Cafe Menu

the events centre
CALOUNDRA
SUNSHINE COAST

ENTREE (Designed to share)

ASIAN FLAVOURS TASTING PLATE **$28**
Chicken Curry Samosas, Steamed Pork & Ginger Dumplings, Thai Style Fish Cakes, Vegetarian Spring Rolls, Sweet Chilli Sauce

CRUMBED CAMEMBERT CHEESE MELTS (4) *(V)* **$14**
Kimchi Mayonnaise, Micro Herbs

WARM MARINATED OLIVES *(GF, VEGAN)* **$15**
Chilli, Thyme, Garlic, Grilled Focaccia

BUTTERMILK CHICKEN BITES (6) *(GF)* **$18**
GF Breadcrumbs, Smokey Chipotle Dressing

TRUFFLE MUSHROOM ARANCHINI (4) *(GF, V)* **$16**
Mushroom Risotto, GF Breadcrumbs, Rocket, Parmesan, Green Goddess Sauce

MOOLOOLABA PRAWN COCKTAIL *(INDIVIDUAL SERVE) (GF, DF)* **$22**
Lettuce, Marie Rose Dressing, Paprika, Cucumber & Tomato Salsa

QUEENSLAND CHEESE PLATTER *(GF OPTION)* **$30**
Brie, Blue, Cheddar, Muscatel Grapes, Quince Paste, Dried Fruit, Lavosh, Fig & Honey Crackers, Olives

*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.

MAINS

LEMON PEPPER CALAMARI *(GF)* **$22**
Choose from Greek Salad, Olives, Feta, or Chips, Aioli Sauce

DILL & LIME BATTERED FISH & CHIPS **$20**
Hoki Fish, Garden Salad, Lemon, Tartare, Chips

BRAISED BEEF & CHEESE PIE **$24**
Pastry Topped, Slow Cooked Braised Beef, Melted Cheddar Cheese, Choose from Salad or Chips

WAGYU BURGER *(GF OPTION)* **$22**
Wagyu Patty, Maple Bacon, Lettuce, Tomato, Cheese, Caramelised Onion, Brioche Bun, Chips

PASTA PRIMAVERA *(V)* **$20**
Rigatoni Pasta, Seasonal Greens, Mushroom Cream Sauce

PASTA PRIMAVERA W/CHICKEN **$24**

VEGAN BURRITO *(VEGAN)* **$25**
Black Beans, Brown Rice, Vegan Cheese, Rice, Guacamole, Chips

LAMB SHANK RAGOUT *(DF)* **$25**
Potato Gnocchi, Spring Green Vegetables, Pecorino, Sweet Potato Crisp

SIDES

THICK CUT CHIPS *(GF)* **$10**
Choose from Aioli, Tomato, or BBQ Sauce

CARAMELISED FENNEL & APPLE SALAD *(GF, DF, VEGAN)* **$12**
Fennel, Apple, Radicchio, Celery, Candied Walnuts

CHARRED POTATOES *(GF, DF, VEGAN)* **$12**
Cornichon Dressing

CHEF'S SPECIAL

GRILLED ATLANTIC SALMON *(GF, DF)* **$28**
Paprika Grilled Atlantic Salmon, Charred Potatoes, House Salad, Green Goddess Sauce

DESSERT

FROZEN BERRY SOUFFLE *(GF)* **$12**
Berry Compote

LEMON TART *(GF)* **$12**
GF Pastry Shell, Whipped Cream, Crushed Meringue, Dried Raspberries

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