



Menu

Café Express

Breakfast-Brunch-Lunch



ALL DAY BREAKFAST

Toast and Spreads 7.70 (GF 8.50)

Toasted Muesli 12.20

with Berry compote, Greek yoghurt and honey

Fruit Salad 11.40 (GF - V)

homemade with seasonal fresh fruits in a light sugar syrup

Pancakes (two styles) 17.10

- with blueberries, compote & yoghurt or

- with bacon, banana & maple syrup

Brioche French toast 17.10 (GF 18.10 - V)

with berry compote, maple cream & caramelized walnuts

Eggs Benedict (GF + 1.00 - V)

two poached eggs on a croissant with hollandaise sauce with

either Spinach 17.20 - Salmon 18.60 - Bacon or Ham 17.60

Express Omelette 18.20 - ½ serve Available on request

your choice of three fillings with toast, mushrooms, tomato, ham, brie, cheddar, spinach and olives

Eggs on Toast 10.20 (GF + 1.00)

Creamy Mushroom on Toast 13.70 (GF 14.70)

Avocado Smash on Toast 12.20 (GF 13.20)

Savoury Mince on Toast 17.70 (GF 18.70)

classic comfort food with two poached eggs

Lambs Fry and Bacon 17.70 (GF 18.70)

sweet tender fry with a rich gravy, bacon and toast

Homemade Baked Beans 13.60 (GF 14.60 - V)

with vegan sausage on toasted ciabatta bread

The Grand Express 22.70 (GF 24.70)

with 2 sausages, 2 slices bacon, tomato, mushroom, eggs, 2 hash browns, 2 slices toast & lashings of hollandaise

Veggie Grand Express 22.70 (GF 24.70)

swap out meat for avocado, spinach and 2 slices toast

Baby Grand / Baby Veggie Grand Express 16.70 (GF 17.70)

half "the grand / veggie grand" portion

Breakfast Waffles 16.00

Buttermilk chicken + Bacon with maple

Banana, Caramel & Ice cream with chocolate

KIDS MEALS

Chicken Nuggets & Chips - 9.90

Mini Cheese Pizza & Chips - 9.00

Ice Cream & Sprinkles - 4.00

Banana Split - 5.00

EXTRAS all 4.00

2x Eggs, 1x Bacon, 2x Sausages, 2x Hash Browns

Avocado smash, Portobello mushroom, Hallomi, Salmon

1x Tomato, Creamy mushrooms and Baked Beans, 2x Rosti

CUSTOM BREAKFAST AVAILABLE START AT \$4.00

If you have any special dietary requirements

please inform your server

LUNCH

Hallomi and Quinoa Salad 16.80 (GF)

with spinach, smashed peas and avocado

Chicken Salad 24.10

Grilled chicken with brie, crisp bacon and avocado, with pesto dressing and bread croutons

Lamb Salad 24.10

Lamb neck on green salad, served with a toasted wrap with salsa, peanut sesame and feta mayo

Thai Pork Balls 14.30

flavored with Thai herb spices and coated with noodles, on a bed of pickled vegetables & mesculn

Corn Fritters (GF - V) Salmon 16.30 or Bacon 14.80

classic fritters with horseradish cream and avocado,

Bruschetta 3 ways 14.30 (V)

Smashed pea and caramelized onion - Fresh tomato salsa and pesto - Marinated zucchini and feta

Spiced Calamari 13.80 (GF 14.80)

with a peanut sesame crumble, fresh crispy fennel slaw, wasabi lemon, mayo and fresh greens

Sliders - in three 19.00

two buttermilk fried Chicken pieces in a lightly toasted slider bun with harissa mayonnaise & light slaw, plus Pork Belly with hoisin sauce and pickled cucumber

Chefs Platter - Large 42.00 / Small 28.00

a selection of balsamic mushrooms, sundried tomatoes, olives, Thai pork balls, calamari, cheeses, bread & Bruschetta

Chicken wrapped in Bacon 23.30

stuffed with cranberry stuffing with sweet potato mash, roasted garlic shallots and jus

Smoked Pork Belly 25.10

on a creamy mash with bok choy and crackling

Steak Sandwich Deconstructed 25.10

pure Angus with salad, beetroot, blue cheese and a hash brown, with a grilled cheese and onion toasty and a fried egg

Pasta of the Day 24.00

see specials board for today's fare or ask your server

SIDES

Gourmet wedges with cheese, bacon and salsa

- Large 15.90 Small 9.90

Shoestring Fries with aioli and tomato sauce

- Large 11.80 Small 6.40

Curly Fries with gravy

- Large 12.50 Small 7.40

Fresh Green Salad 5.20 (GF - V)

Garlic Bread 10.00 or ½ serve 6.00

- with dips 12.50

- with melted cheese and reduced balsamic 13.00