



## MENU

### TO SHARE

House Bread – served with EVOO and Balsamic, or Butter (gf available)	\$8
Garlic Bread with Mozzarella	\$10
Spicy Marinated Kalamata and Green Olives (v, gf)	\$8
House-made Chicken Liver Paté & Grilled Bread	\$14
Chargrilled Cacciatore Sausage, Marinated Olives, and Grilled Baguette	\$14
Arancini – Arborio Rice, Mozzarella, and Parmesan (v)	\$14
Tomato, Basil, and Fetta Bruschetta (v, gf available)	\$14
Beef Cheek & Jalapeno Tostadas with a hint of Aioli	\$12
Tasting Board for 2 – Cured Meats, House-made Paté, Olives, Arancini, Pickled Vegetables & Grilled Bread	\$38

### ENTREES

Potato Croquettes with Beef Cheeks & Cheese with a spicy Tomato Chilli Jam	\$18
Chicken Caesar Salad - Cos Lettuce, Anchovies, Parmesan Cheese, Garlic Croutons, Crispy Bacon & a Soft Poached Egg	\$24
Field Mushrooms with Garlic & Ricotta on a Capsicum Coulis (v)	\$16
Penne Pasta with Chicken, Mushrooms, and Spinach in a Creamy Garlic sauce. Topped with Parmesan	\$19    \$29
Prawn Cocktail, deconstructed – King Prawns, Baby Lettuce, Avocado & Mint Herb Salad with Marie Rose dressing	\$22
Tuna Carpaccio, Soy & Mirin dressing, Wasabi, and Mixed Greens	\$19
Grilled Sourdough with Smoked Cod Mash, Fremantle Sardines and a Tomato & Garlic Salsa	\$18
House-made Potato Gnocchi with Spinach in a Gorgonzola Cream Sauce (v)	\$19    \$29
Grilled Squid with Garlic & Chilli with an Asian Wakame & Coleslaw Salad	\$19    \$29
Sizzling Garlic Prawns with fresh Bread (available with Chilli)	\$22    \$38

# Chef & Co.

café restaurant

## MAINS

Chargrilled Beef Fillet, Horseradish, Gratin Potatoes, Baby Carrots and a Red Wine Jus	\$42
Pork Belly Roasted, Apple Puree with Braised Red Cabbage and a Sweet Chilli Jam	\$36
Chicken Breast, stuffed with Brie and Ham, wrapped in Filo. With Pumpkin Puree & Fresh Asparagus	\$34
Crispy skinned Duck Legs, Parsnip Puree, Asian Greens, Beetroot & Orange Sauce	\$38
Lamb Cutlets with Cumin and Coriander, Braised Lamb Shoulder Panko Crumbed, Chickpea Puree and Grilled Chorizo	\$36
Seafood Bouillabaisse – A French style Fish Stew with Prawns, Scallops, Mussels, Squid, and Fish in a Tomato & Saffron stock. Served with fresh bread	\$38
Grilled Barramundi with Mango & Crispy Shallot Salad & Avocado Aioli	\$38
Mediterranean Moussaka, layers of Chargrilled Eggplant and Zucchini with Bechamel, Napoli Sauce and Rocket (v)	\$29

## SIDES

Beer Battered Fries	\$12
Duck Fat Potatoes	\$12
Garden Salad – Tomato, Onion, Cucumber, Mesculin (v)	\$12
Buttered Seasonal Vegetables (v)	\$12
Pear and Walnut Salad with Blue Cheese, Red Onion, Beetroot, Balsamic Vinaigrette and a Beetroot Reduction (v)	\$12

## KIDS MENU - \$12.00

KIDS MENU APPLIES TO 12 AND UNDER

Fish & Chips with Salad	Spaghetti Bolognaise
Grilled Chicken, Chips, and Salad	Cheeseburger, Chips, and Salad.



## DESSERT MENU

### DESSERTS - \$12

Sticky Date Pudding, Butterscotch Sauce & Vanilla Bean Ice-cream

Crepe Suzette, with an Orange and Grand Marnier sauce, served with Vanilla Bean Ice-cream

Honey & Cointreau Crème Brulee (gf)

Crumble of the Day with Anglaise & Cream

White Chocolate Mousse with Caramel & Cherry Compote

Bread and Butter Pudding with Vanilla Bean Ice-cream

Tiramisu, Coffee Syrup, Finger Biscuits and Mascarpone

Poached Pears in Red Wine Syrup and Vanilla Bean Ice-cream (gf)

### CAKES FROM THE DISPLAY, HOUSE-MADE - \$8

Apple Pie

Lemon Meringue Pie

Malteser Cheesecake,

Mango Tim Tam & White Chocolate Cheesecake,

Baileys & Toblerone Cheesecake

### KIDS ICE-CREAM - \$5

With Marshmallows, Caramel, Strawberry, Vanilla, or Chocolate Syrup