

C A F É
Valetta

Dinner

Starters

Antipasto platter A selection of house made dips, stuffed olives, shaved shoulder ham, roast tomatoes and turkish bread. **To Share** 27.90

Bruschetta Spiced pumpkin, shaved zucchini, feta and dukkah crumb (V)
For one 9.90 / **To Share** 15.90

Potato Skins Bacon, barbeque sauce, worcestershire and tabasco, served with sour cream and chives. (GF) **For One** 9.90 / **To Share** 14.90

Garlic Bread Garlic oil brushed toasted turkish bread with parmesan cheese and herbs.
For One 7.90 / **To Share** 11.90

Arancini Creamy pumpkin, spinach and ricotta arancini with roast capsicum pesto, rocket, parmesan and cherry tomato salad (V). **For One** 11.90 / **To Share** 19.00

Soup Soup of the day served with turkish toast. **Entrée** 11.90 / **Main** 14.90

Light Meals

Arancini Creamy pumpkin, spinach and ricotta arancini with roast capsicum pesto, rocket, parmesan and cherry tomato salad (V). 19.00

Quiche Roast pumpkin, baby spinach, semi dried tomato and feta quiche served with house salad, basil pesto, herb ricotta and balsamic drizzle (V). 19.90

Open Grill Chicken, olive, tomato, capsicum pesto and mozzarella open grill topped with beetroot leaf, shaved zucchini and rocket mayo. 19.90

Calamari Chilli and capsicum marinated calamari with fresh rocket, coriander, olive and shaved zucchini salad. 21.50

Chicken Filo Pumpkin, chicken and spinach filo with herb ricotta, cherry tomato and rocket salad. 21.90

Beef Pie Mushroom, beef, barley and rosemary pie served with creamed cauliflower and blistered cherry tomatoes. 21.90

15% surcharge applies on public holidays

C A F É
Valetta

Dinner

Main

Steak 250g MSA Rib Fillet with herb roasted chat potatoes, grilled asparagus, beer battered onion rings and dienne sauce. 36.00

Salmon Crispy skin salmon with fondant potatoes, pak choy, roast carrots, lemon tapioca pearls and beurre blanc sauce (GF). 32.00

Chicken Prosciutto stuffed chicken breast with sweet potato puree, green beans, brussel leaves, toasted pepitas and burnt butter (GF). 30.90

Fish & Chips Fresh Humpty Doo Barramundi, grilled or beer battered, served with chips, house salad, tartare and lemon. 32.90

Pork Belly Slow cooked pork belly with poached pear, date puree and slow braised red cabbage (GF). 31.90

Pasta

Risotto Please ask your wait staff about today's risotto variety. (GF)

Rusticana Pappardelle pasta with bacon, onion, mushroom, pine nut and basil pesto in a creamy white wine sauce. 26.50

Carbonara Sauteed bacon, garlic, onion and shallots in a white wine cream sauce. 21.90 with chicken 25.50

Chorizo Pasta Chorizo, olive, capsicum pesto, pappardelle with fresh basil and parmesan. 26.50

Gluten free pasta available 2.00

15% surcharge applies on public holidays

C A F É
Valetta

Dessert

Chocolate Saturn Spherical chocolate mousse with raspberry coulis, crushed pistachios and vanilla bean mascarpone. (GF) 12.90

Panna Cotta Coconut and vanilla bean panna cotta with chantilly cream, berry compote and meringue shards. (GF) 12.90

Sticky Date Pudding House made sticky date pudding with butterscotch sauce and vanilla ice cream. 12.90

Affogato Vanilla ice cream with a shot of coffee and Frangelico. Served with almond biscotti. 12.90

Please ask your wait staff for today's gluten free options.

Tea & Coffee

Cappuccino 4.20/ Mug 5.20

Flat White 4.20/ Mug 5.20

Latte 4.50

Chai Latte 4.90

Long Black / Long Macchiato 3.90

Short black / Short Macchiato 3.50

Hot Chocolate 4.80 / Mug 5.80

Hot Mocha 4.90 / Mug 5.90

Loose Leaf Tea: 5.00

English Breakfast

Earl Grey

Lady Grey

Camomile

Green

Peppermint

Lemongrass & Ginger