CAFÉ Concept Menu

Grab ‘n’ go

Sandwiches

Smoked Salmon Lox Bagel Horseradish crème cheese, cornichon, red onion

Reuben on Rye Corned beef, sauerkraut, Swiss cheese, Russian dressing

Chicken Satay Wrap Grilled chicken breast, spiced peanut sauce, cucumber, iceberg

Brie Cheese Ciabatta Red pepper jam, Boston lettuce, truffle aoli

Goat Cheese: Goat cheese with tapenade, lettuce, roast peppers, and red onion marmalade

Salads

Chicken Caesar salad Boiled egg, Romaine lettuce, croutons, turkey bacon, Parmesan dressing

Prawn Salad Green apple, baby gem lettuce, cherry tomato, celery, dill mayonnaise

Super food Salad Avocado, Chia seeds, Flax seed, Quinoa, Mung sprouts, beetroot, citrus agave vinaigrette

Chop Salad Green beans, walnuts, roasted peppers, marjoram leaves, roasted butternut, green olive dressing

Thai Beef salad Rice noodle, char grilled beef, bean sprout, toasted rice, cucumber, thai basil, nam phrik
A’ La carte

Gourmet Sandwiches

Pulled beef sandwich  smoked beef brisket, crispy onion rings, chipotle aioli on bap roll
Crispy chicken  brioche country style fried chicken, boston lettuce, tomato, ranch sauce on onion brioche
Portobello mushroom grilled peppers, haloumi cheese, olive tapenade on ciabatta loaf
Wagyu burger swiss cheese, dill pickle, iceberg, tomato, Dijon mustard  on sesame bun

Salads

Wasabi prawns with avocado and mango, baby leaves
Waldorf salad with bresaola and blue cheese croutons
Smoked salmon with celeriac remoulade, avocado
Greek salad with yarra valley feta and kalamata olives
Quinoa salad with avocado, heirloom tomatoes and artichokes

Soups

Mushroom  Cream of wild mushroom with sage oil
Soup of the Day–Seasonal homemade soup

Main Courses

Fish and chips”  Scottish haddock , hand cut chips , mushy peas
Angus Beef Pie- Minced beef pie topped with creamy mash potatoes
Spaghetti – Spaghetti with prawns, broccoli, garlic and chilli, virgin olive oil
Chicken –Seared corn fed  chicken with truffled potatoes and mushroom cream
Vegetable Curry  -Thai green vegetable curry with jasmine rice
Lamb Shank –Braised lamb shank with mustard mash and root vegetables
Seabass – Baked  seabass, creamed potatoes, spinach and roast tomatoes
Cheese Ravioli – Tomato fondue with  fresh basil and aged parmesan

All Day Breakfast- Farm fresh Fried eggs, hash brown, sautéed mushrooms, baked beans, chicken sausage, and crispy veal bacon
“Roast of the Day”

Monday - Roast Chicken with stuffing

Tuesday – Leg of Irish lamb, sautéed potatoes

Wednesday- Braised Angus beef with root vegetables

Thursday-Roast Rump of Lamb- crushed potatoes –mint sauce

Friday – Roast beef with Yorkshire pudding

Saturday – Thai roast chicken with sticky rice and vegetables

Sunday – Roast Meat loaf  with gravy and mash

Desserts

A selection of our Home baked Cakes