

Menu

10% Surcharge Sunday and 15% Public holidays

ENTREE

Tempura Fried Zucchini Flowers \$28

Filled with creamy ricotta, local honey, and chilli flakes, served atop a bed of house-made tomato jam (V)

Pairing suggestion: Fiano, Coconut Grove Mocktail

Artisan Bread \$12

Served with red wine whipped butter

North American Spiced Tacos \$24

Your choice of Pork or Pan-seared prawns with a hint of chilli, paired with charred corn salsa, house slaw, chipotle mayo, and a squeeze of fresh lime. (GFO)

Pairing Suggestion: Gewurztraminer or Tropical Sunrise mocktail

Loaded Whipped Feta \$23

Topped with sun-dried tomatoes, roasted pumpkin, toasted salted seeds, and a drizzle of lemon myrtle oil. Served with toasted Turkish bread. (V, GFO)

Crispy Fried Squid \$22

Lightly coated and fried, served with mountain pepper mayonnaise

Pairing suggestion: Pokolbin Blanc or Aperol Spritz

Olives and Pickled vegetables \$15

Sicilian Olives and House made pickled vegetables (GF, VE)

Pairing suggestion: Rosé or Cucumber & Elderflower Mocktail Spritz

CREPES

Served with rice and salad

Chicken and Leek \$26

In a creamy white wine sauce with a touch of mustard

Mexican \$27

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

Seafood mornay \$27

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)

Pairing suggestion: Press & Bloom Prosecco

GF- Gluten Free
V- Vegetarian
VE- Vegan

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

PLEASE NOTE WE USE NUTS IN OUR KITCHENS AND IF YOU HAVE A SERIOUS ALLERGY PLEASE ADVISE OUR STAFF SO WE CAN LOOK AFTER YOUR WELLBEING

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MAINS

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Spiced Lamb Cutlets \$48

Lamb Cutlets seasoned with Dukkah on pearl couscous, tossed with feta, lemon, peas, and dates. Finished with pomegranate and fresh mint.

Pairing suggestion :Alicante Bouschet

Beef Cheeks \$38

Melt-in-your-mouth beef cheeks slow-cooked with dates and Middle Eastern spices, served on pumpkin hummus with mixed leaves, tomato, pomegranate, and roasted hazelnuts.(GF).

Baked Salmon Fillet \$38

Oven-baked salmon with a vibrant red coconut curry sauce, steamed greens, and jasmine rice. Topped with fresh herbs (GF)

Pairing Suggestion: Fiano, Coconut Whisper

Roasted Yellow Curry Spiced Cauliflower \$34

Cauliflower roasted in yellow curry spices, served on a bed of pumpkin and chickpea purée, with mixed leaves, dried apricots, caramelized red onion, and vegan turmeric aioli. (VE, GF).

Nachos \$25

Pulled Pork, Chicken or Vegetarian, served with sour cream (GF, VEO)
Add guacamole 5

Chicken Yassa \$36

Marinated thigh cutlet with caramelized onions, lemon, garlic, and green olives, served with creamy smashed potato and sautéed greens (GF)

Pairing suggestion: Chardonnay or Mulberry Sour

Slow Cooked Five Spice Pork Belly \$43

Tender pork belly on pumpkin purée, with roasted fennel, steamed greens, and caramelised chilli sauce. (GF)

Pairing suggestion :Shiraz

Miso Sweet Potato \$32

Miso-glazed sweet potato, coconut yoghurt, rocket, pickled red onion & crunchy seeds. (VE, GF)

Beer battered flathead \$26

Served with chips, Accompanied by a house - made saffron Aioli. ADD salad \$5

Pasta of the day

Chefs pasta of the day (GFO, VEO)

SIDES

Beer battered chips \$14

Sweet potato chips \$15

Side salad \$7

Side chips \$7

Salad - Cucumber, Avocado, herbs. walnut, feta with a sumac dressing

KIDS

Grazing plate \$15

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

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

Fish and Chips \$16

Beer battered flat head with Fries or Mash and Vege

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)

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SWEET TREATS

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Chai Spice Panna Cotta \$17

Silky panna cotta infused with chai spice, served with peach compote and house-made coconut & almond granola. (GF)

Pairing suggestion with: Moscato, Sticky Chai (tea)

Almond and Chocolate Brownie \$18

Rich flourless chocolate brownie with pistachio cream and toasted coconut with Matcha Syrup (GF)

Pairing suggestion with: Chocolate Hazelnut Delight

Gelato - Gelista Artisan \$6

Salted Caramel & Crunchy Toffee (GF, DF, VE)

Coconut (VE, DF, GF)

Vanilla Bean

per scoop

Cheesecake Tart \$16

Buttery tart filled with creamy cheesecake, topped with grilled pineapple compote, caramelised salted macadamia nuts, and coconut gelato

Pairing suggestion with: Rosé or Coconut Grove

Affogato \$12

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

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