

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 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)**. **21.00**

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. **23.90**

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. 35.90

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. 27.50

Carbonara Sauteed bacon, garlic, onion and shallots in a white wine cream sauce. 23.90 with chicken 5.00

Chorizo Pasta Chorizo, olive, capsicum pesto, pappardelle with fresh basil and parmesan. 27.50

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