



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

ESPRESSO BAR

DC SPECIALTY COFFEE

Short Black 3.5

Long Black 3.5 cup / 4 mug

Macchiato or Piccolo Latte 3.5

Flat White, Latte, Cappuccino 3.9 cup / 4.5 mug

Chai Latte or Hot Chocolate 4 cup / 4.8 mug

MATCHA LATTE 4

Japanese “powdered gold” – pure green tea leaves ground with raw honey and milk

INDIVIDUAL POT OF LOOSE LEAF TEA 4

by locally owned and family operated World ParTea

Premium English Breakfast

Chamomile “Relax Max” Blend

Moroccan Mint

Earl Grey or French Earl Grey

Traditional Japanese Green or with dried strawberries

Masala Chai

EXTRAS 80c

Soy by Bonsoy, Organic Almond or Coconut Milk, Decaf, Caramel, Hazelnut, Vanilla, Irish Cream or White Chocolate

SOFT DRINKS FROM 3.5

Full range of coke products, lemonade, squash, ginger beer

Fire Engine – Lemonade with a splash of grenadine

Shirley Temple – Ginger ale with a splash of grenadine

Lemon, Lime & Bitters – served with fresh lemon

MILK BAR

MILKSHAKE IN A JAR 6 *Thickshake or malt +50c*

Chocolate, Caramel, Strawberry, Coffee or Vanilla

DC ICED COFFEE 6.5

Double shot espresso, milk + ice cream, topped with whipped cream

ICED CHOCOLATE/ CARAMEL/ STRAWBERRY 6.5

HOLLYWOOD ICED LATTE 5.5

Double shot espresso, topped with milk, DaVinci caramel syrup, whipped cream & caramel topping, served over ice

ICE CREAM SPIDER 5.5

Vanilla ice cream with your choice of favourite soft drink

JUICE BAR

FRESH SQUEEZED JUICE 7 REG / 6 SMALL

Green Machine – apple, cucumber, celery

Vitamin C – orange, carrot, ginger

ABC's – apple, beetroot, carrot

BLENDED SMOOTHIES 7

Morning Glory – mango, banana, yoghurt, whole oats, milk, honey

Berry Quencher – raspberry, strawberry, blueberry, cranberry, apple

Pineapple Express – pineapple chunks, apple, fresh mint

***DC is short for Ducale Coffee**, specialty coffee roasters located in Melbourne. We use DC's “B-Side” blend.

LUNCH

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

Served over fresh salad with balsamic reduction drizzle

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

ATLANTIC SALMON CAKES 20

Made fresh in house, chef salad and hollandaise on side

FLATHEAD FISH N CHIPS WITH SALAD 20

Beer battered to order 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

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

TEXAS BBQ BACON BURGER 17.5

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

NEW YORK STEAK SANDWICH 18

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

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 5

Served with roasted garlic aioli (GF chips also available)

LOADED CAESAR SALAD 17

Poached egg, bacon, croutons, anchovies and shaved parmesan
- with Grilled Chicken 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/GF) 19.5

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

FETTUCCHINE BOSCAIOLA WITH SAUSAGE 19.5

Fettuccine pasta tossed in a white wine garlic cream sauce with sautéed mushrooms, bacon and house made lamb sausages, topped with shaved parmesan and fresh chopped shallots

- *GF and vegetarian versions also available*

CHEF'S CUT POTATO WEDGES (GF) 8

Served with sweet chili and sour cream

