	12
Johnnie Walker 12 Yrs old Black Label Blend	14
Tenjaku Japanese Whisky	15
4 Pillars Gin	14
Bacardi Superior White Rum	12
The Kraken Black Spiced Rum	14

(30 ml)

WINE – by the glass

Oscars Folly- Pinot Grigio / 2020 – Yarra Valley	11
Tim Adams – Riesling /2020 – Clare Valley	11
Giant Steps – Chardonnay / 2020 – Yarra Valley	15
Long board – Pinot Noir / 2020- Geelong	15
Bruno – Shiraz /2021 – Barossa Valley	12
Capa – Tempranillo / 2020 – Spain	14
La Tonelle – Rose / 2019 – Provence, France	11
Santo & D'sas – Prosecco- King Valley	11
Little goat creek- sauvignon Blanc	15

WINE BY THE BOTTLES

WHITE

Pinot Grigio Oscars Folly, 2020, Yarra Valley, Vic	45
Riesling, Tim Adams, 2020, Clare Valley , SA	45
Sauvignon Blanc, Little Goat Creek 2023, Marlborough , NZ	55
Chardonnay, Giant Steps, 2022, Yarra Valley , Vic	65

RED

Pinot Noir, Longboard, 2020, Geelong Vic	60
Bruno, Shiraz ,2021, Barossa Valley, SA	45
Capa, Tempranillo , single vineyard, 2021	55

ROSE

Rose La Tonelle, IGP Syrah, Grenache Cinsault, 2018, Alpes de Hautes Provence, France	45
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SPARKLING

Prosecco, Sante & D'sas NV, King Valley, Vic	45
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Brunch Menu

Serve of Toast –Organic white or Multigrain sourdough with house jam and butter +Buckwheat and chia (gf) or Fruit toast	8 1.5
Omelette - bacon, chives and parmesan, sourdough and tomato chutney (gf)	23
Eggs your way - poached, scrambled or fried on sourdough (gf avail)	14
Oat & chia porridge - Coconut soaked oats, banana, fresh berries Coconut yoghurt and maple glazed nuts (vgn)	16
Avocado Bruschetta - Heirloom tomatoes , Meredith goats cheese, house dukkah lemon on multigrain sourdough (gf, vgn, avail) + poached egg	22 3
Eggs Benedict - w choice of bacon, smoked salmon or spinach, poached eggs Beetroot hollandaise, chives on a house made rosti (veg, gf avail)	25
Chilli Scrambled Eggs - crispy shallots, parmesan, coriander, spring onion, whipped Feta, fermented chilli, sourdough (gf) Add bacon	25 6
The Nourish Bowl – massaged kale, quinoa, turmeric cauliflower, corn, avocado Coconut flakes, pumpkin hummus & spiced pepitas. (vgn , gf) Add chicken extra Add poached egg	22 6 3
Twice Cooked French Toast – Fresh berries, maple syrup topped with vanilla Mascarpone cream, walnut praline and macadamia biscoff crumb	24
Shakshuka - Baked eggs in spiced tomato, spinach, & creamy feta, chilli oil , romasco with rustic bread	25
Zucchini and Corn fritters - poached eggs, fermented chilli oil, cucumber ribbon salad and sour cream Add Smoked salmon	23 6
Magic Mushrooms – Garlic and thyme sauteed duo of mushrooms, wilted kale, Pickle cabbage , scrambled egg on a multigrain sourdough and lemon crumb	26
Beef Brisket – Parmesan croquette, layered of beef brisket, rocket, poached egg , Drizzled with delicate truffle hollandaise and micro salad	28

LUNCH 11 AM -2:30 PM

Louisiana fried burger - Crispy fried chicken, herb slaw, jack cheese , Homemade Burger sauce on a seeded bun and fries	27
Halloumi Burger – Warm grilled halloumi, pickled cucumber, avocado Baby cos, tomato relish and fries	24
Steak sandwich - 120 G steak, celeriac romulade, rocket, mustard aioli, on a sourdough and fries	26
Lemon Pepper calamari - rocket, corn, heirloom tomato, chorizo chimi churri and house dressing	26
Chicken Parmigiana - panko and herb crumbed topped with ham ,Napoli and duo of cheese served with chips and salad	27
Cesar salad - Baby cos , bacon, croutons, parmesan , poached egg Cesar dressing (veg available) + Add Chicken	21 6

ADD ON EXTRA AS YOUR CHOICE

KIDS MENU

Grilled haloumi Meredith goat cheese	Kids eggs your choice	10
Sautéed mushrooms wilted spinach	Kids egg & Bacon	12
House made rosti Grilled tomato	Kids nuggets and fries	12
Bacon Chorizo Avocado Smoked salmon	Kids pancake, fresh berries Maple syrup & biscoff	6 12
Jam Butter Chilli oil Aioli tomato chutney		2.5

FROM THE CABINET (Changes Daily)

Toasties	House made Banana bread	5
Meat	Brownie	16
Veg	Carrot cake	14
Ham & Cheese	Orange cake (GF)	12.50
+ Add Tomato	Caramel Slice	1
Plain Croissant	Ginger bread man / cookie	5.5
Almond Croissant	Fresh baked muffins	7
Spinach & Cheese		8
Ham & Cheese		8
Egg & Bacon Roll		12

Pango by night
wed to fri 3pm -9pm
Italian inspired food

Entrées

Lemon pepper calamari served with harrisa mayo and crisp salad	14
Bruschetta 2 pcs freshly diced tomatoes, red onion, herb oil on a toasted baguette	10
Popcorn Cauliflower- Tempura battered, garlic honey soy sauce Sesame and spring onion	10
Pan fried Halloumi, fig jam , honey and grilled lemon	14
Roast pumpkin, chives and feta arancini with romasco sauce	12
Panko Crumb Prawns with wasabi mayonnaise	12

Mains

Gnocchi Homemade served with slow cooked beef and vegetable ragout, spinach and parmesan cheese	26
Ricotta and spinach ravioli, pumpkin, semi dried tomato , pesto cream sauce	26
Linguini with king prawns, calamari, mussels and clams tossed in a chilli garlic olive oil	29
Fusilli baked with spiced chorizo ,cherry tomato, spring onion and Olives in a tomato sugo and gorgonzola	27
Fettuccini carbonara bacon, tempered egg in parmesan cream sauce	24
Risotto with trio of mushrooms, spinach in a white wine cream sauce (Veg gf) Add Chicken + 6	25
Bucatini with chicken, avocado, spring onion, basil pesto, Napoli, cream and parmesan cheese	28

Butter chicken cooked in aromatic Indian spices , steamed rice Garlic butter naan and salad.	26
Pan seared barramundi fillet , coconut rice, sautéed greens in a Thai green curry sauce (gf)	31
Chicken Parmigiana topped with ham, Napoli and duo of cheese served with chips and salad	27
Lemon Pepper calamari - rocket, corn, heirloom tomato, chorizo, warm chats chimi churi, house vinaigrette (gf avail)	26
Pork belly confit with braised red cabbage, cauliflower leek puree, poach Pear, asparagus and cider jus (gf avail)	29

SIDES

Bowl of fries	10
Potato wedges, sour cream , sweet chilli	14
Grilled vegetable, feta and toasted nuts	12
Rocket, avocado, corn & parmesan salad	12

KIDS MENU

Chicken nuggets and fries	12
Macaroni and Napoli	12
Flathead and chips	12

DESSERTS

Apple and rhubarb crumble tart, cream anglaise and vanilla ice cream	14
Pavlova with seasonal fruit salsa , whip cream and compote	12
Chocolate fudge Brownie with vanilla ice cream (gf)	12

(please advise staff for any Gf , Dairy or Vegan requirement)

Contact or catering and venue hire or function packs

