

# the MAIN

cafe bar restaurant

## SENIORS MENU

<b>GARLIC &amp; HERB BREAD</b> Add cheese 2.0	5.0
<b>PUMPKIN, MUSHROOM &amp; FETA RISOTTO</b> Roasted pumpkin, mushrooms, semi-dried tomatoes, spinach & pine nuts cooked in vegetable stock, topped with feta & fried sage	20.0
<b>LINGUINE CARBONARA</b> Sautéed mushrooms & bacon with onion, garlic in cream & white wine sauce finished with parmesan and egg yolk	22.0
<b>PORTERHOUSE</b> 200 grams served with potato mash and seasonal greens or chips	26.9
<b>CHICKEN SCALLOPINI</b> Thinly sliced chicken in cream sauce with bacon and semi-dried tomato garnished with spring onion and wilted baby spinach served on a bed of potato mash	25.9
<b>FISH AND CHIPS</b> Two battered and fried flathead tails served with chips & aioli	22.5
<b>CALAMARI</b> Flash fried calamari served with chips, chef's salad and sweet chilli & yuzu mayonnaise	21.5
<b>CAESER SALAD</b> Cos lettuce, crispy prosciutto, shaved parmesan & toasted baguette tossed in house dressing, topped with a poached egg & anchovies Add calamari 5.0      Add poached chicken 5.0 ADD A GLASS OF HOUSE RED, WINE OR SPARKLING 5.0	19.5

# BREAKFAST SERVED UNTIL 3PM

## FREE-RANGE EGGS ON TOAST *GFO\**

3 free-range eggs scrambled, fried or poached, served with a side of grilled tomato on your choice of Turkish bread, Pumpkin bread, English muffin or Gluten free bread

12.5

## CORN FRITTERS

2 fritters topped with avocado smash, haloumi and tomato relish

With poached egg 2.5

19.9

## SMASHED AVOCADO TOAST *GFO\* & VO\*\**

Toasted pumpkin bread topped with smashed avocado, feta cheese & cherry tomatoes

With poached egg 2.5

19.0

## BREAKFAST BURGERS

### Classic

Fried or Scrambled egg, bacon and cheddar cheese topped with BBQ sauce nestled on toasted Turkish bread

### The Ultimate

Fried or Scrambled egg, cheddar cheese, bacon, caramelised onion, hash brown and tomato topped with BBQ sauce nestled on toasted Turkish bread

19.5

23.5

## BREAKFAST WRAPS

### Vegetarian Wrap *V*

Mushroom medley, spinach, red capsicum and fetta wrapped in toasted roti served with a fruit chutney

### Egg and Bacon Wrap

Egg, bacon, cheddar cheese and BBQ sauce wrapped in toasted roti

18.5

19.5

## BREAKFAST TACOS (3 per serve)

### Brisket Taco

Brisket, fresh tomatoes, jalapenos, tossed with fresh chilli and topped with sour cream

### Vegetarian Taco *V*

Mushroom medley, spinach and Fetta served with a fruit chutney

19.5

18.5

## BUDDAH BOWL *V & GFO\**

Roasted pumpkin, asparagus, quinoa, baby spinach, avocado, radish, medley of mushrooms sprinkled with sesame seeds and a dollop of hummus

Add smoked salmon 29.5      Add grilled chicken tenderloins 28.5

Add pulled beef 30.5      Add grilled haloumi 27.5

26.9

## DUKKAH EGGS

2 free range poached eggs, crumbed and lightly fried in spice dukkah nestled on pumpkin bread toast served with avocado and Persian feta cheese and a hummus and citrus hollandaise, sprinkled with crushed pistachio nuts

23.5



# BREAKFAST SERVED UNTIL 3PM

## WILD MUSHROOMS ✓

Exotic mushrooms and asparagus nestled on pumpkin bread served with avocado and Persian feta cheese and a hummus and citrus herb hollandaise sprinkled with pistachio nuts

With poached egg 2.5

23.9

## EGGS FLORENTINE *GFO\**

3 free range poached eggs on toasted English muffins with sautéed spinach, topped with Hollandaise sauce and a side of grilled tomato

Add pulled pork 25.9    Add smoked salmon 26.9    Add ham 24.9

21.5

## SPANISH EGGS

Free range eggs scrambled with fresh capsicum, Spanish onion, Chorizo sausage and fresh tomatoes tossed with fresh chilli served on toasted Turkish bread

23.9

## SALMON SCRAMBLE *GFO\**

Free range eggs scrambled with salmon, capers, semi dried tomatoes and baby spinach topped with Persian Feta served on toasted Turkish bread

23.9

## BIG BREAKFAST

3 free-range eggs, poached, sautéed field mushroom, bacon, sausages, hash browns, baked beans & grilled tomato on toasted Turkish bread

28.5

## BRISKET WAFFLE

Slow cooked brisket and two poached eggs on a waffle topped with chilli hollandaise and apple slaw

24.9

## WAFFLES

Stack of 2 waffles topped with fresh strawberries and blue berries drizzled with Nutella ganache and maple syrup, garnished with chocolate soil, crushed nuts and a dollop of ice cream

22.9

## BANANA BREAD, PUMPKIN BREAD, TURKISH BREAD OR GLUTEN FREE BREAD

Served toasted with apricot marmalade & butter, jam, honey or vegemite

5.9

## BREAKFAST EXTRAS

Bacon, Sausages, Ham, each 4.5    Baked beans, Smashed avocado, Spinach, Sautéed field mushroom each 3.5  
Smoked salmon 5.5    2 Hash browns 4.0    Egg 2.5    Dukkah Egg 3.5    Slice of bread 1.0    Grilled haloumi 5.5

*\*DENOTES GLUTEN FREE OPTION ADD 3.0*

*\*\*DENOTES VEGAN OPTION ADD 3.0*

# FRESH FRUIT JUICES

Your choice of apple, orange, pineapple, carrot, watermelon or blends. 9.5

**FRUIT SALAD** This combination of ingredients is a powerhouse of immune protecting properties. The Orange, Apple, Pineapple, Kiwi & Banana also a great source of vitamin C 10.5

**DETOX** Carrot, Celery, Beetroot, Ginger & Lemon it's great source of beta-carotene that is converted into vitamin A in the body which plays an essential role in regulating the digestive system. It contains vitamin A, vitamin B-6 & vitamin C 10.5

**SUPER GREEN** Kale, Pear, Celery, Cucumber, Apple & Kiwi provide a significant amount of antioxidants & nutrients including magnesium, folate, vitamin B-6 10.5

**VITAMIN C** Orange, Pineapple, Strawberry & Kiwi provide a significant amount of magnesium, vitamin C vitamin A & zinc 10.5

**WATERMELON COOLER** Watermelon is a great source of vitamin A which helps the body fight off infection. Pineapple, Orange & Lemon contain an ample amount of vitamin C 10.5

**LEMON CRUSH** The freshness of Lemon, Orange & Lemon Sorbet crushed with ice is a great source of vitamin C 10.5

# SMOOTHIES

**BANANA** Banana, honey, low fat milk, vanilla yoghurt and crushed ice 10.9

**MIXED BERRY BLAST** Blueberries, blackberries, raspberries mixed with vanilla yoghurt, apple juice and crushed ice 10.9

**MAGIC MANGO** Mango, mango nectar, mango gelati and crushed ice 10.9

**PEANUT BUTTER BANANA** Banana, peanut butter and coconut milk ✓ 10.9

Milk options available: soy, almond, lactose free add 1.0

\*DENOTES VEGAN

# CLASSIC - BURGERS, TACOS, PARMAS, WRAPS & SANDWICHES

<b>PULLED BEEF BURGER</b>	25.9
Pulled beef, cheddar cheese, tomato, BBQ sauce and caramelized onion served with fries and tomato sauce	
<b>CHEF'S BURGER</b>	24.9
Classic beef patty topped with cheddar cheese, cos lettuce, tomato and a blend of American mustard and gherkin relish served with fries and tomato sauce	
<b>SCHNITZEL BURGER</b>	24.9
Hand crumbed chicken schnitzel, cheddar cheese, slaw and yuzu mayo served with fries and tomato sauce	
<b>FISH TACOS (3 PIECES)</b>	25.0
Crumbed and fried flathead fillets topped with a tomato, red onion and coriander salsa drizzled with a sweet chili and yuzu mayonnaise on a bed of soft tacos lined with red slaw, accompanied with a lemon wedge	
<b>PULLED BEEF TACOS (3 PIECES)</b>	23.0
Pulled beef topped with a cabbage slaw, sliced radish and jalapenos drizzled with BBQ sauce	
<b>CHICKEN PARMIGIANA</b>	30.5
Panko crumbed free-range chicken breast topped with ham off the bone, Napoli sauce & egmont cheese served with fries & Chef's salad	
<b>CHICKEN SCHNITZEL</b>	29.5
served with fries & Chef's salad	
<b>MEXICAN PARMIGIANA</b>	32.5
Panko crumbed free-range chicken breast topped with ham, Napoli sauce & egmont cheese topped with sour cream, guacamole and jalapenos topped with corn chips served with fries & Chef's salad	
<b>TANDOORI CHICKEN WRAP</b>	24.5
Free-range tandoori chicken breast, yoghurt, cucumber & baby spinach & mango chutney in a toasted roti wrap served with fries	
<b>VEGETARIAN WRAP</b>	22.0
Marinated grilled eggplant, zucchini, pumpkin, semi-dried tomatoes, baby spinach, basil pesto & feta cheese in a toasted roti wrap served with fries	
<b>POACHED CHICKEN SANDWICH</b>	24.5
Poached free-range chicken breast, avocado, tomato, cos lettuce, bacon & aioli on Turkish bread served with fries	
<b>STEAK SANDWICH</b>	29.5
Char-grilled, grain fed scotch fillet served with bacon, egg tomato, cider onion, roquette, drizzled with red pepper and garlic mayonnaise on toasted Turkish bread served with fries	

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*\*\*DENOTES VEGAN OPTION ADD 3.0*

## BREAD

<b>GARLIC BREAD</b> <i>VO**</i>	13.9
Oven baked cob bread with garlic, butter, parsley & sea salt	
<b>HERB AND CHEESE BREAD</b> <i>VO**</i>	17.5
Oven baked cob bread with mozzarella cheese & herbs	
<b>GARLIC AND CHEESE BREAD</b> <i>VO**</i>	17.5
Oven baked cob bread with mozzarella cheese & chilli	
<b>CHILLI AND CHEESE BREAD</b>	17.5
Oven baked cob bread with mozzarella cheese & chilli	

## SIDES

<b>MASHED POTATO</b> (440g)	11.5
<b>SIDE OF SEASONAL VEGETABLE</b> <i>V &amp; GF</i>	12.5
<b>FRIES</b> served with tomato sauce	11.5
<b>SWEET POTATO FRIES</b> served with dipping sauce	15.5
<b>POTATO WEDGES</b> served with sweet chilli & sour cream	10.5
<b>GARDEN SALAD</b> <i>GF</i>	12.9
Mixed lettuce, tomato, cucumber, Spanish onion & carrot drizzled with lemon dressing	
<b>GREEK SALAD</b>	20.9
Tomato, cucumber, Spanish onion, capsicum, parsley, feta cheese & olives tossed with lemon & thyme dressing	
<b>SOUP OF THE DAY</b>	13.5
Served with Turkish bread	



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*\*\*DENOTES VEGAN OPTION ADD 3.0*

# SHARING PLATES, STARTERS AND PLATTERS

<b>BRUSCHETTA</b> <i>GFO* &amp; VO**</i>				19.0
Tomato, Spanish onion & basil drizzled with garlic infused olive oil, topped with feta cheese & balsamic (4 pieces)				
<b>DUO OF DIPS AND OLIVES</b>				18.9
Served with grilled Turkish bread				
<b>JAPANESE PRAWN GYOZA</b> (4 pieces)				12.9
Dumplings filled with chive & prawn served with sesame & soy dipping sauce				
<b>PULLED BEEF SLIDERS</b>				16.0
Two sliders with pulled beef, cheddar cheese and BBQ sauce served on brioche bun garnished with a cherry tomato				
<b>SALT &amp; SPICE CALAMARI</b>				19.5
Flash fried flour dusted calamari tossed with mixed spices and fresh chilli served with sweet chilli & Yuzu mayonnaise				
<b>FLAMING SAGANAKI</b>				19.5
Grilled, Greek Kefalograviera cheese served flaming with lemon wedges				
<b>BOLOGNESE NACHOS</b>				19.9
Corn chips topped with mozzarella, sour cream, guacamole and bolognese sauce				
<b>OYSTERS NATURAL</b> Oyster sizes may vary <i>GF</i>	14.0 (4)	21.0 (6)	42.0 (12)	
Served with fresh lime and chilli				
<b>OYSTERS KILPATRICK</b> Oyster sizes may vary <i>GF</i>	15.5 (4)	22.5 (6)	43.5 (12)	
Topped with bacon and a blend of Worcestershire and barbecue sauce				
<b>KOREAN CHICKEN</b>				E:20.0
Korean BBQ chicken tenderloins (3 pieces) served on a bed of fragrant rice				
<b>KOREAN CHICKEN</b>				M:32.0
Korean BBQ chicken tenderloins (4pieces) served with fragrant rice and vegetables				
<b>BEEF SHORT RIBS</b>				E:25.0
Served with a side of corn slaw				
<b>CHARCUTERIE BOARD</b>				39.0
Chef's selection of cold meats, cheese, dips, olives and toasted Turkish bread				
<b>MINI PLATTER</b>				38.0
Prawn gyoza, salt & spice calamari, pulled beef slider and Korean chicken served with dipping sauce				
<b>CHEF'S TASTING PLATTER FOR TWO</b>				58.0
Selection of dips, Turkish bread, gyoza, salt & spice calamari, beef short ribs and Korean Chicken served with dipping sauce				
<b>SEAFOOD PLATTER FOR TWO</b>				69.0
A selection of fried and grilled seafood. Flash fried Salt and Spice Calamari, King prawns, salmon fillet, prawn gyoza and Natural oysters and fish tacos accompanied by lemon and yuzu mayo and a side of chips				
<b>MEAT PLATTER FOR TWO</b>				48.0
Chicken skewer, beef short ribs, and char-grilled cevapi served with toasted Turkish bread and a side salad of olives, Spanish onion, cucumber, tomato, capsicum & parsley tossed with lemon and thyme dressing and topped with feta cheese and a side of mint yoghurt				
<b>TACO TASTING PLATTER</b>				42.0
A combination of fish and pulled beef tacos served for two				

## PASTA & RISOTTO

- VEGAN PESTO PASTA** ✓ 29.9  
Linguine tossed with pesto & garlic with chargrilled capsicum, pumpkin, fresh cherry tomatoes, olives and mushroom finished with fresh basil and topped with shaved vegan feta cheese
- LINGUINE MARINARA** GFO\* 39.5  
Black Tiger prawns, scallops, calamari, fish & local mussels sautéed in garlic & shallots in rose sauce finished with fresh tomato, parsley & garnished with a King prawn
- RIGATONI FORESTIERE** GFO\* 29.9  
Tube pasta tossed with chicken, semi-dried tomatoes, mushrooms & avocado, in a light white wine & cream sauce with a sprinkle of parmesan
- RIGATONI CALABRESE** GFO\* 29.9  
Bacon chorizo sausage, capsicum, onion, tomato, garlic, fresh chilli, olives & basil tossed in a Napoli sauce and topped with parmesan
- TRIO OF GNOCCHI** 29.9  
Pumpkin, spinach & potato gnocchi served with semi-dried tomatoes, pumpkin, spinach & parmesan in creamy white wine sauce with a touch of Tabasco & almond flakes
- LINGUINE CARBONARA** GFO\* 27.9  
Sautéed mushrooms & bacon with onion, garlic in cream & white wine sauce finished with parmesan & egg yolk
- LINGUINE BOLOGNESE** GFO\* 27.5  
Ground beef cooked in rich Napoli sauce tossed with parmesan cheese & fresh basil
- LASAGNE** 27.5  
Layers of fresh pasta & ground beef, mozzarella cheese, béchamel & Napoli sauce served with Chef's salad
- PUMPKIN, MUSHROOM & FETA RISOTTO** GFO\* & VO\*\* 30.9  
Roasted pumpkin, mushrooms semi-dried tomatoes, spinach, pine nuts cooked in vegetable stock, topped with feta & fried sage

\*DENOTES GLUTEN FREE OPTION ADD 3.0

\*\*DENOTES VEGAN OPTION ADD 3.0

# MAINS

## FISH OF THE DAY

Ask your waiter for today's catch. Pan seared, served on a bed of potato mash and seasonal vegetables finished with cherry tomatoes, sliced radish, dressed with citrus Hollandaise sauce and balsamic glaze

39.0

## SEAFOOD CHOWDER

Creamy seafood chowder of mussels, fresh fish fillet and black tiger prawns served with toasted Turkish Bread

30.5

## CALAMARI

Flash fried calamari garnished with fresh chilli and lime served with Chef's salad, chips and chilli & yuzu mayonaise

31.5

## PORTERHOUSE

Char-grilled 350-gram grain fed Porterhouse steak served with fries, & cream mushroom sauce and Chef's Salad

42.9

## SIZZLING STEAK

350-gram Scotch fillet, char-grilled and served sizzling, accompanied with our signature butter sauce and a side of chat potatoes

45.0

## BEEF SHORT RIBS

Fall apart tender Hickory BBQ smoked beef short ribs served with a corn slaw and potato wedges

33.5

## LAMB SHANK

Slow braised lamb shanks in a rich red wine Napoli sauce in a mirepoix of vegetables served with roasted chat potatoes

35.9

## CHICKEN SCALLOPINI

Thinly sliced chicken breast in a cream sauce with bacon and semi dried tomato garnished with spring onion and wilted spinach served on a bed of potato mash

32.9

## SWEET CHILLI CHICKEN

Grilled chicken fillet cooked in a creamy sweet chilli sauce served with fragrant rice and vegetables

33.9

## BUTTER CHICKEN

Traditional slow cooked butter chicken flavoured with a blend of spices and a dollop of yoghurt complemented with rice and roti bread

33.9

## NASI GORENG

Indonesian fried rice with prawns, chicken, mixed Asian greens, garlic & chilli topped with an egg omelette and tomato

31.9

## VEGETARIAN NASI GORENG

Indonesian fried rice with tofu and mixed Asian greens, garlic & chilli

27.9



# WOOD FIRED PIZZA

<b>CHILLI PRAWN</b> <i>GFO*</i>	28.5
Tomato, mozzarella cheese, Tiger prawns, snow peas, spring onion, cherry tomato, onion, garlic, chilli & coriander	
<b>TANDOORI CHICKEN</b>	28.5
Tomato, mozzarella cheese, red onion, pineapple, tandoori marinated chicken topped with yoghurt & spring onion	
<b>VOLCANO</b> <i>GFO* &amp; VO**</i>	26.5
Tomato, mozzarella cheese, capsicum, onion, hot salami, sautéed mushrooms, olives, buffalo mozzarella & chilli	
<b>TROPICAL DELIGHT</b> <i>GFO*</i>	22.9
Tomato, mozzarella cheese, Virginia ham & pineapple	
<b>CAPRICCIOSA</b>	24.9
Tomato, mozzarella cheese, Virginia ham, hot salami, olives, sautéed mushrooms & mixed herbs	
<b>SMOKED SALMON</b> <i>GFO*</i>	27.9
Tomato, mozzarella cheese, spinach, onion & capers topped with Tasmanian smoked salmon & pesto	
<b>VEGETARIAN</b> <i>GFO* &amp; VO**</i>	25.9
Tomato, mozzarella cheese, spinach, Spanish onions, grilled eggplant, zucchini, pumpkin & pesto	
<b>LAMB TZATZIKI</b>	28.5
Tomato base, slow cooked lamb, Spanish onion, roasted peppers and cherry tomato topped with tzatziki sauce.	
<b>PROSCIUTTO</b>	27.9
Tomato, buffalo mozzarella & fresh basil topped with thinly sliced prosciutto, parmesan, rocket & olive oil	
<b>MEAT LOVERS</b>	27.9
Tomato, mozzarella cheese, onion, spiced beef, sausage, bacon, ham & salami topped with BBQ sauce	
<b>NAPOLITANA</b> <i>GFO*</i>	25.9
Tomato, mozzarella cheese, fresh basil, parmesan and buffalo mozzarella cheese topped with olive oil	
<b>GARLIC PIZZA</b> <i>GFO* &amp; VO**</i>	17.9
Mozzarella cheese, parsley & lots of garlic	
<b>NUTELLA PIZZA</b>	17.9
Wood fired pizza topped with Nutella ganache, fresh bananas & strawberries	

*\*DENOTES GLUTEN FREE OPTION ADD 3.0*

*\*\*DENOTES VEGAN OPTION ADD 3.0*

## KIDS MENU

BACON & EGGS (Scrambled, fried or poached) * Served till 3pm	12.5
SAUSAGES & EGGS (Scrambled, fried or poached) * Served till 3pm	12.5
WAFFLES * Served till 3pm	12.9
Served with strawberries and Nutella ganache, garnished with chocolate soil, crushed nuts and vanilla ice cream	
CHICKEN PARMA WITH CHIPS & SALAD	17.9
Lightly crumbed free-range chicken breast topped with Napoli sauce and mozzarella cheese served with chips and salad	
FISH WITH CHIPS & SALAD	16.9
Crumbed flat head tails served with chips and salad	
CHEESE BURGER	15.9
Beef patty, cheese and tomato sauce on a toasted soft bun served with chips	
CHICKEN NUGGETS & CHIPS	11.0
BOLOGNAISE (Rigatoni or linguine) <i>GFO*</i>	11.9
NAPOLI (Rigatoni or linguine) <i>GFO*</i>	11.9
CARBONARA (Rigatoni or linguine) <i>GFO*</i>	11.9
BUTTER ONLY (Rigatoni or linguine) <i>GFO*</i>	11.9
KIDS PIZZAS <i>GFO*</i>	
Napolitana	12.9
Margherita, Garlic, Nutella	10.9
Extra toppings	2.0

*PLEASE ASK OUR STAFF FOR AN INCLUSIVE KIDS COLOURING IN BOOK*

## DESSERTS

CAKES <i>GFO*</i>	
See our cake display for today's selection served with your choice of vanilla ice cream or cream	
MINI CAKES <i>GFO*</i>	
See an assortment of individual cakes in our display served with your choice of ice cream or cream	
Cakes served with your choice of gelati add 2.5	
CUP CAKES AND MUFFINS	8.5
COOKIES	4.5

*\*A selection of gluten free cakes available. Please ask our staff.*

*\*DENOTES GLUTEN FREE OPTION ADD 3.0*

## HOT DRINKS

AFFOGATO	7.5	DIRTY CHAI	5.5
CAPPUCCINO	5.5	CAFE LATTE	5.5
HOT CHOCOLATE/WHITE HOT CHOCOLATE	5.5	ESPRESSO	4.5
FRANGELICO AFFOGATO	15.5	CHAI LATTE Spice or Vanilla	5.5
VIENNA COFFEE OR CHOCOLATE	5.5	LIQUEUR COFFEE	12.9
TUMERIC LATTE	5.5	MATCHA LATTE	5.5

### EXTRAS

Large glass 1.0   Soy milk 1.0   Lactose-Free milk 1.0   Extra shot 1.0   Honey 0.5   Almond milk 1.0

## TEAS

<b>ENGLISH BREAKFAST</b> Full bodied, with a smooth finish pure black tea	5.0
<b>SUPREME EARL GREY</b> Elegantly balanced with a twist of citrus, pure black tea, marigold flowers, citrus peel & natural bergamot flavour	5.0
<b>HONEY DEW GREEN</b> Ripe, luscious apricot flavour green tea with highlights of melon & apricot	5.5
<b>ORIENTAL JASMINE GREEN</b> A refined and balanced green infused with the delicate scent of jasmine wafting through a moonlit laneway at midnight	5.5
<b>LEMONGRASS &amp; GINGER</b> Citrus overtones with a subtle spicy finish. Lemongrass, ginger, rosehip & hibiscus	5.5
<b>PEPPERMINT</b> Refreshing, aromatic herbal infusion that explodes with flavour	5.5
<b>CHAMOMILE</b> A palate pleaser with a deliciously smooth flavour profile	5.5

## COLD DRINKS (NON ALCOHOLIC)

SAN PELLEGRINO (sparkling water) 250ml 4.5 750ml 10.0

SOFT DRINKS BY THE GLASS (raspberry, fanta, lemon squash) 4.5

SOFT DRINKS BY THE BOTTLE (coke, coke no sugar, lemonade, soda water) 7.9

LEMON LIME BITTERS 7.9

ICED 8.9

Coffee, Long Black, Latte, Chocolate, Mocha, Chai, Matcha

ICED TEA 5.5

Organic peach or lemon

SPIDERS 8.9

Cola, Lime, Raspberry, Lemonade, Blue Heaven

DRY GINGER ALE 7.9

## CLASSIC MILK SHAKES

Choice of Chocolate, Caramel, Strawberry, Lime, Blue Heaven, Coffee, Vanilla, Banana 10.0

## GOURMET SHAKES

NUTTY COW 11.5

Chocolate ice cream, Nutella, cocoa powder

COOKIES AND CREAM 11.5

Vanilla ice cream with crushed Oreo cookies

PEANUT BUTTER 11.5

Vanilla ice cream, peanut butter, banana and honey

EXPRESSO 11.5

Chocolate ice cream, caramel, coffee

## THICK SHAKES

Choice of Chocolate, Caramel, Strawberry, Lime, Blue Heaven, Coffee, Vanilla, Banana 10.5

## SMOOTHIES

Banana, Mango, Mixed Berries, Groovy Green (refer to breakfast page) 10.9

## FRESH JUICES

Seasonal fruits and vegetables (refer to breakfast page) 9.5



## BEERS

PERONI PREMIUM (Italy)	7.5	CARLTON DRAUGHT (Australia)	5.5
CASCADE PREMIUM LIGHT (Australia)	5.5	CROWN LAGER (Australia)	5.5
JAMES BOAG'S PREMIUM (Australia)	5.5	PURE BLONDE (Australia)	4.5
VICTORIA BITTER (Australia)	15.5	CORONA (Mexico)	5.5
ASAHI PREMIUM (Japan)	5.5	HEINEKEN (Holland)	12.9
GREAT NORTHERN LAGER (Australia)	5.5	FURPHY ALE (Australia)	5.5

## CIDER

APPLE (330ml)	10.9
PEAR (330ml)	10.9

## NON ALCOHOLIC BEERS

HEAPS NORMAL QUIET XPA	10.5
HEINEKEN	10.0

## MOCKTAILS

<b>PINA COLADA MOCKTAIL</b> Pineapple, pineapple juice, coconut cream - garnished with a pineapple wedge	13.0
<b>DEATH BY CHOCOLATE</b> Chocolate syrup, milk, whipped cream, sugar syrup topped with chocolate flakes and edible flowers	13.0
<b>PEARL DROP</b> Apple juice, cranberry juice, lime juice, sugar syrup, popping pearls	13.0
<b>MANGO COLADA</b> Mango, pineapple juice, coconut water, coconut cream, lime juice, mango popping pearls	13.0
<b>BLUE HAWAII</b> Non-alcoholic blue curacao syrup, Lime juice, pineapple juice, coconut water, coconut cream - garnished with edible flowers	13.0
<b>VIRGIN MOJITO</b> Coconut water, orange juice, sugar syrup - garnished with dried coconut flakes	13.0
<b>MANGO DAIQUIRI MOCKTAIL</b> Mango, lime juice, maple syrup, mango popping pearls - garnished with a lime wheel	13.0
<b>MUDSLIDE</b> Vanilla ice cream & iced coffee. Whipped cream optional	13.0

# COCKTAILS

## APEROL SPRITZ

Aperol, prosecco, soda

19.0

## COSMOPOLITAN

Smirnoff, Cointreau, lime juice, sugar syrup, cranberry juice

22.0

## JAPANESE SLIPPER

Midori, Cointreau, lemon juice

20.0

## PINA COLADA

Bacardi rum, ice cream, coconut cream and fresh pineapple juice

19.0

## LONG ISLAND ICE TEA

Tequila, Cointreau, Gin, Bacardi rum, Vodka, crushed lemon & topped with coke

23.0

## BLONDE SANGRIA

Peach Schnapps, apple juice & fresh mint with orange & lemon slices on ice, topped with pink Moscato

20.0

## MOJHITO SLUSHIE

Bacardi rum, fresh mint and lime, blended with lemon gelato and ice

20.0

## TOBLERONE

Frangelico, Kahlua, Baileys, honey, chocolate & cream

22.0

## FRUIT TINGLE

Vodka, Blue Curacao, grenadine & lemonade

23.0

## TWINKLE TOES

Midori, peach Schnapps, lime juice & apple juice

20.0

## MANGO BERRY MAGIC

Malibu, strawberry liqueur, mango nectar, fresh strawberries

20.0

## MANGO DAIQUIRI

Bacardi, mango Liqueur, mango nectar & mango gelati

20.0

## ESPRESSO MARTINI

Galliano Ristretto, Vodka, fresh espresso coffee & sugar

22.0

## CHAMPAGNE SPARKLING WINE

### MORGAN'S BAY Sparking Cuvée

Soft and flavoursome with citrus aromas and a refreshing crisp finish

South Eastern Australia



13.0



30.9

### CAVALIERE D'ORO PROSECCO

The Sterling Prosecco offers aromas of white peach, honeydew and juicy pear

Veneto, Italy

15.0

42.5

## WHITE WINES

### MORGAN'S BAY Sauvignon Blanc

Light to medium bodied, with tropical fruit flavours and an elegant crisp clean finish

South Eastern Australia



150mL



250mL



13.0

14.5

30.9

### 821 SOUTH Sauvignon Blanc

Crisp with ripe citrus and tropical fruits, a delicious cool climate Sauvignon Blanc

Marlborough

14.0

13.5

36.9

### SQUEALING PIG Sauvignon Blanc

Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes

Marlborough, New Zealand

14.9

16.9

41.9

### MORGAN'S BAY Chardonnay

Vibrant fruit flavours with supporting oak and a refreshing finish

Eastern Australia

13.0

14.5

30.9

### AUDREY WILKINSON Chardonnay

Vibrant, attractive nose of white peach, honeydew melon and cashews

Yarra Valley, VIC

14.9

16.9

41.0

### CAPE SCHANCK Pinot Grigio

Lovely spiced pear aromas mix with a racy red apple acidity on the palate

Mornington Peninsula, VIC

14.5

16.9

40.0

### T GALLANT JULIET Moscato

Deliciously delicate and refreshing Juliet Moscato is a sweet yet crisp wine

South Eastern Australia

14.9

16.9

40.0

### AUDREY WILKINSON Pink Moscato

The palate is delicate with fresh red fruits and a hint of spritz and crunchy acid as a feature

Hunter Valley, NSW

14.9

16.9

40.0



## ROSÉ WINES

### SQUEALING PIG Pinot Noir Rosé

This Rosé has fruity aromas on the nose, with a vibrant palate of cranberry and red cherry

Marlborough, New Zealand



150ml



250ml



38.9

### DEVIL'S LAIR PIG Honeybomb Rosé

Deliciously delicate and refreshing Juliet Moscato is a sweet yet crisp wine

Western Australia

14.9

16.9

41.0

## RED WINES

### MORGAN'S BAY Shiraz Cabernet

Rich and mouthfilling with spice and plum fruit flavours and a touch of oak on the nose

South Eastern Australia

13.0

14.5

30.9

### CAPE SCHANCK by T'Gallant Pinot Noir

Strawberries and raspberries with subtle oak and spice that carries through to the palate

Mornington Peninsula, VIC

39.9

### ST. HUBERTS "THE STAG" Pinot Noir

Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes

Yarra Valley, VIC

14.5

16.9

39.9

### WYNNS "The Banker" Cabernet Sauvignon

Vibrant purple, with blackberry and savoury spice aromas

Coonawarra, SA

14.5

16.9

43.5

### WOLF BLASS Private Release Merlot

The palate is fleshy and mouth filling with flavours of plum, sweet spice and creamy vanillin oak

South Australia

41.0

### PENFOLDS Bin 128 Coonawarra Shiraz

Lovely spiced pear aromas mix with a racy red apple acidity on the palate

South Australia

60.0



## ALLERGY INFO

WE ARE HAPPY TO CATER TO SPECIAL DIETARY REQUIREMENTS. **HOWEVER, IT IS THE RESPONSIBILITY OF THE DINNER TO INFORM US OF DIETARY CONCERNS SO THAT WE ARE AWARE AND CAN ACCOMIDATE.** OUR KITCHEN HANDLES NUTS, SEAFOOD, SHELLFISH, SESAME, WHEAT, EGGS, FUNGI & DAIRY PRODUCTS. PLEASE ENSURE YOU ARE OK WITH ALL INGREDIENTS BEFORE YOU ORDER. WE CAN NOT VOID MEALS ONCE COOKED IF INGREDIENTS ARE NOT TO YOUR LIKING.

## RETURNS AND DISCOUNT INFO

PLEASE LET US KNOW IMMEDIATELY IF YOU ARE NOT HAPPY WITH YOUR MEAL. WE PROVIDE 100% REFUND OR REPLACEMENT ON ALL UNEATEN MEALS. ONLY A PARTIAL REFUND/DISCOUNT IS OFFERED WHEN MEALS ARE PARTIALLY CONSUMED. WE DISCOUNT ONLY WHAT IS LEFT ON THE PLATE AND WE DO NOT VOID MEALS ONCE THEY HAVE BEEN FULLY CONSUMED.

## HALAL INFO

PLEASE ASK FOR OUR HALAL MENU. ALL HALAL MEALS ADHERE TO STRICT HALAL FOOD HANDLING PROCEDURES.

## VEGAN, VEGETARIAN AND GLUTEN FREE INFO

A large range of options available on our menu as VO, GFO, V .

## SURCHARGE INFO

15% SURCHARGE, NO DISCOUNTS OR PROMOS ON PUBLIC HOLIDAYS