

EST: 2013



PLATES

BRISBANE

CAFE - BAR - RESTAURANT

DINNER MENU

ENTRÉE

Soup of the Day \$14.00

Served with crispy bread

Garlic and Rosemary Focaccia \$6.00

Extra virgin olive oil, cabernet vinegar (V)

Pan Grilled King Prawns \$22.00

Baba ganoush, sumac, fine herb salad, house dressing (GF)

Crispy Salt and Pepper Baby Squid \$19.00

Roasted garlic aioli, fresh lime

Honey Roast Carrot & Butternut Pumpkin Salad \$16.00

Sheep's labna, seeds, coriander, mint (V, GF)

Grilled Chicken Caesar Salad \$20.00

Crispy bacon, croutons, shaved parmesan, baby cos

Blue Mussels \$21.00

Orchard crush cider, crème fraiche, mixed herbs and grilled bread

Plates Kitchen Salami Board \$28.00

Prosciutto San Daniele, Wagyu bresaola, cacciatore salami, aged cheddar, marinated olives, sweet gherkin pickle, grilled bread (GF option available)

MAIN COURSE

Pan Fried Fish of the Day \$32.00

Crispy skin, Mediterranean vegetables, lemon (GF, DF)

Char-Grilled Spatchcock Chicken \$30.00

Spiced Memphis dry rub, house-made BBQ sauce, American slaw, grilled corn, crispy onion rings

Mediterranean Cioppino \$32.00

King prawns, diamond clams, mussels, barramundi, baby squid (GF)

House-Made Pumpkin and Mushroom Pesto Gnocchi \$28.00

Basil pesto, honey roasted pumpkin, wild mushroom, ricotta cheese (V)

Country Style Pork Cutlet on the Bone \$32.00

Spätzle, apple & vanilla, cider mustard jus

Grain Fed Angus Scotch Fillet (300g) \$40.00

Hand cut chips, petite greens, slow roasted tomato, mushroom jus (GF)

Black Angus Striploin (300g) \$36.00

Lyonnais potato tart, broccolini, mushroom ragout (GF)

(Our cuts of beef are sourced locally, primarily from Gympie & the Darling Downs regions)

SIDES

Plates Green Leaf Salad \$8.00

Rocket, apple, walnuts, parmesan (V, GF, N)

French Fries \$8.00

Served with garlic aioli or tomato sauce (V)

Seasonal Vegetables \$8.00 (V, GF)

Battered Crispy Onion Rings \$9.00 (V)

Brussel Sprouts \$11.00

Toasted almonds, smoked bacon, aged balsamic (GF, N)

WOOD FIRED PIZZA

(Gluten free option available)

Garlic & Herb \$12.00

Confit garlic, mozzarella

Classic Margherita \$18.00

Vine ripened tomato, buffalo mozzarella and basil (V)

Chilli Prawn \$22.00

Green prawns, mixed capsicum, house made pizza sauce, mozzarella and chilli

Spicy Salami \$20.00

Spicy salami, grilled zucchini, basil, house made pizza sauce, mozzarella and wild rocket

BBQ Chicken, Bacon & Mushroom \$22.00

Chicken, crispy bacon, mushroom, red onion, mixed capsicum and mozzarella

SWEET TREATS

Sticky Date Pudding \$13.50

Salty caramel sauce, vanilla bean ice cream

Sheep's Milk Panna Cotta \$13.50

Watermelon ginger, berries (GF)

Chocolate Hazelnut Mousse \$13.50

Burnt sugar ice cream, popping candy, raspberries (N, GF)

Lemon & Lime Tart \$13.50

Meringue drops, passionfruit

Plates Cheese Board

Soft & hard cheese selection, lavosh, accompaniments (N, GF option available)

With two cheeses \$18.00

With three cheeses \$22.00