

✦ **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 fresh diced tomato, onion, olives, parsley and parmesan (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. 16.50

**Calamari** Tender salt and pepper calamari with apple, bean sprouts, chilli, rocket and crispy noodle salad with aioli. 24.50

**Pie of the day** Freshly baked home made pie served with house salad and chips. 20.50

**Arancini** Creamy pumpkin, spinach and ricotta arancini with roast capsicum pesto, rocket, parmesan and cherry tomato salad (V). 20.50

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

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

Side of chips 3.50

Side of onion rings / sweet potato wedges 4.50

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

**Pork Salad** Chilli, caramel pork belly with cabbage, cucumber and crispy noodle salad and a sweet soy, lemongrass dressing (GFO). 24.50

**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 served with broccolini, fondant potatoes, roasted beetroot and carrot with a 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). 28.90

**Steak** 250g MSA Rib Fillet with herb roasted chat potatoes, grilled asparagus, beer battered onion rings and dienne sauce. 36.00

**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

**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

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*Valetta*

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DESSERT MENU

\$12.90

**Crème Brulee** Classic house made Crème Brulee with vanilla ice cream and pecan biscotti. (GF)

**Brownie** Chocolate hazelnut brownie with chocolate soil, berry coulis, vanilla ice cream and summer berries.

**Panna Cotta** Vanilla bean panna cotta with spiced rum poached pear and macadamia and coconut crumb. (GFO)

**Sticky Date Pudding** House made sticky date pudding with butterscotch sauce and vanilla ice cream.

**Ice Cream** Deep fried ice cream with brandy butterscotch, caramelised apple and pecan biscotti.

**Affogato** Vanilla ice cream with a shot of coffee and Frangelico. Served with almond biscotti.

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