

Café Menu

ENTRÉE (Designed to share)

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

DUCK & CHICKEN CIGARS 16
Light spring rolls, pickled red cabbage, dipping sauce

MAINS

SOUTHWEST CHICKEN BURGER 21
Buttermilk marinated chicken breast, chipotle sauce, cheese, lettuce, tomato, avocado, brioche bun, fries

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

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, BBQ sauce, Brioche, 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, Tzatziki

SIDES

SHOESTRING FRIES (GF) 10

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

MONTHLY SPECIAL

BUTTER CHICKEN (GF OPTION) 22
Jasmine rice, Pappadum, mint riata, Mango chutney

DESSERT

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

Whilst we make every attempt to ensure the labelling of recipes and ingredients accurately lists all ingredients used, we cannot guarantee our ingredients are 100% free of allergens due to the potential existence of trace allergens in the working environment and supplied ingredients