

# FOOD MENU

**Homemade Scone** **\$6.50**  
Served with jam and Cream.

**Housemade Muffins & Cakes** **\$7**  
Please see our staff for the flavour of the day.

**Banana Bread** **\$8**  
Fluffy Banana Bread lightly toasted and served with butter. One piece

**Ice Cream**  
Please see ice cream fridge for selections

## UPGRADES

Hollandaise \$2.50  
Extra Egg / Spinach \$3.00  
Homemade Baked Bean \$3.50  
Hashbrown / Sauteed Mushrooms \$4.50  
Grilled Cherry Tomato / Avocado / Cafe Sausage / Halloumi \$5  
Two Pieces of Bacon / Salmon \$6  
Side of Chips \$3  
Aioli, Gravy, Sweet Chilli Aioli, Vegan Aioli \$2

DFR - Dairy Free on Request    DF - Dairy free  
GFR - Gluten Free on Request    GF - Gluten Free  
🌱 - Vegan    V - Vegetarian  
Please advise staff of any allergies or dietary requirements

**Toast with Preserves (2pc)(gfr, v)** **\$10**  
Thick Cut toast served with your choice of honey, jam or vegemite.

**Bowl of Chips** **\$10.50**  
Served with a side of House made aioli.

**Garlic Bread (4pc)(gfr, v)** **\$8.50**

**Toasties (gfr)** **\$14.50**  
• Ham, Cheese and Tomato  
• Chicken, Cheese, Avocado and Aioli

**Wraps**  
**Spicy Bean & Quinoa Wrap (gfr, veg, 🌱)** **\$18**  
Spicy beans, Quinoa, lettuce, tomato, vegan aioli, wrapped in soft tortilla.

**Caesar Salad Wrap (gfr)** **\$18**  
Fried Korean Chicken, lettuce with bacon, shaved parmesan, mini croutons, caesar dressing in warm tortilla.

**Rolling On The River** **\$16**  
Homemade Sausage Roll served with a spoonful of relish and a garden salad (contains beef and pork).

**Dockside Parfait (dfr, gf, 🌱)** **\$14.80**  
Vegan Coconut Yoghurt, layered with granola, dried mango, pineapple and kiwi fruit topped with toasted coconut.

**Eggs Your Way** **\$13.50**  
2 poached, scrambled or fried eggs served on thick cut toast.

**Bacon & Egg Roll** **\$14.50**  
Crispy Bacon, Fried egg, house made relish in a toasted milk bun.  
• Add Hashbrown \$4.50

**Open Bagel (gf)** **\$19**  
Served with whipped ricotta, smoked salmon on an open toasted bagel with diced avo, lime wedge and toasted sesame seeds.

**Avocado Cup (gfr)** **\$19.50**  
Toast with two rashers of bacon, whipped beetroot ricotta served with an avo cup, salsa, feta and poached egg.

**Eggs Benedict Croissant (gfr)** **\$22**  
Two Poached eggs on a croissant with wilted spinach, hollandaise sauce and your choice of:  
• Ham  
• Bacon  
• Salmon +\$6

**Belgian Waffles (veg)** **\$18**  
Belgian Waffles, topped with poached pear and maple syrup served with salted caramel ice cream.  
• Swap Icecream for Vegan Yoghurt (🌱)

**Chilli Roasted Chickpea Tacos (gf, veg)** **\$18**  
Chilli Roasted Cauliflower & Chickpea on tacos served with rocket, mango salsa dressed with lime aioli.  
• Add Tofu \$3 (🌱)

**Po'Boy Meatball Sub** **\$23**  
Italian Meatballs on a Vietnamese roll topped with melted parmesan and pickled slaw.

**Marina Barramundi** **\$28**  
Barramundi served with Greek salad, chips and tartare sauce.  
• Grilled  
• House made Beer Battered

**Chicken Schnitzel** **\$25**  
Golden Fried Chicken schnitzel served with garden salad, chips and gravy.  
• Parmi topping +\$3.00

**Omega Boost (pescatarian)** **\$24**  
Grilled Salmon resting on a quinoa, baby spinach, bean mix and roasted pumpkin all tossed together with a red wine vinaigrette served with lemon .  
• Add Halloumi \$5  
• No Salmon -\$5

**Calamari Salad (gf)** **\$24**  
Marinated Calamari on a bed of gourmet lettuce mix, tomatoes, cucumber, red onion, olives, feta, and pumpkin topped with balsamic glaze and house made vegan aioli.  
• Side of Chips \$3 or Add Avocado \$5  
• Swap Calamari for Tofu (🌱)

**Veggie Pizza (gfr, veg)** **\$22**  
Tomato base, cheese with pesto, pumpkin, grilled zucchini, eggplant and roasted capsicum sprinkled with goat cheese and rocket.

**Buffalo Chicken Pizza (gfr)** **\$24**  
Tomato, cheese with Grilled Chicken marinated in buffalo sauce, red onion, mozzarella drizzled with blue cheese dressing.

# DRINKS MENU

## COFFEE & TEA

cup / mug

Cappuccino **\$5 / \$6**

Flat White

Latte

Long Black

Mocha

Hot Chocolate

White Chocolate

Spiced Chai

Vanilla Chai

Espresso

Macchiato

Piccolo

Short Black

Chamomile Tea

Early Grey Tea

English Breakfast Tea

Green Tea

Peppermint Tea

Babychino

Puppachino

### Milk Alternatives

Almond / Oat / Soy / Lactose Free

### Syrups

Vanilla / Caramel / Hazelnut

All Beverages Takeaway +\$0.50

## SMOOTHIES

**Mango Sunrise** **\$10.50**

Mango, mango sorbet, orange juice, passionfruit, and pineapple

### Berry Bliss

Mixed Berries, strawberry sorbet and apple and pineapple juice

## ICED DRINKS

Iced Long Black **\$5.50**

Iced Latte **\$6**

*All the below served with cream and ice cream*

**\$5** Iced Coffee **\$7.50**

Iced Chocolate

Iced Mocha

Iced Chai

## MILKSHAKES

**\$5** Chocolate / Strawberry / Vanilla **\$6.50**

Banana / Caramel / Coffee

Upgrade to Large +\$2

## SUPER SHAKES

**Cookie & Cream** **\$9**

**KitKat Supreme**

*All served with cream*

## COLD DRINKS

Coke / Coke No Sugar

Coke Vanilla / Sprite / Fanta

Ginger Beer / Lemon Lime Bitters / Sprite

Lemon / Raspberry Fanta

**Can \$4** **Bottle \$5.50**

Mojo Orange Juice **\$5.50**

Mojo Tropical Juice

Apple Juice

Pop Top **\$4**

## COCKTAILS

**Margarita (Shaken / Frozen)** **\$18**

Tequila, Triple Sec, Lime juice, lemon juice, sugar syrup

### Espresso Martini

Coffee, kahlua, vodka, sugar syrup

### Mojito

White rum, lime juice, sugar syrup, soda, fresh mint leaves

## MOCKTAILS

**Fruity Frizzy** **\$10**

Apple juice, orange juice, pineapple juice, soda, raspberry

### Apple Mojito

Apple juice, lime juice, fresh mint leaves, soda

## SPIRITS

Aperol / Bacardi / Baileys **\$12**

Bundaberg Rum / Canadian Club / Chambord /

Cointreau / Frangelico / Gin

Jack Daniels / Jameson / Jim Bean

Johnny Walker / Kahlua / Malibu

Midori / Vodka / Tequila

## WINE

glass / bottle

Gill Estate Rivah Wines **\$9 / \$30**

Sauvignon Blanc      Rose  
Pinot Grigio      Malbec (red)

Trentham Estate Wines **\$12 / \$32**

Pinot Gris      Pinot Noir  
Prosecco      Merlot  
Chardonnay      Shiraz  
Sangiovese Rose      Moscato  
Frizzante Maestri  
Two Thirds Sauvignon Blanc

## BEER

Asahi / Carlton Draught **\$8.50**

Carlton Dry / Coopers Pale Ale

Great Northern / Heineken / VB

Corona / Cascade Light **\$7**

## HAPPY HOUR

*Friday & Saturday 2pm Onwards*

Spirits **\$10**

Cocktails **\$15**