

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

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

Dessert

Crème Brulee Classic house made Crème Brulee with vanilla ice cream and pecan biscotti. (GF) 12.90

Brownie Chocolate hazelnut brownie with chocolate soil, berry coulis, vanilla ice cream and summer berries. 12.90

Panna Cotta Vanilla bean panna cotta with spiced rum poached pear and macadamia and coconut crumb. (GFO) 12.90

Sticky Date Pudding House made sticky date pudding with butterscotch sauce and vanilla ice cream. 12.90

Ice Cream Deep fried ice cream with brandy butterscotch, caramelised apple and pecan biscotti. 12.90

Affogato Vanilla ice cream with a shot of coffee and Frangelico. Served with almond biscotti. 12.90

We also have a selection of cakes available at our front counter.

Tea & Coffee

Cappuccino 4.30 / Mug 5.30

Flat White 4.30 / Mug 5.30

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