

CAFE

Welcome to Cafe where an endless array of food is prepared by our chefs at the three interactive cooking stations.

Continental Breakfast

30

Deli and Juice Station

Fresh juices, cured meats, morning fresh bakeries and selection of breads

Savoury and Fruit Bar

Seasonal sliced fruit, cereals, Bircher muesli and yoghurt

Selection of espresso coffees, freshly brewed Twinings teas and herbal infusions

Full Breakfast

36

Deli and Juice Station

Fresh juices, cured meats, morning fresh bakeries and selection of breads

Show Kitchen

Free range eggs cooked to order, selection of hot items and fresh pastries

Savoury and Fruit Bar

Seasonal sliced fruit, cereals, Bircher muesli, yoghurt, waffles and pancakes

Selection of espresso coffees, freshly brewed Twinings teas and herbal infusions

SPECIALTY DISHES

Two eggs cooked any style with bacon, Roma tomato, sausages and potato cake	22
Three egg omelette with choice of ham, cheese, tomato or mushrooms served with potato cake and Roma tomato	22
Eggs Benedict two poached eggs, English muffin, ham, sautéed spinach and herbed tomato	22
Pancakes banana or blueberry	16
Homemade waffles with maple syrup	14
Traditional French toast with cinnamon	12

FROM THE BAKERY

Basket of freshly baked morning pastries	10
Gluten free bread served with butter, honey, marmalade and jam	6
Toast white, wholemeal or raisin served with butter, honey, marmalade and jam	6

CEREALS

Weet-Bix, All Bran, Corn Flakes, Special K, Coco Pops, Rice Bubbles or toasted muesli	7
Homemade Bircher muesli	8
Traditional porridge with Australian honey	8

FRUIT AND YOGHURT

Selection of seasonal sliced fruit pineapple, honeydew melon, rock melon, watermelon, banana	11
Yoghurt plain or fruit	8

SIDES

One egg	4
Roma tomato	4
Mushrooms	5
Bacon	5
Sausages	5
Potato cakes	5

BREAKFAST BEVERAGES

Fresh juices orange, grapefruit, apple, cranberry, tomato, pineapple	6
Freshly squeezed juices orange, grapefruit, apple, pineapple	8
Coffees latte, cappuccino, espresso, flat white, long black, macchiato, mocha	5
Specialty Twinings loose leaf teas China jasmine, Darjeeling, English breakfast, Irish breakfast, Chamomile, Earl grey, Green tea, Peppermint	5
Hot chocolate	5
Iced coffee	7
Iced chocolate	7
Smoothies banana or strawberry	8

CAFE

WELCOME TO CAFE

Enjoy an endless array of food prepared by our culinary team at the three interactive cooking stations.

Deli Station

Made to order salads, antipasto, fresh seafood and more.

Show Kitchen

Daily carvery selection, home made pasta, fresh roasted vegetables, grilled fish and meats cooked to order, pizza and casserole.

Dessert Bar

Fresh sliced fruit, ice cream, sorbet and much, much more.

Monday - Saturday	45
Sunday	52
12 noon - 2.30pm	

GETTING DOWN TO BUSINESS

We have created a selection of set business lunches. A quick and easy way to taste the wide range of food on offer plated and served to you.

Deli	25
Mixed antipasto selection and Caesar salad	
Casserole	30
Daily soup, Cafe casserole of the day with seasonal vegetables and potatoes	
Grill	32
Daily soup, Cafe grilled fish of the day with seasonal vegetables and potatoes	
Carvery	35
Daily soup, Cafe carvery of the day with seasonal vegetables and potatoes	

CAFE

Deli Station

Seafood

Tasmanian smoked salmon
West Australia's own tiger prawns
Fresh SA oysters
(Thursday, Friday Saturday nights
and Monday to Friday lunches)
Fresh local yabbies
Fresh mussels

Cold meat selection

Daily terrine such as chicken and bacon, duck
and pork with port
Thinly sliced Parma ham
Coppa
Dried beef

Fresh selection of antipasto salads

Marinated artichokes
Pickled vegetables and gherkins
Sliced tomato with bocconcini and basil
Grilled asparagus and eggplant
Stuffed zucchini with cheese
Kalamata and green olives, sun dried tomatoes

Dessert Station

Fruit pavlova
Seasonal fruit tarts
Marinated strawberries with lime
Baked New York cheesecake.
Plum cake
Jaffa orange cake
French style apple tart
Tiramisu
Wild berry calafoutis
Crème brulee
Fresh fruit
Cheese board
Waffles and pancakes on request

Show Kitchen

Soup of the day

Including sweet pumpkin, mushroom,
roasted parsnip and apple, minestrone

Roast of the day

Including marinated pork shoulder, glazed duck
with honey and garlic,
slow roasted beef, mustard marinated lamb

Grill

Narrogin Hill lamb cutlets
Scaloppini of corn fed chicken breast
Herb, chilli marinated squid
Herb marinated beef rump
Exmouth tiger prawn
Dill marinated king snapper
Sliver cobbler

Pasta and risotto

Spaghetti marinara
Wild mushroom risotto
Pumpkin and spinach risotto
Penne arrabiata with rocket
Penne pasta with garlic and herbs

Vegetables

Mashed potatoes with truffle oil
Gratined cauliflower with parmesan cheese
Grilled flat mushroom
Roasted royal blue potato with rosemary
and garlic confit
Roasted pumpkin with thyme
Grilled corn

Focaccia and Pizza

Tomato with artichokes and rosemary
Sun dried tomatoes with olives and cheese
Artichokes with tomatoes capsicum and fetta
cheese

Please note:

These dishes change daily. This is a sample menu only

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Dessert Bar

Fresh sliced fruit, ice cream, sorbet, crème brulee, tiramisu, made to order waffles, our signature Cafe sticky date pudding and much, much more.

Monday - Thursday

55

Friday - Sunday

62

6.00pm - 10.00pm

ENTREES

Oysters		
Natural	per piece	3
Kilpatrick	per piece	4
Antipasto plate		21
grissini sticks, ricotta cheese, Parma ham, Kalamata olives and semi dried tomatoes		
Smoked Tasmanian salmon		23
with capers and sour cream		
Chef's salad		15
spinach, artichokes, pine nuts, cherry tomatoes and bocconcini cheese		
Warm roasted Mediterranean vegetable salad		16
with goat's cheese and walnut oil dressing		
Traditional Caesar salad		18
with crispy pancetta, Parmesan, garlic croutons		
and poached egg or grilled chicken fillets		
Deep fried Exmouth king prawns		22
with roasted garlic aioli		
Aged sirloin salad		22
with rocket, Parmesan cheese, olive oil, garlic and rosemary confit		

SOUPS

Soup of the day		13
Roasted pumpkin soup with sour cream		13
Wild mushroom and porcini cream soup		13

PASTA

Chef's daily creation	22
Penne or fettuccini with your choice of arrabiata, aglio olio e peperoncino, bolognaise or mushroom cream sauce	22

MAINS

Catch of the day	market price
Tasmanian salmon steak	36
Herb marinated Narrogin lamb cutlets	35
Margaret River 21 day aged premium New York sirloin steak	36
Margaret River 28 day aged rib eye steak	38
Herb marinated baby spatchcock	30

Served with your choice of sauce:
red wine jus, mushroom, Béarnaise, Choron sauce, white wine cream sauce
English mustard, Dijon mustard or horseradish cream

SIDES

Maple glazed Vichy carrots	5
Mashed potato	8
Steamed green vegetables	8
Grilled asparagus	8

CHILDREN'S MENU

Wild mushroom and porcini cream soup with a soft bread roll	11
Spaghetti with tomato or bolognaise sauce	11
Pork sausages and mashed potatoes	11
Kids battered fish and chips	12
Milkshakes chocolate, strawberry, caramel or vanilla	7

DESSERTS

Cake of the day	16
Our famous Cafe sticky date pudding with toffee sauce and King Island cream	16
Three scoops of ice cream vanilla, chocolate, hazelnut or strawberry	11
Three scoops of sorbet lemon or mango	11
Banana split with ice cream and marshmallows	10
Selection of fine Australian cheese with honey roasted walnuts, quince paste and lavosh	20
Trio of dessert your choice of three	18
Cheesecake	Tiramisu
Trifle	Crème brulee
Chocolate tart	Fruit pavlova