



Cold Beverages

Milkshakes	Half Size 4.9	Full Size 6.9
Vanilla Chocolate Strawberry Caramel Banana Lime		
Soy Milk	add 1.1	
Bottled Juice 350ml	4.4	
Mineral Water	4.6	
Iced Coffee or Iced Chocolate	7.0	
Berry Frappe	7.5	
Coffee or Chocolate Frappe	6.5	



Hot Beverages

Espresso		3.7
Ristretto		3.7
Macchiato		3.7
Piccolo		3.7
Flat White	cup 3.9	mug 4.9
Cappuccino	cup 3.9	mug 4.9
Cafe Latte	cup 3.9	mug 4.9
Long Black	cup 3.9	mug 4.9
Flavours	add 0.8	
Coconut Hazelnut Caramel Vanilla		
Chai Latte	cup 3.9	mug 4.9
Mocha	cup 4.1	mug 4.9
Vienna	cup 4.3	mug 5.3
Affogato		7.0
Hot Chocolate		4.9
Real Belgium Hot Chocolate		9.0
Served in mug only		
Extras	Decaf 1.0	Soy Milk 1.1



Specialty Teas

Classic	3.9
Earl Grey Romantica English Breakfast	
Green Tea	4.6
Aussie Green Sencha	
Herbal	5.1
Ginger Kiss Peppermint Chamomile Bliss Bright Detox Spicy Chai Honey Bee Cinnamon & Apple Quince Vanilla	



Desserts*

Sticky Date Pudding.	14.0
Butterscotch sauce, cream, ice cream	
Housemade Pavlova. 🌱	14.0
Cream chantilly, berry compote	
Death by Chocolate.	14.0
Warm ganache, cream, chocolate gelato 🌱	
3 Sisters Honey Brûlée.	14.0
Pistachio biscotti, vanilla gelato	
Caramel Milk Granita	16.5
Fresh berries, passionfruit and cream	
Home-Made Sorbet. 🌱	16.5
3 flavours of the day & strawberries	

*Cakes available from cake cabinet



Dinner





Breads

Bread Roll and Butter.	2.1
Garlic or Herb Bread. (4)	6.1
Cheesy Garlic or Herb Bread.* (4)	8.0
Sourdough Bread. (2) Balsamic reduction, olive oil, butter	7.9
Gluten Free Garlic or Herb Bread. (4)	10.1
Bruschetta.	1 slice 10.0 2 slices 14.0
Tomato, spanish onion, basil pesto, balsamic glaze, olive oil, parmesan	
Turkish Bread and Dips.	13.0
3 types of house-made dips	

* Gluten free available +\$1.5 extra



Starters

Polenta Chips.	13.5
Aioli	
Tempura Eggplant.	15.0
Tzatziki dipping sauce	
Soup of the Day.	13.0
Smokey Pork and Potato Croquette.	15.0
Smokey bbq sauce	
Salt and Pepper Squid.	16.0
Wombok salad, vietnamese mint, cashew nuts, sesame seeds, fried shallots, confit garlic aioli	
Chicken Pate.	15.9
Crostini toast, truffle oil	



Mains

Vegetarian Pasta. Onion, tomato, olives, spinach, herbs, parmesan cheese	27.0
Chicken Pesto Linguini. Semi-dried tomato, mushrooms, parmesan	27.0
Smoked Salmon Rosti. House salad, honey mustard dressing, goats cheese	27.0
Smoked Tofu. Pumpkin, beetroot, zucchini, carrot, spinach, mushroom	27.9
Linguini & Meatballs. Onion, tomato, olives, spinach, herbs, parmesan	sml 16.9 lge 27.9
Chicken Schnitzel. Hand crumbed 200g breast, house salad, fries, lemon	28.0
Prawn Choo Chee. (Prawns 100gm). Steamed rice, broccoli (chicken available)	28.9
Chicken Parmigiana. Napolitan sauce, grilled cheese, house salad, fries	29.9
Porterhouse Steak. (200gm). Salad & fries, your choice of sauce	29.9
Chicken Breast. Chat potato, steamed vegetables, seeded mustard cream & bacon sauce	32.0
Slow Cooked Roast Lamb. Roast vegetables, mint jus	32.0
Roast Pork Belly. Rosti, apple sauce, pear & fennel salad	33.0
Barramundi. Chat potato, steamed vegetables, lemon beurre blanc	33.0
T-Bone. (450gm-600gm). Salad & fries	38.9

Steak Sauce Choices.

Pepper | Dianne | Mushroom | Jus



Sides

Side Mash Potato	7.5
Chips	sml 5.5 lge 8.9
Wedges and Ori Dip	sml 6.5 lge 9.9
Garden Salad	sml 5.5 lge 12.9
Steamed Vegetables	sml 6.5 lge 14.9



Salads

small 14.9 large 19.5

Ori Salad. Kipfler potato, pear, mixed leaf, pine nuts, feta cheese, house dressing	
Sexy Salad. Lettuce, sweet potato, semi dried tomato, olives, avocado, feta cheese, rocket pesto	
Rocket Salad.	15.9
Shaved parmesan, toasted walnuts, house dressing	
Extras.	
Chicken 6.0	Squid 8.0
Smoked Salmon 10.0	



= Gluten Free = Vegetarian = Vegetarian option available = Dairy Free
 Not all ingredients are mentioned, please inform us of your food allergies or ingredients not suited for you

⌘ A 15% surcharge per table applies for public holidays
 📄 A limit of one bill per table / cakeage fees apply
 📄 Menu subject to change without notice

