

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 fresh diced tomato, onion, olives and parsley (V). **To Share 15.90**

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

Garlic Bread Garlic oil brushed toasted turkish bread with parmesan cheese and herbs. **To Share 12.90**

Soup Soup of the day served with turkish toast. **Entrée size 12.90**

Light Meals

Arancini Creamy pumpkin, spinach and ricotta arancini with roast capsicum pesto, rocket, parmesan and cherry tomato salad (V). **22.50**

Meatballs Italian meatballs in a rich house made napolí with creamy polenta, parmesan, basil and toasted sourdough . **22.90**

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 served with broccolini, fondant potatoes, roasted beetroot and carrot with a beurre blanc sauce (GF). 32.90

Lamb Shank Slow cooked lamb shank in a rich tomato gravy with broccolini and roasted carrot on a creamy potato mash (GF). 31.50

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 Grilled Humpty Doo Barramundi served with broccolini, fondant potatoes, roasted beetroot and carrot with a beurre blanc sauce (GF). 35.90

Or

Beer battered Humpty Doo Barramundi, served with chips, house salad, aioli and lemon. 35.90

Pasta

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

Rusticana Papardelle 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

Gluten free pasta available 2.00

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