

✦ 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). 16.50

Sweet Potato Wedges Sweet potato wedges served with house made aioli (GF). 11.50

Onion Rings Onion rings served with house made aioli. 11.50

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. 15.90

Calamari Tender salt and pepper calamari with apple, bean sprouts, chilli, rocket and crispy noodle salad with aioli. 23.90

Pie of the day Freshly baked home made pie served with house salad and chips. 16.90

Arancini Creamy pumpkin, spinach and ricotta arancini with roast capsicum pesto, rocket, parmesan and cherry tomato salad (V). 19.50

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

Turkish Toastie Fresh shaved ham, tomato & cheese on toasted turkish bread. 14.50

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). 23.90

Caesar Salad Cos lettuce, herbed croutons, prosciutto, parmesan cheese, soft boiled egg, house made caesar dressing. 17.50 With grilled chicken 24.00
With cajun panko crumbed chicken 25.00

15% surcharge applies on public holidays

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Mains

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

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). 27.90

Fish & Chips Fresh Humpty Doo Barramundi (*subject to availability*), grilled or beer battered, served with chips, house salad, aioli and lemon. 35.90

Sandwiches

BLAT Bacon, lettuce, tomato, avocado, tomato relish and aioli on toasted turkish bread served with chips. 21.90

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

Chicken Burger Pepita and cajun panko crumbed chicken breast fillet with fresh slaw, swiss chesse, cos lettuce and aioli on a brioche bun served 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 24.90

Carbonara Sauteed bacon, garlic, onion and shallots in a white wine cream sauce. 22.90
Add chicken 5.00

Gluten free pasta available 2.00

15% surcharge applies on public holidays

C A F É
Valetta

DESSERT MENU

\$12.90

CRÈME BRULÉE –
CLASSIC HOUSE MADE CRÈME BRULÉE WITH
VANILLA ICE CREAM AND COFFEE BISCOTTI
(GF)

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 BISCOTTI (GF)

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