



Breakfast & Lunch:

Wednesday – Friday 9am – 3pm

Saturday & Sunday 8am – 3pm

Dinner:

Wednesday – Sunday from 5:30pm

Who We Are

We are an eclectic mix of people...

We are Australian, Indigenous, American,
Irish, English, and Puerto Rican,

We are chefs, pastry chefs, cooks, baristas,
apprentices and waiters,

We are passionate about food, art,
photography, plants, books, design,
travel and music,

We are sons, daughters, fathers and partners,
uncles, aunties and a grandmother,

...together, we are family.

Who We Support

We are your community kitchen...

We stock Norco milk, an Australian farmer owned
dairy co-operative who's story began here in
New South Wales back in 1895

We proudly carry free range pasture fed lamb and
other premium meats from Holco Fine Meat Suppliers

We serve locally caught fish from Port Fresh
Seafood and our local oyster farmer

We use local Lorne Valley macadamias, Ricardo's
tomatoes and Telegraph Point avocados

We guide and mentor apprentices and trainees,
supporting community organisations such as TAFE
Port Macquarie and Newman College

LUNCH

BURGERS & SANDWICHES

(ALL SERVED WITH CHIPS)

UPGRADE TO BEER BATTERED CHIPS +\$1

CALIFORNIA BLT 15

Thickcut Australian bacon, lettuce, tomato, smashed avocado and housemade aioli on toasted Turkish bread

THE JAMES DEAN MELT 15

Grilled chicken breast, cheese, semidried tomato, basil pesto & smashed avocado, on toasted on Turkish bread

TEXAS BBQ BACON BURGER 17.5

Premium beef patty, topped with bacon, house battered onion rings, cheese, BBQ, and mixed leaf, on brioche bun

PULLED SHORT RIB SLIDER 17.5

Slow braised tender short rib, topped with fresh slaw tossed in our house made chipotle aioli, and crispy beer battered onion rings, served on brioche bun

NEW YORK STEAK SANDWICH 18

Strip steak, cheese, lettuce, beetroot, tomato, sautéed mushrooms, caramelised onion, aioli, on Turkish bread

SURF AND TURF MAINS

SALT AND PEPPER SQUID (GF) 18E / 26M

Served over fresh salad with balsamic reduction drizzle
- Main size served with chips and salad

GARLIC KING PRAWNS (GF) 18E / 26M

Confit garlic cream sauce, herb rice, crispy leeks

ATLANTIC SALMON CAKES 20

Made fresh in house, chef salad and hollandaise on side

FLATHEAD FISH N CHIPS WITH SALAD 20

Beer battered and delicious, a house favourite!

QUEENSLAND BARRAMUNDI (GF) 29

Grilled in beurre noisette, fresh chopped dill, crispy capers, shaved parmesan, kipfler potato and rocket salad with vinaigrette

300G CAFÉ DE PARIS STEAK + CHIPS 24

Steak cooked to your preference, topped with curry café de paris butter, served with beer battered chips and fresh chef salad

FREE RANGE LAMB SHANK (GF) 28

Creamy mash, sautéed mushroom, caramelised onion, baby spinach

LUNCH

(STARTS AT 12PM)

GARLIC PARMESAN BREAD* (V) 7.5

MIXED BRUSCHETTA BOARD* 16

Choose up to 2 flavours per board:

Traditional (v) – tomato, Spanish onion, shaved parmesan, basil, and balsamic drizzled over

Apple a Day (v) – Crunchy apple, house made fig spread, and soft brie

Al Capone – Fresh sliced prosciutto, caramelised onion, and creamy mascarpone cheese

Buffalo Bacon – Italian buffalo mozzarella and bacon grilled, topped with fresh sliced tomato and rocket

*GF Bread available, please ask

SIDES

SIDE BEER BATTERED CHIPS 4.5 SM / 6 LG

Served with roasted garlic aioli (GF chips also available)

SALADS & LIGHT BITES

CLASSIC CAESAR SALAD 17

Poached egg, bacon, croutons, anchovies and shaved parmesan
- with Grilled Chicken Breast or Smoked Salmon +4

ROAST PUMPKIN SALAD (V/GF) 18

Semidried tomato, local feta, beetroot, capsicum caramelised onion, house candied walnuts, balsamic vinaigrette

WILD MUSHROOM RISSOTO (V) 18

Cooked with French white truffle and marinated baby Southern Highland figs, topped with confit garlic & shaved parmesan

PENNE TOSCANA PASTA 18.5

Grilled chicken breast, king prawns, and bacon tossed with penne pasta and white wine garlic cream sauce, topped with shaved parmesan, then baked and finished with crispy aromatic rosemary

- *GF and vegetarian versions also available*

CHEF'S CUT POTATO WEDGES (GF) 8

Served with sweet chili and sour cream

