



# THE MAIN

Restaurant & Cafe Bar

A 1.59% Payment processing fee will apply for all card transactions.





## BREAKFAST SERVED UNTIL 3PM

### FREE-RANGE EGGS

Your choice of free-range eggs, scrambled, fried or poached on toasted sourdough bread

GLUTEN FREE TOAST ADD 2.00

11.90

### BREAKFAST EXTRAS

Bacon, ham, baked beans, avocado, spinach, sautéed mushrooms, grilled tomato 4.50 ea  
Smoked salmon 9.90 Cevapi sausage 5.90 Home made Hash browns 4.90  
Hollandaise sauce 1.50

### HALLOUMI, green cabbage & zucchini fritters w/poached eggs (v)

Salsa Verde, Moroccan spiced yoghurt, sumac and toasted seeds and sweet potato crisps  
Add avocado and bacon 7.90

20.00

### EGGS BENEDICT

Poached eggs on English muffins with Virginian ham, topped with Hollandaise sauce

18.90

### SAUTEED CAULIFLOWER (v)

W/kale, marinated fetta, pomegranate, quinoa, tahini yoghurt, sweet potato hummus, spiced nuts, medley beets & poached eggs

21.90

### SMASHED AVOCADO (v)

W/corn and dill salsa. Beetroot hummus, marinated fetta, spiced nuts and seeds on grain toast  
Add poached egg 3.00

19.90

### HOUSE BIRCHER MUESLI (v)

W/rhubarb. Dried cranberries, slivered almonds, honey yoghurt and pistachios

16.90

### ACAI BOWL (gf) (vg)

W/coyo, house made granola, peanut butter and seasonal fruit

18.90

### SHAKSHUKA (v)

Eggs gently poached in a base of tomatoes, onion, eggplant, red capsicum and spices w/ warmed Turkish bread  
Add chorizo 4.00

19.90

### BANANA PANCAKES

Peanut butter cream cheese, seasonal fruit, peanut and hazelnut crumble and maple syrup

17.90

(v) vegetarian (vg) vegan (df) dairy free (gf) gluten free



## FRESH FRUIT JUICES

APPLE JUICE	10.90
ORANGE JUICE	10.90
PINEAPPLE JUICE	10.90
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	10.90
SUPER GREEN Spinach, Pear, Celery, Cucumber, Apple & Kiwi provide a significant amount of antioxidants & nutrients including magnesium, folate, vitamin B-6 & vitamin C	10.90
VITAMIN C. Orange, Pineapple, Strawberry & Kiwi provide a significant amount of magnesium, vitamin C, vitamin A & zinc	10.90
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	10.90
THE BOMB Pineapple, Cucumber, Spinach, Green Apple, Mint and Orange	10.90
IMMUNITY ROCKET Beetroot, Celery, Parsley, Green Apple, Ginger	10.90
ZINGER Carrot, Green Apple, Lime, Ginger	10.90
GREEN GIANT Kale, Spinach, Parsley, Cucumber, Green Apple, Asparagus, Celery	10.90
REFRESHER Carrot, Celery, Green Apple, Orange, Ginger, Watermelon, Pineapple, Beetroot, Strawberries	10.90

## CRUSHES

LEMON CRUSH The freshness of Lemon, Orange & Lemon Sorbet crushed with ice is a great source of vitamin C	10.90
BERRY CRUSH The freshness of fresh berries, apple & lemon sorbet crushed with ice	10.90
WATERMELON CRUSH Freshly juiced Watermelon, Tropical juice, Sorbet with ice	10.90
TROPICAL CRUSH Mango, Banana, Strawberries, Watermelon, Sorbet with ice	10.90





## THE HOUSE SPECIALS

<b>TANDOORI CHICKEN ROTI</b> Minted raita, grilled pumpkin, baby spinach leaves wrapped in roti served with chips	15.90
<b>BEEF BURGER</b> Grilled Angus Beef with caramelised onion, tomato, pickles, mustard, American cheese and mixed lettuce served with fries	24.90
<b>STEAK SANDWICH</b> Grilled Scotch fillet with fried egg, bacon, tasty cheese, caramelised onion, pickles, garlic aioli, mustard, cos lettuce & tomato served with fries	24.90
<b>MUSTARD CHICKEN BURGER</b> Crispy fried chicken, bacon, American cheese, American mustard, pickles, onion, lettuce and mayo Served with fries	23.90

## KIDS MENU

( AGES 16 AND UNDER )

CHICKEN NUGGETS & CHIPS	13.90
BATTERED FLATHEAD TAILS WITH TARTARE & CHIPS	14.90
CHICKEN PARMIGIANA & CHIPS	14.90
FLOUR DUSTED CALAMARI & CHIPS	14.90
BUTTER ONLY (Rigatoni, Linguine)	9.90
BOLOGNAISE (Rigatoni, Linguine)	11.90
NAPOLI (Rigatoni, Linguine)	9.90
CARBONARA (Rigatoni, Linguine)	11.90





## SHARING PLATES

BOWL OF CHIPS Served with tomato sauce & chipotle mayonnaise	9.90
SOUP OF THE DAY Served with crusty bread	13.90
TRIO OF DIPS Served with freshly baked sesame bread	19.90
WEDGES Served with sweet chilli & sour cream	12.90
VEGETARIAN SPRING ROLLS Spring roll pastry filled with julienne vegetables & Rice noodle fried in vegetable oil served with soy sesame sauce	15.90
JAPANESE PRAWN GYOZA Grilled dumplings filled with chives, prawn & coriander served with soy sesame sauce	15.90
PAN-FRIED GARLIC PRAWNS* Fennel, salt, chilli, garlic, lemon served with side salad	22.90
BAKED MUSHROOMS* Swiss brown mushrooms with home made ricotta & fetta cheese topped with semi-dried tomatoes, wild roquette & crushed cashew nuts drizzled with balsamic glaze	15.90
EGGPLANT CHIPS Served with chipotle mayonnaise	15.90
CHAR-GRILLED CHILLI CHICKEN RIBS Chicken ribs served with side salad	15.90
SWEET POTATO FRIES Served with aioli sauce	14.90
CRUMBED SAGANAKI SKEWERS Olives and semi-dried tomatoes	16.90

\* DENOTES GLUTEN FREE OPTION





# SALADS

## CAESAR SALAD

18.90

Cos lettuce, crispy bacon, shaved parmesan, croutons, home made caesar dressing topped with a poached egg & anchovies

GRILLED CHICKEN ADD 7.90

SMOKED SALMON ADD 9.90

## WARM SPICED BEEF SALAD (gf)

25.90

w/ soba noodles, Asian slaw, coriander, red chilli, peanuts, spring onion and crispy shallots

## MOROCCAN SPICED CHICKEN (gf)

25.90

w/ quinoa, rocket, sweet potato, cherry tomatoes and preserved lemon dressing

## CALAMARI SALAD

27.90

Flour dusted calamari w/ Napa cabbage, red cabbage, mixed lettuce, fetta, Spanish onion and carrot w/ lime and sweet chilli gazpacho dressing

## SUPERFOOD SALAD (vg) (gf)

24.90

Spinach, roquette, avocado, edamame beans, cucumber, grilled asparagus, wild rice, quinoa, smoked almonds and chickpeas, tossed in apple cider and olive oil dressing

+grilled chicken 7.90

+grilled lamb 9.90

+smoked salmon 9.90



## PASTA & RISOTTO

<b>LINGUINE MARINARA</b>	38.90
Black Tiger prawns, scallops, calamari, Morten Bay bug, King prawn & mussels sautéed with garlic & shallots in olive oil & white wine with fresh basil, parsley	
<b>RIGATONI ADAMO</b>	26.90
Served with sautéed chicken, semi-dried tomatoes, snow peas, Prosciutto & spinach in Napoli cream sauce	
<b>RIGATONI FORESTIERE</b>	25.90
Sautéed chicken fillet with shallots, mushrooms, avocado & garlic tossed in a light white wine & cream sauce	
<b>LINGUINE CHILLI GARLIC</b>	24.90
Baby spinach, parmesan, sautéed broccolini, peas, fresh chilli, garlic & olive oil	
<b>BOLOGNESE / CARBONARA</b>	21.90
<b>SICILIANO</b>	29.90
Garlic sauce, chilli, capers, semi-dried tomatoes, bacon, tossed in Napoli sauce	
<b>SEAFOOD &amp; CHICKEN PAELLA</b>	35.90
Black tiger prawns, Morten Bay bug, calamari, mussels, scallops & chicken with chorizo sausage, capsicum, smoked paprika & garden peas	

GLUTEN FREE PASTA ADD 4.0





## MAINS

FISH OF THE DAY Ask your waiter for today's catch

market price

### SCOTCH FILLET 300g

39.90

W/rosemary chat potato, char-grilled corn served with your choice of sauce; mushroom, pepper, red wine jus or garlic butter

### USA PORK RIBS

38.90

Ribs marinated in our home made rub cooked in sticky BBQ sauce served with chips & Chef's salad

### SEAFOOD BASKET

42.90

Tempura battered prawns, grilled scallops, battered flathead, grilled Moreton Bay bug, grilled King prawn, pan-fried mussels, flour dusted calamari served with chips, Chef's salad, home made tartare sauce & cocktail sauce

### CHICKEN PARMIGIANA

26.90

Crumbed free-range chicken breast topped with house made Napoli sauce & mozzarella cheese served with chips & Chef's salad  
Add ham 4.50

### HONEY GINGER TOFU AND VEGGIE STIR FRY (vg)

29.90

W/asparagus, carrots, spring onion, garlic, brown rice

BEEF ADD 9.90

### MOROCCAN LAMB SHANK

31.90

Moroccan lamb shank served with mash potato and sautéed vegetables

## BREADS

### GARLIC BREAD

8.90

Oven baked French roll with garlic, butter, parsley & sea salt

### HERB AND CHEESE BREAD

9.90

Oven baked French roll with mozzarella cheese and herbs





## WOOD FIRED PIZZA

- |    |   |       |
|----|---|-------|
| 1  | PUTTANESCA  | 21.90 |
|    | Cherry tomatoes, anchovies, olives, capers, basil, chilli, fior di latte, caramalised onion                     |       |
| 2  | BUFFALO MOZZARELLA  | 19.90 |
|    | Tomato, Mozzarella cheese, buffalo mozzarella & mixed herbs   |       |
| 3  | BRUSCHETTA PIZZA  | 20.90 |
|    | Garlic, Mozzarella cheese, Roma tomatoes, onion & feta topped with olive oil, balsamic glaze & fresh basil      |       |
| 4  | PROSCIUTTO  | 23.90 |
|    | Tomato, buffalo Mozzarella topped with thinly sliced prosciutto, parmesan, roquette, olive oil & balsamic glaze |       |
| 5  | VOLCANO   | 22.90 |
|    | Tomato, Mozzarella cheese, capsicum, onion, hot salami, sautéed mushrooms, olives & chilli                      |       |
| 6  | POTATO ROSEMARY & SEA SALT  | 20.90 |
|    | Mozzarella cheese, caramalised onion, topped with fresh rosemary, fetta cheese, semi-dried tomatoes & pepper    |       |
| 7  | AUSSIE  | 21.90 |
|    | Tomato, Mozzarella cheese, ham, bacon, egg  |       |
| 8  | CAPRICCIOSA   | 21.90 |
|    | Tomato, Mozzarella cheese, Virginia ham, hot salami, olives, sautéed mushrooms & mixed herbs                    |       |
| 9  | BBQ CHICKEN   | 21.90 |
|    | Chicken, tomato, Mozzarella cheese, mushroom & pineapple topped with BBQ sauce                                  |       |
| 10 | VEGETARIAN  | 20.90 |
|    | Tomato, Mozzarella cheese, mushroom, spanish onion, capsicum, olives, mixed herbs, garlic & olive oil           |       |
| 11 | SEAFOOD   | 26.90 |
|    | Tomato, Mozzarella cheese, asparagus, prawns, Scallops, Mussels, calamari & garlic, parsley, lemon              |       |
| 12 | MEAT LOVERS   | 25.90 |
|    | Tomato, Mozzarella cheese, onion, sausage, bacon, ham & salami topped with BBQ sauce                            |       |
| 13 | GARLIC & HERB PIZZA   | 14.90 |
|    | Mozzarella cheese, garlic & herbs   |       |

GLUTEN FREE PIZZA BASE ADD 5.0





## DESSERTS

### HOUSE MADE LEMON LIME SYRUP

13.90

Lemony, limey, syrupy, old fashioned dense pound cake

### NUTELLA PIZZA

16.90

Wood fired pizza topped with Nutella, fresh bananas & strawberries

### LIME CREME BRULEE

16.90

French creamy custard dessert topped with caramelised sugar, served with a lime sorbet

### HOUSE MADE OREO CHOCOLATE MOUSSE

12.90

Served with vanilla bean ice cream

### HOUSE MADE CHOCOLATE BROWNIE

13.90

W/vanilla bean ice cream, fresh berries

CAKES ON DISPLAY (Ask Staff)



## HOT DRINKS

AFFOGATO	5.90	CAFE LATTE	4.20
CAPPUCCINO	4.20	ESPRESSO	4.20
HOT CHOCOLATE	4.20	CHAI LATTE	4.40
FRANGELICO AFFOGATO	11.90	LIQUEUR COFFEE	11.90
VIENNA COFFEE OR CHOCOLATE	5.90		

## EXTRAS

MUG 0.9   DECAFE 0.6   SOY MILK 0.8   ALMOND MILK 0.8   LACTOSE FREE MILK 0.8

## TEAS

<b>ENGLISH BREAKFAST</b> Full bodied, with a smooth finish pure black tea	4.70
<b>SUPREME EARL GREY</b> Elegantly balanced with a twist of citrus, pure black tea, marigold flowers, citrus peel & natural bergamot flavour	4.70
<b>MALABAR CHAI</b> A spicy & complex body, with a deliciously smooth finish of the pure black tea, cardamon, cloves, cinnamon, star anise, rose petals, ginger & natural chai	4.70
<b>HONEY DEW GREEN</b> Ripe, luscious apricot flavour green tea with highlights of melon & apricot	4.70
<b>ORIENTAL JASMINE GREEN</b> A refined and balanced green infused with the delicate scent of jasmine wafting through a moonlit laneway at midnight.	4.70
<b>LEMONGRASS &amp; GINGER</b> Citrus overtones with a subtle spicy finish. Lemongrass, ginger, rosehip & hibiscus	4.70
<b>CITRUS MINT</b> Refreshing, summery and crisp, recline in the shade with this flavour explosion	4.70
<b>TAIWAN DONGDING OOLONG</b> Heady, fruity and sweet, this luscious oolong is grown in the mountains and tastes like heaven	4.70





## COLD DRINKS (NON ALCOHOLIC)

FRESH JUICES (Seasonal fruits & vegetables)

refer to breakfast page

MINERAL WATERS: Sparkling, Chinotto, Limonata, Aranciata Rossa	4.90
SPARKLING MINERAL WATER 750ml	10.90
SOFT DRINKS Coke, Soda, Raspberry, Lemonade, Lemon Squash, Dry Ginger Ale	4.20
SOFT DRINKS 330ML BOTTLE Diet Coke, Coca Cola, Coke Zero	4.70
MILK SHAKES Chocolate, Caramel, Strawberry, Lime, Blue Heaven, Coffee, Vanilla, Banana	7.90
THICK SHAKES Chocolate, Caramel, Strawberry, Lime, Blue Heaven, Coffee, Vanilla, Banana	8.90
SMOOTHIES Banana, Mango, Strawberry	9.90
ICED Coffee, Chocolate, Mocha	7.90
ICED TEA Peach or Lemon	5.90
SPIDERS Cola, Lime, Raspberry, Lemonade, Blue Heaven	7.90

## BEER

CASCADE PREMIUM LIGHT AUS	8.90	CROWN LAGER AUS	8.90
JAMES BOAG'S PREMIUM LIGHT AUS	8.90	JAMES BOAG'S PREMIUM AUS	8.90
PURE BLONDE AUS	8.90	VICTORIA BITTER AUS	8.90
ASAHI PREMIUM JPN	10.90	PERONI NASTRO AZZURO ITA	10.90
CORONA MEX	10.90	LITTLE CREATURES AUS	10.90
STELLA ARTOIS BAL	10.90	HOEGAARDEN BEL	10.90
COOPERS PALE ALE AUS	9.90	COOPERS SPARKLING AUS	8.90
FURPHY'S AUS	9.90	CARLTON DRY AUS	9.90

## CIDER/KOMBUCHA

REKORDERLIG CIDER Dry Apple 330ml	9.90	REKORDERLIG CIDER Passionfruit 330ml	9.90
REKORDERLIG CIDER Wild Berries	9.90	REKORDERLIG CIDER Strawberry & Lime 330ml	9.90
330ml ALCOHOLIC GINGER MOJITO	9.90	ALCOHOLIC BLOOD ORANGE	9.90





## COCKTAILS

<b>GIN COOLER</b>	19.90
Hendricks gin, fresh mint, cucumber & fresh lime, topped with tonic water	
<b>MEXICAN SUNRISE</b>	17.90
Tequila, Cointreau, orange juice, pineapple juice & raspberry	
<b>ROSE MOJITO</b>	18.90
Havana Club rum, Absolut vodka, fresh strawberries, lime & mint muddled with brown sugar & rose syrup	
<b>NEGRONI</b>	17.90
Campari, Bombay gin, vermouth, fresh orange slices topped with soda	
<b>BERRY BLISS</b>	19.90
Absolut vodka, Amerie berry aperitif, fresh berries, cranberry & pineapple juice topped with champagne	
<b>FRUIT TINGLE</b>	16.90
Absolut vodka & blue curacao topped with lemonade & a dash of raspberry	
<b>COSMOPOLITAN</b>	17.90
Absolut vodka, Cointreau, fresh lime juice & cranberry	
<b>APEROL SPRITZ</b>	17.90
Aperol, fresh orange, Prosecco & a dash of soda	
<b>THE SIDECAR</b>	20.90
VSOP cognac, cointreau, fresh lemon juice, sugar topped with soda	
<b>ESPRESSO MARTINI</b>	18.90
Absolut vodka, white crème de cacao, Kahlua liqueur with a double shot of espresso	
<b>CHAMBORD DELIGHT</b>	19.90
Absolut vodka, Rose water, mixed berries, mint, simple syrup, Chambord liqueur topped with soda water	
<b>ORANGE &amp; LIME CAIPIROSKA</b>	18.90
Absolut vodka, lime, fresh orange, orange blossom water , brown sugar muddled topped with fresh soda	





## CHAMPAGNE & SPARKLING WINE

TAYLOR FERGUSON Brut Cuvée

South East Australia



10.90



33.90

JACQUELINE Brut

France

12.90

44.90

CASA CANEVAL Prosecco

Italy

13.90

46.90

## CHARDONNAY

COOKOOTHAMA

South East Australia



10.90



33.90

SERAFINO

McLaren Vale

13.90

46.90

## SAUVIGNON BLANC

COOKOOTHAMA

South East Australia



10.90



33.90

MANSION HOUSE

Marlborough, NZ

13.90

46.90

## VARIETIES

PASQUA Pinot Grigio

Italy



11.90



39.90

AUDREY WILKINSON Pink Moscato

Hunter Valley, NSW

13.90

46.90

LISTEL Rose

France

13.90

46.90

MAJELLA Riesling

Coonawarra

12.90

44.90





## CABERNET SAUVIGNON

NUGAN ESTATE

Coonawarra, SA



12.90



44.90

SEVENHILLINIGO

Clare Valley

14.90

51.90

## PINOT NOIR

THE BIRDS OF PARADISE

Yarra Valley, VIC



11.90



36.90

ALLINDA

Yarra Valley, VIC

N/A

53.90

## SHIRAZ

GIBBS RD

Peninsula, VIC



12.90



44.90

STEFANI ESTATE

Heathcote, VIC

N/A

59.90

## BLENDS

AUDREY WILKINSON Merlot

Orange, NSW



12.90



44.90

PLAN B Cabernet Sauvignon Sangiovese

Western Australia

13.90

46.90

