

Menu

10% Surcharge Sunday and 15% Public holidays

ENTREE

Confit Brushetta \$19
Slice of toasted sourdough topped with olive tapenade, wild rocket, confit tomatoes, and whipped feta, drizzled with extra virgin olive oil and basil dust. (V, GFO, VEO)
Pairs with: Pinot Grigio, Fiano or Berry Bliss

Chimichurri Prawns \$22
Pan-Seared Chimichurri Prawns In a buttery sauce, served with fresh toasted Turkish bread. (GFO)
Pairs with: Passionfruit gin spritz or Chardonnay

Okonomiyaki \$23
Japanese-style pancakes topped with caramelized pulled pork, pickled ginger, and sweet mayonnaise.

Soy linseed Sourdough \$10
Local honey, sea salt and thyme whipped butter

Asian Spiced Fried Squid \$20
Coated with Sichuan pepper salt and served with nam jim dipping sauce (DF).
Pairs with: Sauvignon Blanc or Pinot Grigio

Antipasto platter \$34
A delightful spread featuring marinated olives and a curated antipasto medley, complemented by our house-made dip. Indulge in rich artisan cheese and savory salami, all served with artisan crackers. Perfect for sharing, this board is a celebration of flavors (VO, GFO).
Pairs with: Rosé or Prosecco

CREPES

Served with rice and salad

Chicken and Leek \$25
In a creamy white wine sauce with a touch of mustard

Mexican \$26
Our Mexican style refried bean mix with choice of either Chicken or Vegetarian filling topped with sour cream and jalapenos (GF, VO)

Seafood mornay \$26
Our selection of mix seafood, shallots with creamy mornay sauce

Smoked Salmon \$26
A favourite combo of smoked salmon, cream cheese, Spanish onion and capers (GF)

GF- Gluten Free
V- Vegetarian
VE- Vegan
GFO - Gluten free option
VEO- Vegan option
VO - Vegetarian option

Menu

10% Surcharge Sunday and 15% Public holidays

MAINS

Dukkah Crumbed Lamb Cutlets \$47

Lamb Cutlets with whipped feta, roasted harissa carrots, greens, and hot honey crispy spiced chickpeas.

Baked Marmalade Glazed Salmon \$36

With braised fennel & carrots, creamy mash potatoes, and orange soy sauce (GF)

Pairs with: Fiano or Coconut Grove Mocktail

Beef Massaman \$35

Slow-cooked beef cheeks in a rich coconut cinnamon and star anise curry sauce, served with potatoes topped with crushed roasted peanuts, coriander, and chilli threads with rice (GF).

Pairs with: Shiraz or Chilli Margarita

Harissa Roasted Cauliflower \$30

Harissa Roasted Cauliflower Steak with caramelized onion & carrot purée, sautéed greens, and crispy spiced chickpeas (V, GF).

Pairs with: Grenache or Rosé

Herb Parmesan Crusted Chicken \$32

Schnitzel served with creamy potato mash, roast pumpkin, steamed greens, and thyme-infused gravy

Pairs with: Chardonnay or Pinot Noir

Pasta of the day

Chefs pasta of the day (GFO, VEO)

Nachos \$25

Pulled Pork, Chicken or Vegetarian, served with sour cream (GF, VEO)

Add guacamole 5

South Indian Style Pumpkin Curry \$28

South Indian Style Pumpkin Curry: Spicy and aromatic, served with coconut rice (VE, GF, DF).

Pairs with: Tropical Sunrise mocktail or Pecorino

Beer battered flathead \$25

Served with chips, Accompanied by a house-made lemon myrtle-infused Aioli sauce.

ADD salad \$5

Shhmoakseys pie of the day \$25

Gourmet pie of the day served with Mash, minted peas and gravy

SIDES

Beer battered chips \$12

Sweet potato chips (GF) \$14

Side salad \$5

Side chips \$7

Salad - Mixed Leaf, \$15

orange, almonds, fennel and cabbage with house honey mustard dressing

KIDS

Fish and chips \$16

Beer battered flat head with Fries or Mash and Vege

Pasta \$16

Choice of Bolognese, white cheese and ham sauce, or Napoli sauce (V), all served with parmesan cheese.

Gluten-free pasta available on request

Grazing plate \$15

Rice crackers, Tasty Cheese, hummus, seasonal fruit (GF, VEO)

Crumbed Chicken Tenders \$15

Chicken tenders with sidewinder chips or Mash

Dessert

Crepes \$10

warm crepes served with ice cream and maple syrup (GF, V)

Ice-Cream Sundae \$8

Two scoops of vanilla ice cream with chocolate, strawberry, or caramel sauce, topped with chocolate flakes and sprinkles (GF, VEO)

GF- Gluten Free
V- Vegetarian
VE- Vegan

GFO - Gluten free option
VEO- Vegan option
VO - Vegetarian option

Menu

10% Surcharge Sunday and 15% Public holidays
See our specials board for chefs specials of the day

SWEET TREATS

- Tiramisu** \$17
Made with freshly whipped mascarpone cream, house-special rum Liqueur & Organic coffee-infused savoiardi.
Pairs with: Baileys Irish Cream or Espresso Martini (Midnight Dream)
- Sticky date Pudding** \$16
Served with butterscotch sauce and vanilla bean ice cream.
Pairs with: Frangelico
- Gelato - Gelista Artisan** \$5.50
Salted Caramel & Crunchy Toffee (GF, DF, VE) per scoop
Matcha
Vanilla Bean (GF)
- Rhubarb Apple Tart** \$16
featuring a crunchy pistachio crumble, luxurious spiced custard cream, and a delicate drizzle of cardamom syrup.
Pairs with: Moscato
- Affogato** \$11
Our house blend of Danes Caribbean organic espresso and vanilla bean Gelato (DFO, VEO)
Add Liqueur
Rum Liqueur, Frangelico or Baileys 9

We also have a range of cakes, tarts and vegan cakes available from our cafe

GF- Gluten Free
V- Vegetarian
VE- Vegan
GFO - Gluten free option
VEO- Vegan option
VO - Vegetarian option