

Check our blackboard for Chef's Weekly Specials

LIGHT MEALS

Bagel - Pastrami 18
Swiss cheese, sauerkraut,
dill pickle, Russian dressing, fries

Bagel - Turkey 18
Brie, baby spinach & cranberry relish, fries

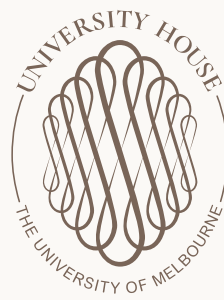
Assorted wonder pies
with fries & house salad 18
with roast vegetables 18

Vegan nourish bowl 19
Quinoa, macadamia nuts, pumpkin seed,
raisins, cauliflower, chipotle mayonnaise,
maple dressing (ve, gfr, n)

Panzanella salad 24
Grilled halloumi, tomatoes, capsicum, olives,
roquette leaves, basil & garlic croutons (v, gfr)

Korean vegetable pancake 17
Spring onions, kimchi mayonnaise,
spicy sesame sauce (ve, gfr)

Caesar salad
Cos lettuce, bacon, croutons, anchovies,
soft boiled egg, parmesan cheese (gfr, p)
with Chicken 20
with Smoked Salmon 25



CAFE MENU

- Served 11.45am to 2.30pm daily -

Present your
Membership Card for
Members 15 % Discount

STARTERS & SIDES

Cheesy garlic ciabatta (v) 16

French fries 9
Garlic aioli (ve) (gfr)

Potato wedges 14
Sour cream, sweet chilli sauce (v) (gfr)

House salad 9
Mixed salad leaves, cherry tomatoes, cucumber,
radish, dressing (ve) (gfr)



MAIN MEALS

Wagyu Beef burger 25
Bacon, cheese, lettuce, tomato,
caramelised onion, bbq sauce, fries (p)

Chicken B.L.A.T burger 28
Schnitzel, bacon, lettuce, tomato,
cheese, avocado, mayonnaise, fries (p)

Vegan pumpkin burger 28
Beetroot hummus, tomato, lettuce,
vegan cheese, pickled shallots, fries (ve)

Cauliflower & potato gnocchi curry 29
(Aloo Gobi)
Coconut yoghurt, crispy curry leaves,
naan bread (ve, gfr)

Crumbed flounder fillets 25
Fries, house salad, tartare sauce,
lemon wedge (gfr, df)

Tuna sushi bowl 25
Sushi rice, pickled vegetables, edamame beans,
cucumber, avocado, , sesame dressing (df, gfr)

Roast of the day 28
Baked vegetables, gravy (gfr)

Cambodian beef meatball coconut curry 25
Jasmine rice, toasted almonds, coriander
(gfr, n, p)

Chicken alfredo 29
Broccoli, avocado, penne pasta (gfr, df)



NON-ALCOHOLIC FIZZ

Lemon Lime and Bitters 4.5

Soft Drink Pot 5 / Pint 8
Coke - Diet Coke - Lemon Squash -
Lemonade - Ginger Ale - Tonic Water

Monceau Petillant Kombucha 7.5
Blood Orange - Fuji Apple

Altina Sansgria 250ml 8.5

Sams Vitamin Juice 375ml 7
Apple - Orange - Berry Apple

Santa Vittoria Mineral Water & Flavoured 330ml 4.5
Lemon - Orange Mango - Grapefruit - Pomegranate

Plus & Minus Prosecco Zero Alcohol 250ml 8.5

NON 750ml 4.5
1 Salted Raspberry & Chamomile -
7 Stewed Cherry & Coffee

NON-ALCOHOLIC BEER & CIDER

Heaps Normal Quiet XPA (<0.5%abv) 7

Carlton Zero 330ml 5

Apple Thief Non Alcoholic Cider Co 330ml 8

Bundaberg Ginger Beer 375ml 6

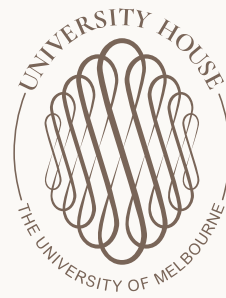
NON-ALCOHOLIC COCKTAILS

Brunswick Ace 'Hearts' 12
With Mediterranean tonic

Four Pillars Bandwagon 0% Bloody Shiraz 15
With Capi pink grapefruit & lime

Ovant Grace "Tom Collins" 15
With lemon, simple syrup & soda

Ovant Royal "Old Fashioned" 15



DRINKS MENU

Please ask our friendly staff
for our extensive Wine List

COFFEE & TEA

Vittoria's Organic Blend Coffee Regular 5 / Large 6
Short black - Long black - Macchiato -
Cappuccino - Flat white - Latte - Mocha

Add Extra Shot / Special milk 0.5
Soy - Oat - Almond

Hot Chocolate 5.5

Chai Latte 5.5

Ice Coffee/Chocolate/Mocha 7

La Maison Du Thé Teas 5
English Breakfast - Earl Grey - Green -
Peppermint - Lemongrass & Ginger - Camomile



ALCOHOLIC

Tap Beer Pot 7 / Pint 14
Check out our current tap selection

BOTTLED BEER & CIDER

Cascade Premium Light (2.4%) 6

Moo Brew Pilsner (5%) 9

Crown Lager (4.9%) 8

James Boag's Premium Lager (4.6%) 7

Brodriggy Utopia Pale Ale (4.8%) 8.5

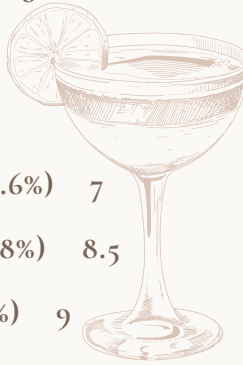
Mountain Goat Steam Ale (4.5%) 9

White Rabbit Dark Ale (4.9%) 9

Coopers Pale Ale/Sparkling Ale (4.5%/5.8%) 8

Guinness Draught Can (4.2%) 10

The Hills Co. Cider - Apple / Pear (5%) 9



COCKTAILS

Elderflower Spritz 16
St Germain Elderflower Liqueur,
Sauvignon Blanc, soda & lemon

Who shot Mr Collins 18
Reed & Co. NEO Yuzu Gin, lemon,
soda & a dash of Bloody Shiraz Gin

Sangio Sour 18
Naught Sangiovese Gin, lemon,
sugar syrup & aquafaba with dehydrated lemon

Uni House Negroni 19
Little Lon Proudfoot Dry Gin,
78 Degrees Bitter Orange,
Maidenii Sweet Vermouth

New Fashioned 17
23rd St Rum, Fee Brothers Cherry Bitters, orange

Take Me to Church 18
Gospel Solera Rye Whiskey, Angostura Bitters,
78 Degrees Rosso Vermouth, maraschino cherry