



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

BREADS TO START

GARLIC PARMESAN BREAD (V) 7.5

TRADITIONAL BRUSCHETTA (V) 12.5

Diced local tomato, Spanish onion, shaved parmesan, balsamic reduction on sourdough

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

LIVE LOCAL OYSTERS

3 year old Australian oysters wild caught locally from the Hastings River here in Port Macquarie, New South Wales

18 HALF DOZ / 32 DOZEN

NATURAL (GF)

Shucked to order w/ fresh lemon & white wasabi balsamic

DINNER ENTREES

ROAST PUMPKIN SALAD (V/GF) 16

Semidried tomato, local feta, beetroot, capsicum, caramelised onion, candied walnut, vinaigrette

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

Freshly coated and fried tender squid on mixed leaf salad, with capsicum, tomato, onion & balsamic

- main size portion also served with chips

GARLIC KING PRAWNS 18E / 26M

Confit garlic cream sauce, herb rice, crispy leeks

PAN SEARED SEA SCALLOPS (GF) 19

Confit garlic and roast pumpkin puree, crispy prosciutto, sautéed wild mushrooms

WILD MUSHROOM ARANCINI (V) 17

Hand rolled risotto balls stuffed with shaved parmesan and buffalo mozzarella, served over French white truffle aioli with marinated baby Tasmanian figs

KILPATRICK (GF) +\$1

Baked with housemade Kilpatrick sauce & crispy bacon

DINNER MAINS

FREE RANGE LAMB SHANK (GF) 28

Slow cooked in a red wine jus, with creamy mash potato, sautéed mushroom, caramelised onion and baby spinach

CHICKEN MOLE (MO-LAY)* 28

Slow cooked chicken & exotic spices form a “Mexican Curry,” with sour cream & rice in a crisp tortilla shell

SLOW COOKED PORK BELLY (GF) 32

Creamy mash, café de paris prawns, apple chutney

250G NEW ENGLAND EYE FILLET (GF) 32

Café de Paris butter, chef cut wedges, broccolini

BRAISED BEEF SHORT RIB (GF) 34

Slow cooked tender short rib, sticky honey barbeque glaze, smokey chipotle slaw, chefs cut potato wedges

*Denotes Gluten Free option available for this dish

FRESH FISH MAINS

ATLANTIC GRILLED SALMON (GF) 28

Pesto and Lorne Valley macadamia crusted fillet, kale, beetroot, basil pesto aioli, candied lemon

QUEENSLAND BARRAMUNDI (GF) 29

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

MARKET FISH PLEASE ASK

SIDES 7

CHEF’S FRESH GARDEN SALAD (GF)

CHEF’S CUT POTATO WEDGES (GF)

STEAMED MIX VEGETABLES (GF)

CREAMY POTATO MASH (GF)

BEER BATTERED CHIPS

(GF chips also available)

BEVERAGES

500 ML SAN PELLEGRINO 4.5

Sparkling Mineral Water

SOFT DRINK 3.8

Coke, Diet Coke, Coke Zero

Lemonade, Squash, Fanta, Pasito

Bundaberg Ginger Beer, Ginger Ale

Saxby's - Pineapple, Lime or Cherry Cheer

LEMON LIME & BITTERS 4

CREAMING SODA SPIDER 5.5

Or choose your favourite soft drink from above

MOCKTAILS (NO ALCOHOL)

FIRE ENGINE 4

Lemonade, splash of grenadine

SHIRLEY TEMPLE 4

Ginger ale, splash of grenadine

RASPBERRY-MINT SPRITZER 6.5

Muddles raspberries, fresh mint, lime

COCKTAILS

Margarita (mexico) – tequila gives this classic lime concoction a good kick to get things started, served on the rocks

Mojito (cuba) – bacardi rum muddled with fresh lime & mint

Cosmopolitan (usa) – vodka, cranberry, hints of orange & lime

Pimms & Lemonade (england) – the drink of choice for Londoners at the first sign of sunshine, with mint, orange & cucumber

Hendrick's Gin & Tonic (scotland) – premium gin infused with rose & cucumber served on ice with cucumber & tonic

Fruit Tingle (australia) – named after the 1930's Melbourne candy, made with vodka, lemonade, blue curacao and raspberry

SPIRITS

HOUSE FROM 7.5

Absolut Vodka, Gordon's Gin, Bundaberg Rum, Johnnie Walker Red Scotch Whisky, Jim Beam Bourbon

PREMIUM FROM 8

Ketel One, Canadian Club, Tanqueray, Sailor Jerry Spiced Rum, Jack Daniel's, Wild Turkey, Johnnie Walker Black, Glenfiddich Single Malt, Chivas Regal 12 Year Old Scotch, Hendrick's

