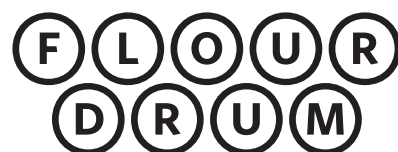


TAKEAWAY SPECIALS



Ready-To-Go (no wait time)

• Eat Around The World Meals \$12-14

Reheat for you or at home / Check daily specials on Instagram & Facebook

Russian

Beef Stroganoff \$12 (with rice 3 veg)

French

Beef Bourguignon \$12 (with rice 3 veg)

Indonesian

Beef Rendang \$12 (with rice 3 veg)

Italian

Chicken Cacciatore \$12 (with rice 3 veg)

Pork Meatballs Pasta \$12

Mushroom & Spanish Lasagne \$14

• Sandwiches, Savoury Delights, Pastries, Cookies & Cakes

Handmade with love in our kitchen / Check daily specials on Instagram & Facebook

Pork Sausage Roll \$7.50

Egg Sandwich \$6

Beef Cottage Pie \$8.50

Grandma Poached Chicken Tenderloin Sandwich with Sourdough \$7

Breakfast Tart \$7

Corn Beef Rye Bread Sandwich with Salad Greens \$8

Salmon Potato Cake \$7

Spiced Grilled Chicken Tenderloin Wrap with Salad Greens \$7

Flour Drumsticks \$3 each / \$10 for 4

Made to Order (pre-order for fast pick up at cafe: call 9565 2822)

\$7 Breakfast Rolls

- Smoked Belly Bacon & Fried Egg
- Corn Cob Fresh Herb Fritter & Fried Egg (veg)

\$15 Corn Cob Fresh Herb Fritters & Poached Egg

\$12 Banoffee Buttermilk Pancake Bites

a tray of mini pancakes with Dulce de Leche and our housemade cookie crumbs

\$8 Pork Meatballs Rolls

\$14 Avocado Smash

Bulgarian Feta, Mint, Lime on Sourdough Toast (veg)

\$8.50 Chicken Schnitzel & Aioli - \$10 with milk buns

\$10 Burgers - \$15 with Beer Battered Chips & housemade Chilli Jam

- Ground Beef Burger
lettuce, beetroot, grilled pineapple, grilled onions, Swiss cheese & chilli jam on a sesame milk bun
- Spiced Grilled Chicken Tenderloin Burger
Swiss cheese, avocado, mayonnaise & salad greens on a sesame milk bun
- Baked Pulled Lamb Shoulder Burger
mild kim chi, fresh slaw, lime & sweet chilli dressing on a sesame milk bun
- Veggie Burger (Veg/gf option available)
zucchini fritter, carrot, beetroot, zucchini, tomato jam & greens on a sesame milk bun

\$15 Housemade Pappardelle

Slow braised South Australian Lamb Shank Ragu, shallot & chilli infused olive oil

\$15 Zucchini & Lentil Fritters

Chef's salad, toasted coconut, pepitas, citrus dressing, chilli Jam (veg/vegan/gf)

\$22 Prawn & Pork Dumplings

with Egg Noodles, Chinese Greens in a Chicken Broth

\$5 Beer Battered Chips with Aioli or housemade Chilli Jam