

MAIN

EGGS ON TOAST (GFR, v) Your choice of 2 poached, scrambled or fried eggs served on thick cut toast	12.50
DOCKSIDE PARFAIT (DFR, V) Vanilla bean yogurt topped with toasted muesli and mixed berry compote • Vegan yogurt +\$3	14.00
BREAKFAST BRUSCHETTA (2PC)(GFR, v) With smashed avocado, sauteed cherry tomatoes, red onion, fresh herbs, drizzled with balsamic glaze • Add feta +\$2	16.00
SMASHED AVO LOADED TOAST (v, V) A poached egg, sauteed mushrooms, cherry tomato medley and smashed avo served on thick cut toast • Add feta +\$2	18.50
APPLE & CINNAMON FRENCH TOAST (v) Served with cinnamon glazed poached apples, salted caramel ice cream and maple cinnamon glaze	19.50
CHILLI EGG SCRAMBLE (GFR, v) Chilli scrambled eggs with a dukkah crumb and tomato medley served on thick cut toast	20.00
EGGS BENEDICT CROISSANT Two poached eggs on a croissant with wilted spinach, hollandaise sauce and your choice of: • Ham • Bacon • Salmon +\$4	21.00
DOCKSIDE BIG BREAKFAST (GFR) Your choice of 2 poached, scrambled or fried eggs, bacon, baked beans, sauteed mushrooms, grilled tomato, cafe sausages and a hashbrown served on thick cut toast	26.00

Upgrades

EGG (x1)	2.00
SPINACH	2.50
HOLLANDAISE	2.50
BAKED BEANS	3.00
GRILLED TOMATO	3.00
GRILLED CHERRY TOMATOES	3.00
HASHBROWN	3.00
SAUTEED MUSHROOMS	3.50
HALF AVOCADO	4.00
SALMON	4.00
CAFE SAUSAGES (x2)	4.00
BACON (x2)	5.00

ALL DAY BREAKFAST

TOAST WITH PRESERVES (2PC)(GFR, v) Thick cut toast served with your choice of honey, jam or vegemite	6.00
RAISIN TOAST (2PC) Thick cut raisin toast served with cinnamon butter	8.00
HAM, CHEESE & TOMATO CROISSANT • Add hash brown +\$3	10.00
FRUIT SALAD BOWL (v, V) Seasonal fresh fruit topped with vanilla bean yogurt • Vegan yogurt +\$3	11.00
BACON & EGG ROLL Crispy bacon, fried egg, BBQ sauce in a toasted milk bun • Add hash brown +\$3	14.00
BELGIAN WAFFLES Warm Belgian waffles, topped with mixed berry compote, vanilla bean ice cream and maple syrup	17.00

SWEET

BISCUITS • Florentine (GF) • Smartie cookie (GFR) • Yoyo	3.50
HOUSE MADE SCONE House made scone served with jam and cream	6.50
HOUSE MADE MUFFIN Please see our staff for the flavour of the day	7.00
ICE CREAM 3 scoops of ice cream, choose a flavour below • Rainbow • Vanilla	7.00
AFFOGATO Vanilla ice cream & espresso	8.00
COFFEE PANNACOTTA With biscoff crumb, drizzled with a chocolate ganache	14.00
LIQUEUR AFFOGATO Vanilla ice cream & espresso served with your choice of Baileys, Cointreau, Frangelico, Kahlua	16.00

PLEASE SEE OUR CAKE FRIDGE FOR OUR VARIETY OF CAKES & SLICES

DFR - Dairy Free on Request

GF - Gluten Free

GFR - Gluten Free on Request

V - Vegetarian

VGR - Vegetarian on Request

V - Vegan on Request

Please advise staff of any allergies or dietary requirements

TO SHARE

GARLIC BREAD (2PC)(GFR, v)	6.00
GARLIC BREAD (4PC)(GFR, v)	8.50
• Add cheese +\$1.50	
BOWL OF CHIPS	10.50
Served with house made aioli	
BREAD & DUKKHA (GFR, v)	11.50
Freshly baked bread with dukkha, balsamic and olive oil	
DUO OF DIPS (GFR, v)	12.50
2 gourmet dips with freshly baked bread	
FRUIT & CHEESE PLATTER (GFR, v)	30.00
2 cheeses, fresh and dried fruits, nuts, fruit paste and crackers	
ANTIPASTO PLATTER (GFR)	40.00
Cured meats, 2 cheeses, fresh and dried fruits, nuts, gourmet dip, bread and crackers	
• Add olives +\$3	

MAIN

TOFU TACOS (3PC)(V,v)	17.00
Soft tacos filled with lemon pepper tofu, lettuce mix, topped with nam jim dressing	
PRAWN TACOS (3PC)(GF)	18.00
Soft tacos filled with garlic prawns, fresh mango salsa, rocket topped with a zesty lime aioli	
CHICKEN BLT BURGER	21.00
Chicken breast schnitzel, crispy bacon, lettuce, tomato, all nestled in a toasted brioche bun, served with chips	
CHICKEN SCHNITZEL	20.00/24.00
Chicken schnitzel served with garden salad, chips and gravy	
• Parmi topping +\$3	
PULLED PORK SLIDERS (3PC)	22.00
BBQ pulled pork piled high on soft mini brioche buns, served with an apple and red onion slaw	
BARRAMUNDI	25.00
Your choice of grilled or house battered barramundi served with Greek salad, chips and tartare sauce	
• Grilled	
• Battered	

DFR - Dairy Free on Request
GF - Gluten Free
GFR - Gluten Free on Request
V - Vegetarian
VGR - Vegetarian on Request
 **- Vegan on Request**

Please advise staff of any allergies or dietary requirements

SMALL BITES

TOASTED SANDWICHES (GFR)	10.50
- Ham, cheese and tomato	
- Ham, cheese and tomato chutney	
- Chicken, cheese, avocado and aioli	
• Add avocado +\$1.50	
• Add bacon +\$2	
• Add chips +\$3	
WEDGES	11.50
Served with sour cream and sweet chilli sauce	
• Add cheese +\$1.50	
BRUSCHETTA (2PC)(GFR, v)	13.00
BRUSCHETTA (4PC)(GFR, v)	18.00
With tomato, red onion, fresh herbs, drizzled with balsamic glaze	
• Add feta +\$2	
PUMPKIN & FETA ARANCINI (3PC)(v)	16.50
Served on a bed of rocket with house made aioli	

PIZZA & SALAD

CLASSIC CAESAR SALAD (GFR, VGR)	17.00
Romaine lettuce, croutons, egg, crispy bacon pieces, grated parmesan, anchovies, topped with house made caesar dressing	
• Add grilled chicken breast +\$7	
CALAMARI SALAD	21.00
Marinated calamari resting on a bed of gourmet lettuce mix, tomatoes, cucumber, red onion, olives, feta, topped with balsamic glaze and house made aioli	
• Add chips +\$3	
APPLE WALNUT PORK BELLY SALAD (GF)	21.00
Roasted pork belly bites resting on a spinach and lettuce mix, apple pieces and candied walnuts, topped with honey mustard dressing	
HARVEST DELIGHT PIZZA (GFR, v)	18.00
Pizza with roasted pumpkin slices, creamy feta cheese, spinach, onion jam, topped with rocket	
CHICKEN & AVO PIZZA (GFR)	20.00
Pizza loaded with grilled chicken, creamy avocado slices, red onion, rocket, mozzarella and topped with rocket and drizzled with house made aioli	
CARNIVORES DELIGHT PIZZA (GFR)	21.00
Pizza loaded with sliced salami, crispy bacon, prosciutto, savoury meatballs, drizzled with BBQ sauce, topped with melted cheddar cheese	

ADD \$2 FOR AIOLI, GRAVY, SWEET CHILLI AIOLI, VEGAN AIOLI

PLEASE SEE BACK PAGE FOR DESSERT OPTIONS

COFFEE & TEA BAR

	CUP	MUG
CAPPUCCINO	5.00	6.00
FLAT WHITE		
HOT CHOCOLATE		
LATTE		
MOCHA		
LONG BLACK		
SPICE CHAI		
VANILLA CHAI		

ESPRESSO	4.50	
MACCHIATO		
PICCOLO		
SHORT BLACK		

CHAMOMILE TEA	4.50	
EARL GREY TEA		
ENGLISH BREAKFAST TEA		
GREEN TEA		
PEPPERMINT TEA		

BABYCHINO	1.50	
PUPPACHINO 		

ICED DRINKS

ICED LONG BLACK	5.50	
ICED LATTE	6.00	
ICED SPICED CHAI	7.50	
• With cream and ice cream		
ICED VANILLA CHAI	7.50	
• With cream and ice cream		
ICED COFFEE	7.50	
• With cream and ice cream		
ICED CHOCOLATE	7.50	
• With cream and ice cream		
ICED MOCHA	7.50	
• With cream and ice cream		

MILK ALTERNATIVES	SYRUPS	0.50
ALMOND MILK	VANILLA	
LACTOSE FREE	CARAMEL	
OAT MILK	HAZELNUT	
SOY MILK		

MILKSHAKES

	KIDS	MED	LRG
BANANA	4.00	6.50	8.50
CARAMEL			
CHERRY RIPE			
CHOCOLATE			
COFFEE			
STRAWBERRY			
VANILLA			

SUPER SHAKES

COOKIES & CREAM	8.50
FERRARO	
SALTED CARAMEL	
SNICKERS	

All served with cream

COLD DRINKS

	CAN	GLASS	BOTTLE
COKE	4.00	5.00	5.50
COKE NO SUGAR	4.00	5.00	5.50
COKE VANILLA	-	-	5.50
FANTA	4.00	-	-
GINGER BEER	-	5.00	-
LEMON LIME & BITTERS	-	5.00	-
• +\$0.50 House made			
SODA WATER	-	5.00	-
SPRITE	4.00	5.00	-
SPRITE LEMON	4.00	-	-
RASPBERRY FANTA	-	-	5.50
MOJO ORANGE JUICE			5.00
MOJO TROPICAL JUICE			5.00
POP TOP			4.00

SPIDER

Your choice of soft drink with vanilla ice cream	7.00
--	------

SMOOTHIES

BANANA DREAM	10.50
Banana, cinnamon, ice cream, milk, oats	
MANGO SUNRISE (DF)	
Mango, mango sorbet, orange juice, passionfruit, pineapple	
MIXED BERRY DELIGHT (DFR)	
Banana, ice cream, milk, mixed berries, oats, yogurt	

ADD \$0.50 FOR TAKEAWAY BEVERAGES

COCKTAILS

APEROL SPRITS	18.00
Aperol, prosecco, soda	
ESPRESSO MARTINI	
Coffee, kahlua, vodka, sugar syrup	
FRENCH MARTINI	
Chambord, pineapple juice, vodka	
MALIBU SUNSET	
Grenadine, malibu, orange juice, pineapple juice	
MOJITO	
White rum, lime juice, sugar syrup, soda, fresh mint leaves	
MIMOSA	
Orange juice and prosecco	
OLD FASHIONED	
Angostura bitters, scotch, sugar syrup, soda	
VODKA SUNRISE	
Grenadine, orange juice, vodka	

MOCKTAILS

FRUITY FIZZY	10.00
Apple juice, orange juice, pineapple juice, soda, raspberry	
APPLE MOJITO	
Apple juice, lime juice, fresh mint leaves, soda	

COCKTAIL JUGS

MOSCATO SANGRIA	34.00
Lime, mint, moscato, soda water, strawberries	
FRIZZANTE SANGRIA	
Cinnamon quill, frizzante maestri, ginger beer, lemon, orange	
PROSECCO SPRITZ	
Bacardi, pineapple juice, pineapple pieces, prosecco, sugar syrup	

SPIRITS

APEROL	JACK DANIELS	10.00
BACARDI	JAMESON	
BAILEYS	JIM BEAM	
BUNDABERG RUM	JOHNNY WALKER	
CANADIAN CLUB	KAHLUA	
CHAMBORD	MALIBU	
COINTREAU	MIDORI	
FRANGELICO	VODKA	
GIN		

BEER

ASAHI	GREAT NORTHERN	8.50
CARLTON DRAUGHT	HEINEKEN	
CARLTON DRY	VB	
CORONA	CASCADE LIGHT	7.00

WINE

WHITE

PROSECCO

Lively, persistent bubbles, attractive green pear plus tropical fruit aromas and flavours

TWO THIRDS SEMILLION SAUVIGNON BLANC

Fresh and lively with green colour, citrus and tropical aromas; captivating, crisp and refreshing

SAUVIGNON BLANC

Aromatic notes of citrus blossom and gooseberry; the palate is long, crisp and refreshing with lime zest and tropical fruits

PINOT GRIGIO

Characters of lemon zest, green apple skin and fresh nashi pear. A delicious crisp wine to enjoy chilled on a hot day

PINOT GRIS

Floral aromas of rosehip and green apple; flavours of ripe nashi pear with splendid length and flawless balance. Finishes with a hint of sweetness

CHARDONNAY

Tropical fruits and stone fruit complementing the soft, spicy oak. A medium bodied palate with good balance of fruit flavours and subtle oak

RED

SANGIOVESE ROSE

Notes of ripe strawberry and hints of spicy, savoury cherry. The palate has delicious, sweet, bright berry flavours with soft, crunchy acidity

PINOT NOIR

Notes of ripe strawberry and hints of spicy, savoury cherry. The palate has delicious, sweet, bright berry flavours with soft, crunchy acidity

MERLOT

Notes of ripe strawberry and hints of spicy, savoury cherry. The palate has delicious, sweet, bright berry flavours with soft, crunchy acidity

SHIRAZ

Notes of ripe strawberry and hints of spicy, savoury cherry. The palate has delicious, sweet, bright berry flavours with soft, crunchy acidity

SWEET

MOSCATO

Light and sweet on the palate with juicy tropical fruit flavours, this Moscato is bottled with a light spritz which makes for a very refreshing style

FRIZZANTE MAESTRI

Showing vivid red and purple colour with fresh lifted cherry and spice, there is excellent balance of sweetness and zest

GLASS 9.00

BOTTLE 26.00

ALL WINES FROM LOCAL WINERY TRENTHAM

ESTATE