

✦ Lunch ✦

Antipasto sharing platter A selection of house made dips, stuffed olives, shaved shoulder ham, roast tomato and turkish bread. Serves two. 27.90

Bruschetta Toasted sourdough topped with basil pesto, tomato, spanish onion and mozzarella (V). 15.90

Sweet Potato Wedges Sweet potato wedges served with house made aioli (GF). 10.50

Onion Rings Onion rings served with house made aioli. 10.50

Chips Bowl of chips with house made aioli. 9.50

Light Meals

Soup of the day Please ask your wait staff for today's variety. 14.50

Tart Roast pumpkin, bacon, leek and onion puff pastry tart with tomato relish and goats cheese (V). 18.90

Open Grill Chicken, olive, tomato, capsicum pesto and mozzarella toasted turkish bread open grill topped with beetroot leaf, shaved zucchini and rocket mayo. 17.50
Shaved ham 17.50

Calamari Tender salt and pepper calamari with mango, bean sprouts, chilli, rocket and crispy noodle salad with aioli. 19.50

Chicken Filo Pumpkin, chicken and spinach filo with herb ricotta, cherry tomato and rocket salad. 19.00

Arancini Creamy pumpkin, spinach and ricotta arancini with roast capsicum pesto, rocket, parmesan and cherry tomato salad (V). 17.90

Italian Meatballs in a rich house made napoli with creamy polenta, parmesan, basil and toasted sourdough. 19.90

Side of chips 3.00

Side of onion rings / sweet potato wedges 4.00

House made Aioli 1.20

Salads

Chicken Salad Grilled chicken, pumpkin, toasted pepitas, grilled haloumi, roast capsicum and spinach with balsamic dressing (GF) (VO). 21.90

Caesar Salad Cos lettuce, herbed croutons, prosciutto, parmesan cheese, soft boiled egg, house made caesar dressing. 17.50 With grilled chicken 22.00
With cajun panko crumbed chicken 23.00

Pork Salad Grilled pork, cucumber, bean sprouts, cabbage, chilli and crispy noodle salad with a sesame soy dressing. 21.90

15% surcharge applies on public holidays

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Mains

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

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

Honey Mustard Chicken Prosciutto stuffed chicken breast with a medley of roasted root vegetables, creamy honey mustard reduction and pecan sage crumb (GF). 27.50

Pork Belly Chinese pork belly with parsnip puree, pakchoy, mushrooms and fried shallots. 28.90

Fish & Chips Fresh Humpty Doo Barramundi, grilled or beer battered, with chips, house salad, tartare and lemon. 32.00

Sandwiches

BLAT Bacon, lettuce, tomato, avocado, tomato relish and aioli on toasted turkish bread served with chips. 19.90

Beef Burger House made beef burger on a toasted brioche bun with lettuce, tomato, pickles, candy onion and brie served with cajun spiced chips and aioli. 23.90

New York Reuben Corned beef, sauerkraut, dijon mustard and swiss cheese on a toasted turkish bread, served with chips. 21.90

Chicken Burger Pepita and cajun panko crumbed chicken breast fillet with fresh slaw, swiss chesse, cos lettuce and coriander mayo on a brioche bun with chips and aioli. 22.90

Swap chips for onion rings / sweet potato wedges 1.00

Pasta

Rusticana Papardelle pasta with bacon, onion, mushroom, pine nut and basil pesto in a creamy white wine sauce 25.90

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. 25.90

Gluten free pasta available 2.00

15% surcharge applies on public holidays

C A F É
Valetta

DESSERT MENU

\$12.90

SOUFFLÉ —

COLD SET LEMON SOUFFLÉ WITH CITRUS
PEARLS, CHANTILLY CREAM AND BROWN
SUGAR TUILLE (GFO)

PANNA COTTA —

COCONUT AND VANILLA BEAN PANNA COTTA
WITH CHANTILLY CREAM, BERRY COMPOTE
AND MERINGUE SHARDS (GF)

STICKY DATE —

HOUSE MADE STICKY DATE PUDDING WITH
BUTTERSCOTCH SAUCE AND VANILLA
ICE CREAM

AFFOGATO —

FRESH ESPRESSO SERVED WITH VANILLA ICE
CREAM, FRANGELICO AND ALMOND
BISCOTTI (GF)

HOME MADE CAKES AND GLUTEN FREE OPTIONS
AVAILABLE IN OUR CAKE COUNTER