

ENTREE

BRUSCHETTA	22.9
Diced red onion, basil, tomato, olive oil	
BEEF CEVAPI	21.9
Served with pita bread, dijon mustard	
VEGE SPRING ROLLS	21.9
CHICKEN KATSU BAO BUN	29.9
VEGE OR PRAWN	21.9
With yuzu dipping sauce	
BAKED PORTOBELLO WITH RICOTTA & ROCKET	23.9
GARLIC BREAD/HERB BREAD	13.9

PASTA

CHOICE OF YOUR PASTA *Linguine, Rigatoni Gnocchi or Gluten Free Pasta Available \$4*

CARBONARA	24.9
BOLOGNESE	24.9
MARINARA	42.9
Prawns, scallops, squid, mussels, garlic, chili, white wine, parsley, olive oil.	
ADAMO	29.9
Served with chicken, semi-dried tomatoes, peas, spinach, white wine, Napoli sauce	
FORESTIERE	29.9
Served with chicken, mushrooms, onion, avocado, garlic, white wine, cream sauce	
LAMB RAGU	32.9
Slow cooked lamb in brown sauce and spices.	
THREE MUSHROOMS	28.9
With creamy garlic sauce, grated parmesan.	
CHILLI BROCCOLI	28.9
Baby spinach, peas, broccoli, sundried tomato, chilli, garlic, olive oil	
LASAGNA	31.9

MAINS

FISH OF THE DAY	
Ask your waiter for todays catch (market price)	
SCOTCH FILLET 300g	44.9
Served with mash potato and sautéed vegetables with your choice of mushroom, pepper, red wine jus, garlic butter.	
CHICKEN PARMIGIANA	29.9
Free range chicken breast topped with house made Napoli sauce & mozzarella cheese served with chips & chef salad. Add ham +5.0	
NASI GORENG	33.9
Authentic traditional fried rice with prawns, chilli, chicken, red & green cabbage, spring onion, snow peas, soy sauce topped with a fried egg & shallots	
USA PORK ON FORK	39.9
Slow cooked pork ribs marinated in our home made sticky sauce, sprinkle sesame served with chips and chef salad.	
SEAFOOD & CHICKEN PAELLA	36.9
Prawn, Calamari, mussels, scallops, chicken, chorizo, capsicum, peas, paprika	
CALAMARI SALAD	29.9
Flour dusted calamari served with roasted pumpkin, cucumber, Spanish onion, tomato, feta, rockette & cos lettuce dressed with lime & sweet chilli gazpacho dressing	
SEAFOOD BASKET	43.9
Tempura battered prawns, grilled scallops, battered flathead, grilled Moreton Bay bug, grilled King prawn, pan-fried mussels, flour dusted calamari served with chips, Chef's salad, home made tartare sauce & cocktail sauce	
THAI BEEF WITH MANDARIN & SOBA NOODLES	29.9
Grilled grassfed porterhouse with mixed cress, carrot, cucumber, capsicum, green papaya, fresh coriander, mint, roasted peanuts, beanshoots, onions, soba noodles tossed in thai dressing garnished with shallots	
MOROCCAN CHICKEN SALAD	27.9
Grilled tenderloins of marinated chicken, rockette, cos lettuce, chickpeas, dates, walnuts, capsicum, tomato, onion, cucumber, roasted pumpkin, apricots & fresh coriander with spiced cous cous	
SUPERFOOD SALAD	27.0
Spinach, rockette, avocado, edamame beans, cucumber, grilled asparagus, wild rice, quinoa, smoked almonds, chickpeas tossed in apple cider & olive oil dressing Add chicken + 7.9	

WOOD FIRE PIZZA

All traditional pizzas available

SEAFOOD	29.0
Tomato, mozzarella cheese, asparagus, prawns, scallops, mussels, calamari & garlic, parsley, lemon.	
BRUSCHETTA PIZZA	23.0
Garlic, Mozzarella cheese, Roma tomatoes, onion & feta topped with olive oil, balsamic glaze & fresh basil	
VEGETARIAN	24.0
Tomato, Mozzarella cheese, mushroom, spanish onion, capsicum, olives, mixed herbs, garlic & olive oil	
POTATO ROSEMARY & SEA SALT	24.0
Mozzarella cheese, caramelised onion, topped with fresh rosemary, fetta cheese, semi-dried tomatoes & pepper.	
CAPRICCIOSA	26.0
Tomato, Mozzarella cheese, Virginia ham, hot salami, olives, sautéed mushrooms & mixed herbs	
BBQ CHICKEN	26.0
Chicken, tomato, Mozzarella cheese, mushroom & pineapple topped with BBQ sauce	
MEAT LOVERS	29.0
Tomato, Mozzarella cheese, onion, sausage, bacon, ham & salami topped with BBQ sauce	
GARLIC & HERB PIZZA	16.0

NUTELLA PIZZA	23.9
Wood fired pizza topped with Nutella, fresh bananas & strawberries.	
LIME CREME BRULEE	18.9
French creamy custard dessert topped with caramelised sugar, served with a lime sorbet.	
HOUSE MADE OREO CHOCOLATE MOUSSE	18.9
Served with vanilla bean ice cream.	
HOUSE MADE CHOCOLATE BROWNIE	18.9
w/ vanilla bean ice cream, fresh berries.	

DESSERTS

A 1.59% PAYMENT PROCESSING FEE WILL APPLY FOR ALL CARD TRANSACTIONS
(V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE (GF) GLUTEN FREE

BREAKFAST

SERVED UNTIL 3PM

ZUCCHINI + HALOUMI FRITTERS Smoked aleppo + lime yoghurt, pickled purple cabbage, tomato sugo & a poached egg (ve) Add avocado + 5.0 Add bacon + 5.5	25.0
SMASHED AVO Smashed avocado, pickled carrot, black olive caramel, feta + salsa verde on sourdough (gfo, vo, ve) Add poached egg +3.5 Add bacon + 5.5	21.0
TRADITIONAL PANCAKES Triple stacked Strawberry, banana, maple syrup & ice cream	22.0
ACAI Brookfarm apricot + macadamia granola, peanut butter, seasonal fruit, coconut yoghurt, lemon balm (v, gf)	21.0
SPRING BIRCHER Apple + almond bircher, lemon myrtle crumb, fresh strawberry, whipped coconut, brik pastry, lemon balm (ve)	19.0
SUMMER GREENS BOWL Kale, quinoa, freekeh cherry tomato, seeds, avocado and poached egg	26.9
EGGS BENEDICT Served on english muffin with hollandaise sauce and Virginia ham	24.0
BUILD YOUR OWN OMELETTE (CHOICE OF 3 FILLINGS) WITH TOASTED SOURDOUGH Mushroom, onion, tomato, spinach, capsicum, mozzarella, fetta, bacon, ham	29.0
TURKISH EGGS Lemon yoghurt, beef sujuk, hot red pepper butter, poached eggs, dill + simit (veo) Add halloumi +5.0	24.0
CHILLI SCRAMBLED EGGS Chilli, fetta, spring onion on toasted turkish bread	24.0
EGGS YOUR WAY Scrambled, poached, fried on toasted sour dough	17.0

COLD DRINKS

MILK SHAKES / THICK SHAKES Chocolate, Caramel, Strawberry, Lime, Blue Heaven, Coffee, Vanilla, Banana	9.0 / 12.0
SMOOTHIES Banana, Mango, Strawberry	12.0
ICED Coffee, Chocolate, Mocha	10.0
ICED TEA Peach or Lemon	6.0
SPIDERS Cola, Lime, Raspberry, Lemonade, Blue Heaven	9.0

JUICES

FRESH FRUIT Apple, Orange, Pineapple	12.0
DETOX Carrot, Celery, Beetroot, Ginger & Lemon	12.0
SUPER GREEN Spinach, Pear, Celery, Cucumber, Apple & Kiwi	12.0
VITAMIN C Orange, Pineapple, Strawberry & Kiwi	12.0
WATERMELON COOLER Watermelon, Pineapple, Orange & Lemon	12.0
THE BOMB Pineapple, Cucumber, Spinach, Green Apple, Mint and Orange	12.0
FRUIT CRUSH Lemon, Berry, Watermelon, Tropical	12.0

BREAKFAST EXTRAS

Bacon, ham, baked beans, avocado, grilled tomato, sautéed spinach, pan-fried herbed mushrooms, halloumi, hash brown | \$5
Cevapi sausage | \$6.90 Smoked salmon | \$9.90
Hollandaise sauce | \$3

THE HOUSE SPECIALS

TANDOORI CHICKEN ROTI Minted raita, grilled pumpkin, baby spinach leaves wrapped in roti Add fries + 4.0	14.0
BEEF BURGER Grilled Angus beef toasted Brioche bun with caramelised onion, tomato, pickles, mustard, American cheese and mixed lettuce Add fries +4.0	24.0
STEAK SANDWICH Grilled Scotch fillet with fried egg, bacon, tasty cheese, caramelised onion, pickles, garlic aioli, mustard, cos lettuce & tomato Add fries + 4.0	24.0
VEGETARIAN FOCACCIA Char-grilled eggplant, zucchini, pumpkin, pesto, semi-dried tomato, roquette, olives & feta cheese served in toasted herb focaccia	15.9
LAMB SOUVLAKI Cos lettuce, tomato, onion, tzatziki & grilled lamb Add fries +4.0	21.9
VEGAN BURGER Add fries +4.0	24.0
BLT Add fries +4.0	19.9
CLUB SANDWICH Add fries +4.0	22.0
EGGPLANT CHIPS	19.9

KIDS MENU

CHICKEN NUGGETS & CHIPS	19.9
KIDS PARMA OR SCHNITZEL & CHIPS	19.9
KIDS CALAMARI & CHIPS	19.9
KIDS BEER BATTERED FISH & CHIPS	19.9
CHOICE OF KIDS PASTA Carbonara, Bolognese, Napoli Linguine, Rigatoni, Gnocchi	19.9

Gluten free pasta available \$4

the MAIN
cafe bar restaurant