



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,
students, 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 whose 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

DINNER ENTREES

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 16.5

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

WILD MUSHROOM ARANCINI (V) 17.5

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

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 gluten free chips, beer battered chips available to substitute on request

CRISPY SOFT SHELL CRAB (GF) 18E / 28M

Sprout salad with coriander and crispy shallots in a sesame lime dressing, finished with Singapore chilli tableside

- main size portion also served with gluten free chips, beer battered chips available to substitute on request

PAN SEARED SEA SCALLOPS (GF) 19

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

SPANISH CHORIZO CROQUETTES 17.5

Hand rolled chorizo, potato and mature cheddar cheese, crumbed and fried, served with avocado aioli

DINNER MAINS

PAN SEARED DUCK BREAST (GF) 31

Served with French white truffle and wild mushroom risotto, marinated Southern Highland baby figs and shaved parmesan

FREE RANGE LAMB SHANK (GF) 28

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

MOROCCAN CHICKEN* 29

Boneless, skinless chicken thighs, pan roasted and topped with house baked Ratatouille & parmesan, cumin spiced chickpea, and fresh baked corn bread & jalapeno butter

SLOW COOKED PORK BELLY (GF) 32

Smoked Spanish chorizo, creamy mashed potato, roast pumpkin, peach puree, apple chutney

OVEN ROASTED PORK KNUCKLE (GF) 31

House-brined and roasted to a crispy skin, served with creamy mashed potato, and porter infused onion jus

250G NEW ENGLAND EYE FILLET (GF) 32

Café de Paris butter, chef cut wedges, green beans

BRAISED BEEF SHORT RIB (GF) 34

Slow cooked tender short rib, American-style homemade sticky honey barbeque glaze, with chef cut potato wedges

FRESH FISH MAINS

PESTO MACADAMIA GRILLED SALMON (GF) 28

Pesto and Lorne Valley macadamia crusted salmon fillet, served with green beans, roasted artichoke hearts, 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)

*Denotes Gluten Free option available for this dish

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

