

## 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**

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### 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

**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

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

**Fish & Chips** 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*

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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