

Cafe Menu



ENTREE (Designed to share)

ASIAN FLAVOURS TASTING PLATE

\$28

Chicken Curry Samosas, Vegetable Dim Sims, Thai Style Fish Cakes, Vegetable Gyoza, Dipping Sauces

CRUMBED CAMEMBERT CHEESE MELTS (4) (V)

\$14

Kimchi Mayonnaise, Micro Herbs

WARM MARINATED OLIVES (DF, VEGAN)

\$15

Chilli, Thyme, Garlic, Grilled Focaccia

BUTTERMILK CHICKEN BITES (GF)

\$18

Chicken Tenderloins GF Breadcrumbs, 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, Lemon

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
Greek Salad & 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, Milk Bun, Roasted Tomato Relish, Chips	
VEGAN BURRITO (VEGAN, DF)	\$25
Black Beans, Brown Rice, Roasted Capsicum, Vegan Cheese, Rice, Guacamole, Chips	
LAMB RAGOUT (DF)	\$25
Braised Pulled Lamb, Potato Gnocchi, Spring Green Vegetables, Pecorino, Sweet Potato Crisps	
GRILLED ATLANTIC SALMON (GF, DF)	\$29
Paprika Grilled Atlantic Salmon, Charred Potatoes, House Salad, Green Goddess Sauce	

CHEF'S SPECIAL

CHICKEN SALTIMBOCCA (GF, DF)	\$28
Prosciutto Wrapped Chicken, Rustic Italian Style Roast Potatoes, Rocket & Pear Salad, White Wine Butter Sauce	

SIDES

THICK CUT CHIPS (GF)	\$10
Choose from Aioli, Tomato, or BBQ Sauce	
QUINOA SUPER SALAD (GF, DF, VEGAN)	\$12
Quinoa, Asparagus, Edamame Beans, Broccolini, Mint, Tarragon, Basil, Chive, Flaked Almonds, Fresh Lemon Dressing	
RUSTIC ROASTED HERBED POTATOES (GF, DF, VEGAN)	\$12
Balsamic Oil	

DESSERT

FROZEN BERRY SOUFFLE (GF)	\$12
Berry Compote	
AMARETTO CHEESECAKE	\$13
Chocolate Ganache, Raspberries, Cream	
LEMON TART (GF)	\$12
GF Pastry Shell, Whipped Cream, Crushed Meringue, Dried Raspberries	

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