

Café Menu

Entrée

Slow Poached Olive Oil Salmon Croquette, Preserved Lemon Salsa Verdi, Soft Herb Salad	19
Spiced Smoked Beef, Pickled Potato & Celery Salad, Crispy Pancetta (gf, df)	17
Baked Blue Cheesecake, Pickled Beetroot, Roasted Fennel Seed, Crème Fraiche & Manuka Honey	16.5
Braised Duck, Leek & Mushroom Cappelletti, Tomato & Basil Fondant, Grano Padano	17

Main Course

Butter Poached Chicken, Thyme Baked Sweet Potato, Balsamic Vine Tomatoes, Roasted Pepita Seeds, Brandy Jus (gf)	36
Pan Fried Barramundi, Crispy Chorizo Baked Potatoes, Herb & Baby Spinach Salad, Butter Cream Sauce (gf)	45
Slow Cook Lamb Shank, Confit Garlic Mash, Rosemary Jus, Lemon Gremolata (gf)	40
Stuffed Zucchini, Fried Buttered Beans, Freekeh & Sorrel Pilaf, Sumac Dressing (v)	29

Sides

Roasted Root Vegetables (gf, df, v)	9
Truffled Cauliflower Gratin (gf, v)	9
Butter Mint & Parsley Green Beans (gf, v)	8
Fresh Artisan Bread, Cultured Butter (v)	4

Cheese

Black Wax Maffra	
Fourme d'Ambert	
Tarago Triple Cream Brie	
w/ Glace Fruits, Fig & Fennel Bread	
<i>One Cheese</i>	16
<i>Two Cheeses</i>	20
<i>Three Cheeses</i>	24

Dessert

Star Anise & Cinnamon Poached Fruit, Zabaglione, Vanilla Crumbs (gf)	14.5
White Chocolate Bread & Butter Pudding, Almond Praline, Crème Anglaise	14.5
Chai & Honey Crème Brûlée, Gingerbread Double Cream	14.5
Shortbread Crust Warm Apple Crumble, Berry Jam, Vanilla Bean Ice Cream	14.5

Tea & Coffee

Short Black	3
Flat White, Latte, Long Black, Short Mac, Hot Chocolate, Cappuccino	4
Mocha, Long Mac, Double Espresso, Chai Latte	4.5
Tea Drop Tea	3.5
English Breakfast, Earl Grey, Chamomile, Peppermint, Green	

Please note that menu items may contain traces of nut, egg, wheat, soy, seeds and any other allergens. Due to the nature of restaurant/buffet meal preparation and cross-contamination Heyder & Shears is unable to guarantee the absence of the above ingredients in its menu items.