

Café Menu

ENTRÉE (Designed to share)

QLD CHARCUTERIE PLATTER 36
Kenilworth cheeses, cured meats, sourdough crackers, olives, walnuts, dips

DUCK & PORK CIGARS 16
Light spring rolls, pickled red cabbage

MAINS

SOUTHWEST CHICKEN BURGER (GF OPTION) 21
Buttermilk marinated chicken breast, chipotle sauce, lettuce, tomato, avocado, brioche bun, fries

LEMON PEPPER CALAMARI SALAD (GF) 22
Asian salad, crispy rice noodles, coriander & ginger dressing

DILL & LIME BATTERED FISH & CHIPS 20
Hoki fish, garden salad, lemon, tartare, fries

12 HOUR SMOKED BRISKET SANDWICH 22
Slow cooked smoked brisket, macaroni, pickles, slaw, Turkish bread, fries

VEGAN SCHNITZEL (GF, VEGAN) 24
Vegan mozzarella, grilled pumpkin, pear, rocket, quinoa salad, fries

MARINATED SKEWERED LAMB KOFTAS 20
Salsa Verde marinade, Greek salad, olives, feta, toasted pita bread, hummus

SIDES

HOUSE SEASONED FRIES (GF) 10

GRILLED PUMPKIN, PEAR, ROCKET, QUINOA SALAD (GF) 12
Honey lime dressing

MONTHLY SPECIAL

ASIAN BRAISED PORK BELLY (GF) 24
Fried shallots, apple & red cabbage slaw, coriander, jus

DESSERT

EATON MESS (GF) 12
Meringue, vanilla ice cream, whipped cream, strawberry compote