



Dinner

Starters

Soup Soup of the day served with turkish toast. **Entrée size** 13.90

Sweet Potato Fries served with house made aioli 11.90

Tapas - \$16.90 per plate

Bruschetta Toasted sourdough topped with fresh diced tomato, onion, olives and parsley (V)

Spring Rolls (4 pieces) Pork & vegetable spring rolls served with a house made dipping sauce

Arancini (4 pieces) Creamy pumpkin, spinach and ricotta arancini (V)

Honey Halloumi Crispy haloumi bites coated in honey chilli syrup with black sesame (V)

Garlic Bread Garlic oil brushed toasted turkish bread with parmesan cheese and herbs.

Calamari Tender salt & pepper calamari



Dinner

Mains

Garlic Prawn Risotto Creamy garlic prawn risotto with parmesan **(GF)**. 31.90

Please see staff for vegetarian option

Salmon Crispy skin salmon served with broccolini, fondant potatoes, roasted beetroot and carrot with a beurre blanc sauce **(GF)**. 36.90

Crab Cakes House made crab cakes served with a spring green salad, sweet pomegranate, citrus aioli and lemon. 28.90

Sweet Soy Chicken Supreme Marinated soy chicken supreme served with cauliflower & leek puree, asian greens and crispy noodle. 34.90

Fish & Chips Grilled or Beer battered Humpty Doo Barramundi, served with chips, house salad, aioli and lemon. 35.90

Pasta

Rusticana Papardelle pasta with bacon, onion, mushroom, pine nut and basil pesto, in a creamy white wine sauce. 27.50

Carbonara Sauteed bacon, garlic, onion and shallots in a white wine cream sauce. 26.90 with chicken 5.00

Gluten free pasta available 2.00

Cafe Valetta

Drinks Menu

Sparkling

	GLS	BTL
Da Luca Prosecco <i>Treviso, Italy</i> <i>Fresh, bright citrus flavours, balanced with stonefruit sweetness.</i>	10.0	42.0
Grant Burge Petite Bubbles <i>South Australia</i> <i>A blend of Pinot Noir and Chardonnay have produced a crisp fruit driven sparkling, with a bread biscuit finish.</i>		48.0
Acquesi Sparkling Moscato <i>Piemonte, Italy</i> <i>Light and refreshing, this Sparkling Moscato from Piemonte bursts with peach flavours and a zesty citrus finish..</i>	10.0	43.0

White

Tatachilla Sauvignon Blanc <i>South Australia</i> <i>Lively tropical and passionfruit flavours with a hint of citrus and a crisp fresh finish.</i>	9.0	38.0
Dusky Sounds Sauvignon Blanc <i>Marlborough, New Zealand</i> <i>A fresh and lively Sauvignon Blanc with lovely tropical fruit flavours of pineapple and of crisp, citrus finish.</i>	10.0	42.0
Mud House Grovetown Pinot Gris <i>Marlborough, New Zealand</i> <i>Lifted tones of red apple skin, pear and mixed spice is followed by a juicy, textured and moreish palate.</i>	11.0	44.0
Houghton Reserve Chardonnay <i>Western Australia</i> <i>A fresh, full flavoured wine with stonefruit and citrus characters. The palate is long and textured with hints of hazelnut and nougat delivered from judicious oak maturation.</i>	10.0	42.0

Rosé

	GLS	BTL
Cupio Dry Rosé <i>Riverland South Australia</i> <i>Wild strawberry and crushed oyster-shell aromas with white chocolate shavings and exotic spices on the nose. The palate is refreshing and elegant with a touch of creaminess and pink grapefruit and citrus flavours.</i>	11.0	44.0

Red

Tatachilla Cabernet Shiraz <i>South Australia</i> <i>Blackcurrant and raspberry with Cabernet leafiness. Ripe blackberry, plum, sweet spice and pepper.</i>	9.0	38.0
Hardys Geology Cabernet Sauvignon <i>McLaren Vale</i> <i>Displays classic varietal notes of blackcurrant, chocolate, mint and dry herbs. Sweet vanillin oak complements the fruit flavours.</i>	10.0	42.0
Mud House The Narrows Pinot Noir <i>Marlborough</i> <i>Generous dark cherry and bramble flavours are complemented by a hint of fine oak.</i>	12.0	48.0
Grant Burge Vigneron Collection <i>Cameron Vale Cabernet Sauvignon</i> <i>Barossa, South Australia</i> <i>A stand-out Barossa Cabernet Sauvignon. Dark fruits and blackcurrant dominate, while hints of chocolate linger in the background.</i>		48.0
St Hallett Garden of Eden Shiraz <i>Eden Valley, South Australia</i> <i>This wine is sourced entirely from the Eden Valley Region for a significantly cooler climate. This climate combines with ancient soils to produce a Shiraz with intense aromatics and fine tannins.</i>		48.0

Ask our staff about our non-alcoholic wine options.



Cafe Valetta

Drinks Menu

Cocktails

Espresso Martini

Kahlúa, Vodka, Fresh Espresso

16.5

Garden Party

*Pimm's, Gin, Lemonade,
Elderflower, Cucumber*

16.5

Aperol Spritz

Aperol, Prosecco, Soda Water

14.0

Carnival Cocktail

*Lychee Liquor, Malibu, Lemonade,
Lime, Fresh Fruit*

16.5

Pink Gin Fizz

*Pink Gin, Orange Juice, Grenadine,
Egg White, Sugar Syrup*

16.5

Baileys Crush

*Baileys, Kahlúa, Espresso,
Vanilla, Ice Cream*

16.5

Beers

Stone & Wood Pacific Ale

8.5

Great Northern Super Crisp

8.0

Corona

9.0

Peroni

8.0

James Squire Pale Ale

8.0

James Boag's Premium

7.5

XXXX Gold

7.0

Cascade Premium Light

7.5

Bulmers Apple Cider

8.5

Brookvale Ginger Beer

9.0

Great Northern Zero%

7.0

