

cafe &
restaurant

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Flat Bread bread made in house, garlic roasted garlic & basil pesto, mozzarella cheese \$6.00
Tomato & Chili semi dried tomato & chili pesto studded with meredith goats cheese \$6.50
Mixed Herb sage, oregano, rosemary & a light sprinkling of mozzarella \$6.00
Mount Zero Olive & Anchovy Tarnade w/ mozzarella & fetta \$6.50

Entree

Soup of the Day \$7.50
Cocktail Oysters - fresh oysters topped with sour cream, sweet chili sauce, coriander & smoked salmon 1/2 doz | doz | Market Price
Cosy Kilpatrick topped with istra bacon, san andrea cheese, worcestershire sauce, cayenne & a touch of garlic 1/2 doz | doz | Market Price
Baked Figs with parma ham & caper dressing figs stuffed with parma ham & blue cheese, baked & served w/ a sour cream, dijon mustard & caper dressing \$14.50
Chargrilled Capsicum & Smoked Salmon Roulade capsicum, roquette, red onion, meredith goat cheese & smoked salmon roll served w/ grilled turkish bread, roquette & parmesan salad \$14.50
Panfried Scallops w/ lime & tequila homemade mayonnaise & salad greens \$15.50
Potato Salad with Tomatoes, Artichokes & Goats Cheese, new potatoes w/ artichokes & marinated meredith goats cheese bound in house dressing. \$14.50

Mains

Wine Roasted Lamb Rump w/ Mount Zero Green Lentils & Chickpeas, marinated lamb rump roasted in white wine, garlic & fresh herbson a bed of lentil, chickpea & tomato with vegetable medley or salad \$26.50
Black Spiced Squid w/ Lime & White Miso Dipping Sauce and Asian Salad, deep fried squid tossed in sea salt & black spice mix w/ spring onion, dakon, watercress & fried shallot salad served w/ lime, mirin & white miso dipping sauce \$22.50
Chicken Parmigiana fresh chicken breast, crumbed & grilled, topped with istra bacon, provençal sauce, grana padano & eggmont cheese \$21.50
Black Angus Scotch Fillet with choice of sauce, vegetables or salad, mash or scalloped potato \$26.50
Cosy Scotch char grilled angus with istra bacon grana padano & mushroom sauce \$28.50
Angus Porterhouse char grilled with choice of sauce \$26.50

See blackboard for our weekly fish & chicken specials

Vegetarian

Vegetable Tian layers of char grilled capsicum, tomato, eggplant, potato, zucchini & seasoned spinach baked with parmesan cheese & pinenuts with side salad \$20.00
Chili Salt Bean Curd w/ Vegetables and Blackbean Sauce fried chili & black pepper crusted tofu with stir fry vegetables, housemade blackbean sauce & topped with chili jam \$21.00

Desserts

Rhubarb & Apple Crumble w/ port syrup & ice cream \$8.50
Sticky Date Pudding & Toffee Sauce w/ double cream \$8.50
Chocolate Terrine w/orange sauce, layers of frozen mousse & chocolate sauce w/ orange & cointreau sauce & double cream \$9.00
Mango Fritters w/ passionfruit sauce and vanilla ice cream \$8.50

Beers

VB \$5.50
Carlton Draught \$5.50
Boags Premium Lager \$6.50
Crown Lager \$6.50
Boags Light \$5.00
Hahn Light \$5.00

Imported Beers

Stella Artois \$7.50
Italia Ichnusa \$7.50
Italia Castello Premium \$7.50
Guinness Draught \$8.00
Kilkenny Irish Ale \$8.00
Hatlifter Stout \$7.00

Spirits

Basic: Gin, Vodka, Rum, Brandy, Bourbon, Scotch, Tequila, Oyzo \$7.00
Premium \$8.00
Liqueurs \$8.00

Beverages

Teas & Herbal Teas \$3.20	Appetiser, Grapetiser \$3.60
Cappucino \$3.20	Coke, Diet Coke, Sprite \$3.60
Café Latté \$3.20	Tonic Water \$3.00
Short Black \$2.80	Mineral Water \$3.00
Long Black \$3.80	Soda Water \$3.00
Macchiato \$3.00	Organic Orange, Mango & Apple \$3.60
Long Macchiato \$3.80	Organic Lemon, Lime & Bitters \$3.60
Hot Chocolate \$3.50	Organic Orange Juice \$3.60
Soy Drinks \$3.50	Lemon Tiro \$3.50
Mug \$4.20	Ice Coffee \$6.00
Decaf Lattés or Cappucinos \$3.20	Ice Chocolate \$5.00
	Milkshakes \$5.00

Red Wines

Welshmans Reef House Red \$6.00 \$25.00
Welshmans Reef Cabernet Sauvignon \$7.50 \$34.00
Pepperjack Shiraz \$36.00
Pepperjack Cabernet Sauvignon \$36.00
Sandy Farm preservative & chemical free Cabernet Merlot \$7.50 \$34.00
Butlers Lane Preservative Free Shiraz \$6.50 \$25.00
Italia Remolé Toscana Cabernet \$37.00

White Wines

Welshmans Reef House White \$6.00 \$25.00
Welshmans Reef Semillon \$26.00
Captains Creek Organic Chardonnay \$7.00 \$30.00
Captains Creek Unoaked Chardonnay \$6.50 \$25.00
Butlers Lane Sauvignon Blanc \$6.50 \$25.00
Browns Bros Crouchen Reisling \$6.50 \$25.00
Italia Fontana Candida Frascati \$28.00
Sailors Falls Estate Pinot Cris \$7.50 \$34.00
Captains Creek Organic Rosé \$7.00 \$34.00

Sparkling Wines

Yellowglen Yellow \$24.00
Yellowglenn Yellow Piccolos \$8.00
Captains Creek Sparking Organic Wine \$38.00
Welshmans Reef Rosé lightly carbonated \$25.00

Port selections available at bar

