# Ne OTE SEA SAIT & VINE CE SINCH MARKET

11.30AM – 2.00PM (WEEKDAYS) 11.30AM – 2.30PM (WEEKENDS)

Order at café register or at your Table QR Code

# **SHARE PLATES**

**BOWL OF CHIPS** (GF) – served with aioli **GARLIC BREAD** – generous serving for 2 PRAWN SPRING ROLLS (4) — with sweet chilli 15 FLASH FRIED CALAMARI (GFO)— lightly seasoned with sumac, served with lemon & tartare sauce **ARANCINI BALLS (V)** – wild mushroom arancini served with parmesan & aioli

#### **MAINS**

CALAMARI (GF)— flash fried squid tubes served with a side salad, lemon, tartare and chips

PANKO CRUMBED PRAWNS — served with salad, chips and tartare

**CRUMBED WHITING** – 5 butterflied crumbed whiting served with chips, salad & tartare

BATTERED FISH (GF) — tempura battered cod served with chips, salad & tartare

**PARMIGANA** — panko crumbed chicken breast, Napoli sauce, shaved ham, mozzarella, served with garden salad & chips 26

GRILLED BARRAMUNDI (GF) — Humpty doo barra served with a parsnip puree, broccolini, spinach and a leek and caper pan sauce or chips and salad

BEEF RAGU - slow braised beef chuck, rich tomato and redwine sauce, pappardelle pasta, gremolata, grana Padano 28

**SEAFOOD PARCEL** – salmon, prawns and barra in a dill mornay sauce, wrapped in filo pastry served with side salad, lemon, hollandaise & chips

**GNOCCHI (VGO, V)** - potato gnocchi, tomato sugo, wilted spinach, basil, salsa verde, parmesan, hazelnuts

# KIDS LUNCH OPTIONS

**CHICKEN NUGGETS** — five chicken nuggets with supa crunch chips & side tomato sauce

KIDS BURGER (GFO) - beef patty, cheese and sauce on a bun with chips

KIDS FISH - crumbed fish with chips & sauce 10.5

Gluten Free & Vegan Disclaimer: We strive to ensure that our gluten-free and vegan items are safe for your diet; we cannot guarantee that crosscontamination between ingredients will not occur. Our gluten free meals & vegan meals are cooked & prepared using the same cooking facilities as our other menu items

## **SALADS**

PRAWN & CITRUS SALAD (GF)- Garlic prawns, pickled red onion, orange segments, radicchio, cos, lemon & herb dressing 23

KALE & CHICKPEA SALAD (VE, GF)— Kale, crispy chickpeas, avocado, grilled capsicum, cauliflower with a garlic & tahini 22

## SIDES (ADD TO A SALAD OR MAIN)

Grilled Chicken - 7 Haloumi Calamari Avocado (1/2) - 5

## **BURGERS & TACOS**

Replace any protein with haloumi or mushroom for vegan/vegetarian option

**SMASH BEEF BURGER (GFO)** — double smash beef patty, tomato relish, caramelised onion, cos, tomato, cheese & mayo on a potato bun, served with chips

**PERI-PERI CHICKEN (GFO)** - grilled chicken thigh, peri peri sauce, cos lettuce, tomato, roasted capsicum & mayo on a toasted potato bun, served with chips

**B.L.A.T.** (**GFO**) — crispy bacon rashers, tomato, lettuce, beetroot relish, avocado & aioli served on toasted ciabatta with

STEAK SANDWICH (GFO) — 180gm rump steak, sauteed mushrooms, rocket, Swiss cheese & aioli served on toasted

Add crispy bacon to any of above

**FISH TACOS (GF)** — Tempura whiting, tomato bruschetta, avocado, cos lettuce, siracha mayonnaise & lemon on three blue corn tortillas

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# ALL DAY BREAKFAST

BACON AND EGGS (GFO) – two rashers of bacon & poached eggs served on toasted sourdough

**EGGS BENEDICT (GFO)** — soft poached eggs & baby spinach on sourdough toast topped with hollandaise sauce. Served with crispy bacon

25 Served with smoked salmon

CAPRESE CORN FRITTER (V, VGO, GFO) – corn fritters, green pesto, tomato bruschetta, grilled haloumi & fresh rocket 22

Please notify staff of any dietary requirements