

✦ 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

Stuffed Chicken Chorizo, pumpkin and ricotta stuffed chicken breast with apricot and almond cous cous and grilled asparagus (GF). 28.90

Steak 250g MSA Rib Fillet served with chips, house salad 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

15% surcharge applies on public holidays

C A F É
Valetta

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