

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, zucchini pickle, slaw, brioche bun, 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

- BUTTER CHICKEN CURRY** (GF) 22
Rice, papadum, Raita

DESSERT

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