

C A F É  
*Valetta*  
Dinner

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## Starters

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

**Bruschetta** Toasted sourdough topped with basil pesto, tomato, spanish onion and mozzarella. **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

**Tart** Roast pumpkin, bacon, leek and onion tart with tomato relish and goats cheese (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** Tender salt and pepper calamari with mango, bean sprouts, chilli, rocket and crispy noodle salad with aioli. 21.50

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

**Meatballs** Italian meatballs in a rich house made napoli with creamy polenta, parmesan, basil and toasted sourdough . 21.90

15% surcharge applies on public holidays

## Dinner

### Mains

**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

**Honey Mustard Chicken** Prosciutto stuffed chicken breast with a medley of roasted root vegetables, creamy honey mustard reduction and pecan sage crumb (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** Chinese pork belly with parsnip puree, pakchoy, mushrooms and fried shallots. 31.90

### Pasta

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

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

**Carbonara** Sautéed 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

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## Dessert

**Soufflé** Cold set lemon soufflé with citrus pearls, chantilly cream and brown sugar tuille. (GFO) 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