

# the GRAZING PLATE cafe

## LUNCH MENU

### Gourmet Sandwiches - \$14

Fresh or Toasted. Choose from *White, Multi-grain or Gluten-free Bread*

- Smoked Salmon, avocado, onion, mesclun salad & mayonnaise
- Smoked Ham off the bone with cheddar cheese & tomato
- Roast Chicken with avocado, brie, mesclun salad & mayonnaise
- KIDS Toastie** - \$7.50 (chicken/cheese, ham/cheese)

### Vegetarian Frittata (GF, V) - \$18

Baked Frittata of Eggplant, Sweet Potato & Persian Fetta with a Tomato & Basil Sauce served with a shaved Cucumber & Mesclun Salad

- Add Ham Off The Bone or Smoked Salmon + \$7 per serve**

### Persian Fetta, Leek & Thyme Tart (V) - \$17.50

Served with a Tomato, Persian Fetta, Parsley & Rocket Salad and Kalamata Olive Tapenade

- Add Ham Off The Bone or Smoked Salmon + \$7 per serve**

### Gourmet Pie - \$15

Chef-made pie, served with super crunchy fries and a side salad

### Chicken & Mushroom Crepes - \$18

Handmade Crepes presented in a Veloute sauce presented with a shaved Cucumber & Mesclun Salad

### Honey Sesame Prawns - \$22

Lightly battered Tiger Prawns Tossed in a Honey Soy Sauce & Sesame and presented on a shaved Cucumber & Mesclun Salad

### Salmon & Potato Cake - \$17.50

Breaded Atlantic Salmon and Potato Cake presented on a Herbed Coleslaw with Roasted Tomato & Tartare Sauce

## GRAZING BOARDS

### Ploughmans Board (GF options) - \$22

Crusty Sourdough, Smoked Ham, shredded Iceberg Lettuce, Cheddar Cheese, boiled Egg, Cornichon, Pickles & Homemade Chutney

### Signature Grazing Board for two (GF options) - \$20 pp

A generous selection of thinly sliced smoked & cured meats, assorted cheese, home-made dips, mini quiche, fresh berries and fruit, pickled grapes, Kalamata olives, baked capsicum, vegetable crudites, edible flowers & biscuits

### Pulled Pork Shoulder for two - \$24 pp

Slow cooked pulled Pork Shoulder, with minted Coleslaw, baked Peppers, roasted Tomatoes, pickled Cauliflower, Red Grapes, Pear & Apple Chutney, Avocado Guacamole and soft Corn Tortillas

- Add** a glass of French bubbles + \$8.50 per glass
- or** a signature cocktail + \$16.00 per glass
- or** a premium beer + \$8.50 per bottle
- or** a glass of wine + \$8.50 per glass

## BEVERAGES

A full range of premium Coffee, artisan Tea, bottled Juice, Milkshakes, Softdrinks and sparkling or still Water is available  
We are fully licensed with a wide range of premium Beers, Spirits, Red, White & Sparkling Wines, Liqueurs & Cocktails

*NOTE - 15% surcharge applies for PUBLIC HOLIDAYS*

### **The GP Signature Seafood Chowder Pie - \$18.50**

Fresh seafood in a rich, creamy sauce presented in a light pastry case topped with creamy mash, accompanied with a shaved Cucumber & Mesclun Salad

### **Fully loaded Sesame Seeded Brioche Burger (GF options) - \$19.50**

Hand-crafted grass-fed beef patty, topped with bacon, egg, tomato, cucumber, lettuce, caramelised onion & a pickled Cornichon. Served with crunchy Fries. *Deconstructed alternatives are available with no bun or GF*

### **Roasted Barramundi GF - \$24**

Wild line caught Barramundi presented with a shaved Fennel, Cucumber, Radish & Citrus Salad and Parsnip Puree

### **Steak GF - \$28**

200g Grass-fed Eye Fillet steak cooked to your liking & served with house salad, onion jam and a mushroom brandy cream sauce

## **SIDES**

- Super Crunchy Fries (Small) - \$5
- Super Crunchy Fries (Medium) - \$7.50
- Super Crunchy Fries (Large) - \$10
- Salt & Pepper Calamari (Small) - \$7
- Mesclun Salad (Small) - \$7
- Asian Salad (Small) - \$8
- House Salad (Small) - \$8

## **DESSERT**

- Banoffee Pie \$9.50
- Almond Coconut Cake GF \$8.50
- Cheesecake of the day \$9.50
- Crostata \$9.50
- Assorted Muffins \$5
- Soft Centre Pavlova \$14.50
  - Served with Strawberry Sorbet Strawberry Coulis & Double Cream*
- Double Chocolate Hazelnut Brownie \$14.50
  - Served with Blueberries & Vanilla Bean Ice Cream*

## **LARGE FRESH SALADS (GF, V) - \$15**

**House Salad** with roasted Butternut pumpkin, avocado, baby beetroots, cherry tomatoes, grilled halloumi and salad greens. Finished with house dressing

**Asian Salad** with shredded wombok, spanish onion, mint, coriander, carrot, mango, roasted cashews, salad greens, spring onion. Finished with a lime and chilli dressing

**Classic Caesar** with Cos lettuce, shredded parmesan, bacon, poached egg and garlic croutons

### **Protein toppers -**

- Grilled Chicken + \$7
- Smoked Salmon + \$8
- Grilled Prawns + \$8
- Salt & Pepper Calamari + \$7
- Falafel + \$6
- Grass-fed Eye Fillet + \$8

## **WILD GRAIN, RICE & QUINOA BOWLS (GF, V) - \$15**

Warm wild grain, quinoa & rice salad topped with furikake baby corn, red cabbage & apple slaw, roasted zucchini, roasted pumpkin with a yogurt & herb dressing & roasted tomatoes

### **Protein toppers -**

- Poached Lemongrass Chicken + \$8
- Pulled Pork + \$8
- Grilled Prawns + \$8
- Slow-braised Beef Brisket + \$8

## **FOR THE KIDS**

- Toastie (Chicken/Cheese, Ham/Cheese) - \$7
- Calamari & Fries - \$8
- Chicken Tenderloins & Fries - \$8
- Minute Steak & Chips - \$10

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