

## Grace Breakfast Specials

Served from 7am to 9am, Monday – Friday

Hot Breakfast two eggs (poached, scrambled or fried) served on toast with bacon & roasted tomato	15
Continental Breakfast Seasonal fruit salad with vanilla yoghurt & toast (white or wholemeal) served with butter & a selection of jams & condiments	11
Toast (white, wholemeal, multigrain, raisin or Turkish) served with butter & a selection of jams & condiments	8

Grace Breakfast specials include a regular coffee, tea or juice

## À La Carte Breakfast

Served from 7am to 11:30am, 7 days a week

### Breakfast Specialties

Grace Café Big Breakfast (served all day). Two fried eggs with bacon, mushrooms, roasted tomato & hash browns	18
3 egg omelette with chorizo & haloumi cheese	15
Poached eggs with baked beans & English spinach (V)	16
Traditional French toast with cinnamon butter	12
Stack of 3 pancakes served with berry compote & maple syrup	15
Corn fritters with avocado & tomato relish (V)	16
Smoked salmon, wilted spinach & poached eggs served on an English muffin & topped with hollandaise sauce	18
Eggs benedict served with hash browns & roasted tomato	16
Bircher muesli	6.50
Honey toasted muesli with berry compote & yoghurt	7
Seasonal fruit salad with vanilla yoghurt	7
Country style yoghurt with berries	6.50

### Eggs & Side Orders

Two eggs cooked to your liking (poached, scrambled or fried) on toast	12
Bacon, country style chipolata sausages, hash browns, field mushrooms, roasted tomato, sautéed spinach or baked beans	3 each

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## Bakery

Butter croissant served with jam & butter	4.50
Chocolate or almond croissant	4.50
Danish pastries	4
Muffins	4
Friands	4

## Bread or Toast

White bread, wholemeal bread, multigrain, Turkish bread, raisin bread or English muffin served with butter & a selection of jams & condiments	5.50
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## Cereals

Your choice of Sultana Bran, Just Right, Corn Flakes, Special K & Weetbix	6
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## Juices

Orange, apple, grapefruit, tomato, pineapple or mango	4
Freshly squeezed orange juice	6.50

## Coffee/Tea

Cappuccino, Café Latte, Flat White, Long Black, Ristretto, Macchiato, Espresso, Hot Chocolate, White Hot Chocolate, Chai Latte	
Cup	4.50
Mug	5
Skim milk & decaffeinated coffee available on request	
Soy milk	0.50
Syrup flavours	0.50
Vanilla, caramel, hazelnut	
Teas	4
English Breakfast, Earl Grey, Camomile, Green Tea, Ceylon, Peppermint or Green Tea with Lemon	
Loose Leaf Teas	5
Chai, Lemon Grass & Mint Infusion, Green Sencha, Green Tea with Jasmine or Darjeeling	

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# Day Menu

Served daily from 11:30am to 5:30pm

## To Start

Soup of the day served with crusty bread	12
Roma tomato & basil bruschetta	9
Sourdough baguette with garlic & herbs	8
Breads & dips	14
Served with baba ganoush, hommus, Hastings Valley olive tapenade & olive oil	
Rocket with Hastings Valley marinated black table olives & parmesan cheese	10
Fries with aioli	8
Seasoned potato wedges with sour cream, sweet chilli sauce & avocado dip	9

## Salads

Salad of spinach with pear, blue cheese & candied walnuts topped with crispy pancetta	16
Calamari, tomato & watercress salad with Asian soy dressing	16
Baked ricotta & herbs with roast vegetables & olives served with toasted bread	16
Marinated lamb fillets with Greek style salad served with black olive tapenade	16
Smoked salmon with avocado, caper salsa & crisp bread	20
Caesar salad	15
with grilled chicken breast	16
with grilled tiger prawns	18

## Comfort Zone

Lemon peppered chicken breast with mustard potato puree, spinach & hot tomato relish	26
Herb crusted salmon fillet with roast beetroot & mint salsa	28
Grainfed sirloin steak with roast field mushrooms, crushed chat potato & béarnaise sauce	32
Vienna schnitzel with salad & chips	25
Moroccan spiced rack of lamb with sautéed fennel, chat potato & cucumber yogurt	32
Salt & pepper squid with sweet chilli sauce	19
Beef nachos with guacamole, tomato salsa & sour cream	18
Grace Cafe Big Breakfast – two fried eggs with bacon, mushrooms, sausages, roasted tomato & hash browns	18

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## Pasta & Risotto

Fettuccine with tomato & chilli sauce arrabiata style (V)	24
Seafood marinara with fresh egg linguine pasta	28
Penne pasta with bacon & mushrooms in a creamy white wine sauce	25
Risotto with butternut pumpkin, mushrooms & sweet corn (V)	26

## Asian Delights

Calamari fritto	
Crisp fried calamari in Japanese breadcrumbs with wasabi mayonnaise	18
Salt & pepper crisp fried soft shell crab	24
Soft shell crab tossed in salt & pepper & crisp fried, served with sweet chilli sauce	
Crisp fried Japanese style karaage crumbed pork cutlet with Asian greens & steamed rice	26
Teriyaki soy glazed barramundi fillets with pickled seaweed salad	28
Classic beef rendang	24
Malaysian style beef stewed in coconut & spices served with fragrant rice	
Chicken curry	22
Malaysian style chicken cooked in coconut & spices with steamed rice & chilli sambal	
Prawn curry	26
Thai style red curry with tiger prawns & bamboo shoots served with steamed rice	
Wok fried hokkien noodles with Asian greens in oyster sauce (V)	24
Sate ayam	16
Malaysian chicken satay with peanut sauce	
Nasi goreng	18
Wok fried rice with fried egg, satay chicken & peanut sauce	

## Sandwiches/Burgers

Grilled grain fed sirloin steak with roasted field mushroom, rocket lettuce & grain mustard mayonnaise	18
Grilled flour tortilla chicken wrap with tomato & mozzarella cheese	15
Grilled Turkish bread with chicken, bacon, avocado & cheddar cheese	16
Topside beef burger with cheese, onion jam & beetroot relish	18
Vegetable burger of chickpea & vegetable pattie with tomato relish (V)	16
Grace club sandwich with chicken, bacon, egg, lettuce & tomato	16
Above served with fries or garden salad	

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## Desserts

<b>Cake of the day</b> Freshly baked cake served with double cream, berry compote & biscotti	12
<b>Lime panna cotta</b> Lime flavoured cream with mango sorbet	15
<b>Chocolate mousse</b> Couverture chocolate mousse with fresh cream & biscotti	15
<b>Classic sticky date pudding</b> Traditional spiced pudding with dates & butterscotch sauce	15
<b>Baked lemon tart</b> Sweet shortbread pastry with lemon curd filling & passion fruit glaze served with double cream	15
<b>Peach melba</b> Compote of peach with raspberry sauce served with ice cream	15
<b>Fresh seasonal fruit salad</b> Fruit salad served with your choice of ice cream or sorbet	12
<b>Selection of Ice cream &amp; sorbets</b> Three scoops in a chocolate cup with double cream & berry compote	12
<b>Australian cheese</b> Selection of blue, brie & cheddar with muscatels, dried fruits, nuts & quince paste	15

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# Alcoholic Beverages

## White Wines

De Bortoli Willoughlen Semillon Sauvignon Blanc (NSW)	8	34
Cool Woods Chardonnay (SA)	8.50	40
Hope Estate Semillon (NSW)	9.50	46
Mariner Sauvignon Blanc (NZ)	10	49
Westend Richland Sauvignon Blanc (NSW)	9	42
Capel Vale Debut Verdelho (WA)	11	56
De Bortoli Windy Peak Riesling (VIC)	9.50	46

## Red Wines

De Bortoli Willoughlen Shiraz Cabernet (NSW)	8	34
Half Mile Creek Cabernet Merlot (S.E Aust)	8	36
Brokenwood Cricket Pitch Red (NSW)	10	49
Littore Circle Collection Merlot (S.E Aust)	8.50	40
Margaret River Dreaming Cabernet Sauvignon (WA)	10	49
Westend Richland Shiraz (NSW)	9	42
De Bortoli Windy Peak Pinot Noir (Vic)	11	52

## Sparkling

De Bortoli Willoughlen Brut NV (NSW)	8	36
Chandon Brut Vintage (VIC)	18	80
De Bortoli Rococo Blanc De Blanc (VIC)	15	75

## Beers

Cascade Light	6.50
Blue Tongue Premium Lager, VB, Tooheys Extra Dry or Pure Blonde – Low Carb	7.50
Corona, Stella Artois, Heineken, Crown Lager or James Boags Premium Lager	8.50

## Spirits

A range of spirits are available from \$8 each. Please ask your waiter.

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# Refreshments

## Fruit Juices

Orange, Apple, Grapefruit, Tomato, Pineapple or Mango	4
Freshly squeezed orange juice	6.50

## Soft Drinks

Coke, Diet Coke, Coke Zero, Sprite, Lift, Tonic Water, Dry Ginger Ale or Soda Water	4
Lemon, Lime & Bitters	4.50

## Iced Beverages/Milk Shakes

Iced Coffee, Chocolate or Mocha	5.50
Iced Tea	5
Lemon, Citrus, Peach or Mango	
Milk Shake	5
Strawberry, Chocolate, Vanilla or Caramel	

## Bottled Water

Acqua Panna - 500ml	6
Acqua Panna – 250ml	4
San Pellegrino – 500ml	6
San Pellegrino – 250ml	4
Mount Franklin Lightly Sparkling Water – 500ml	6
San Pellegrino Aranciata Rossa	6.50
San Pellegrino Limonata	6.50
San Pellegrino Mandarino	6.50

## Coffee/Tea

Cappuccino, Café Latte, Flat White, Long Black, Ristretto, Macchiato Espresso, Hot Chocolate, White Hot Chocolate, & Chai Latte	
Cup	4.50
Mug	5
Skim milk & decaffeinated coffee available on request	
Soy milk	0.50
Flavoured syrups	0.50
Vanilla, caramel, hazelnut	
Teas	4
English Breakfast, Earl Grey, Camomile, Green Tea, Ceylon, Peppermint or Green Tea with Lemon	
Loose Leaf Teas	5
Chai, Lemon Grass & Mint Infusion, Green Sencha, Green Tea with Jasmine or Darjeeling	

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# Dinner Menu

Served daily from 5:30pm to 10pm

## Entree

Soup of the day with crusty bread	12
Smoked salmon with avocado, caper salsa & crisp toasted bread	20
Salad of spinach with pear, blue cheese & candied walnuts, topped with crispy pancetta	16
Scallops with kipfler potato, cress salad & citrus salsa	22
Marinated lamb fillets with Greek style salad & black olive tapenade	18
Calamari, tomato & watercress salad with Asian soy dressing	16
Baked ricotta & herbs with roast vegetables & olives served with toasted bread (V)	16

## Mains

Beef tenderloin tataki style with enoki & shimeji mushrooms	34
Moroccan spiced rack of lamb with sautéed fennel, chat potato & cucumber yogurt	32
Lemon peppered chicken breast with mustard potato puree, spinach & hot tomato relish	28
Herb crusted salmon fillet with roasted beetroot & mint salsa	29
Grain fed sirloin steak with roast field mushroom, crushed chat potatoes & béarnaise sauce	30
Seafood grill of scallops, prawns & salmon with lemon caper sauce	32

## Pasta & Risotto

Fettuccine with tomato & chilli sauce arrabiata style (V)	24
Seafood marinara with fresh egg linguine pasta	28
Penne pasta with bacon & mushrooms in a creamy white wine sauce	25
Risotto with butternut pumpkin, mushrooms & sweet corn (V)	26

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## Asian Delights

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Salt & pepper crisp fried soft shell crab Soft shell crab tossed in salt & pepper & crisp fried, served with sweet chilli sauce	26
Crisp fried Japanese style karaage crumbed pork cutlet with Asian greens & steamed rice	26
Teriyaki soy glazed barramundi fillets with pickled seaweed salad	32
Classic beef rendang Malaysian style beef stewed in coconut & spices served with fragrant rice	26
Chicken curry Malaysian style chicken cooked in coconut & spices with steamed rice & chilli sambal	25
Prawn curry Thai style red curry with tiger prawns & bamboo shoots served with steamed rice	26
Wok fried hokkien noodles with Asian greens in oyster sauce (V)	24
Nasi goreng Wok fried rice with fried egg, satay chicken & peanut sauce	18

## Extras/Sides

Roma tomato & basil bruschetta	9
Sourdough baguette with garlic & herbs	8
Breads & dips Served with hummus, baba ganoush, Hastings Valley olive tapenade & olive oil	14
Rocket with Hastings Valley marinated black table olives & parmesan cheese	10
Fries with aioli	8
Seasoned potato wedges with sour cream, sweet chilli sauce & avocado dip	12
Broccoli with buttered almonds	8
Seasonal vegetables	8

## Pre-Theatre Dinner

Enjoy a choice of two sumptuous courses with a glass of selected red or white wine plus tea or coffee. 7 days a week from 5:30pm – 7pm (orders must be taken by 6:30pm)	40 per person
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Flavoured syrups	0.50
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