



ENTREES

Table Breads

sour dough, corn bread and grissini served with macadamia oil, dukkah and sea salt 8.25

Pizza Breads

garlic and herb pizza bread 7.00
three cheese with garlic and pesto 7.00
kalamata olives and roma tomatoes on pizza bread 7.30

Bruschetta

bruschetta with sundried tomatoes, prosciutto and pesto 14.50

Homemade Soup of the Day

please ask your waiter 9.50

Creamy Seafood Chowder

Café Panache famous seafood chowder, with mussels, squid, reef fish and prawns 19.95

Smoked Salmon

served with a frise, mint and vine tomato salad with a vanilla infused beetroot dressing 20.75

Oysters

	Half	Dozen
<i>oysters natural with fresh lemon and lime</i>	dozen	34.00
<i>oysters gazapacho</i>	21.00	34.50
<i>oysters Kilpatrick</i>	21.50	35.00
	22.00	

Traditional Prawn Cocktail

cooked, shelled tiger prawns served on cos lettuce, homemade croutons and cocktail sauce 19.50

Caesar Salad

baby cos leaves ,shaved parmesan, grilled croutons and prosciutto topped 15.50
with sauce remoulade 19.95
topped with grilled chicken

SIDE ORDERS

Steamed Asparagus with chilli oil	7.95
Garlic and mashed potato	7.25
Roquet and Balsamic	7.95
French Fries	6.50
Seasonal Vegetables with olive oil	7.95
Slow roasted tomatoes with spinach & fetta salad	7.95
Mixed Garden Salad	8.50
Broccoli & parmesan gratin	7.95



MAIN COURSE

Fish of the Day <i>ask for our daily specials</i>	market price
Garlic Prawns <i>tossed in garlic, olive oil, roasted capsicum and snow peas served with steamed rice</i>	36.50
Platter by the Sea (for two) <i>sautéed blue swimmers with chive butter, soft shell crab, fish of the day with lemon grass oil, black mussels and baby octopus. Ocean prawns, natural oysters, lemon myrtle pickled calamari and yabbies. Served with marinated mediterranean vegetables, baby spinach salad, artichokes, olives and turkish bread. Accompanied with wild lime dressing, remoulade and red wine dipping sauce.</i>	122.50
Beef Rib Eye <i>on leek and garlic mashed potato with a hunter jus</i>	34.50
Prime Cut Fillet <i>180gm char grilled beef fillet with fondant potatoes and seeded mustard au jus.</i>	36.50
Lamb Cutlets <i>grilled lamb cutlets on smashed potato and spring onion with rosemary & garlic marmalade</i>	28.50
Chilli Mussels <i>choice of garlic tomato sauce (or) creamy onion & garlic white wine sauce (or) thai green chilli sauce</i>	28.50
Macadamia Chicken <i>chicken breast topped with macadamia nuts and maple syrup on sweet potato mash</i>	25.95
Seafood Linguini <i>prawns, scallops and local seafood served in a tomato cream sauce with roasted vine cherry tomatoes</i>	34.50
Orichiette Primavera <i>broccolini, cauliflower, fennel, sundried tomatoes, tussy tomatoes and grilled artichokes with orichiette pasta</i>	22.50
Grilled Salmon <i>served on a bed of smashed potato with red onion, chives and garlic with a tomato salsa</i>	34.95
T-Bone Steak <i>350gm t-bone steak served with a garlic mash potato and fresh steamed asparagus with a Madagascar or Mushroom sauce</i>	31.50
Wild Mushroom Risotto <i>enoki, shitake and swiss brown mushrooms, spinach and fresh herbs</i>	23.50



DESSERT

Individual Pastries and Torte Selection <i>ask your waiter for today's selection</i>	14.75
Strawberry Spring Rolls <i>warm strawberries wrapped in golden crisp pastry with a vanilla anglaise</i>	14.95
Chocolate and Orange Bavoise	13.50
Passion Fruit Cheesecake <i>accompanied with wattle seed crème and sorbet</i>	13.50
Sorbet and Gelato <i>ask your waiter for today's selection</i>	13.50
Rhubarb and Quince Crumble <i>Rhubarb and quince topped with a toasted oat flake and almond crumble. Served warm or cold with vanilla bean ice cream</i>	14.95
Homemade Bread and Butter Pudding <i>with a whiskey anglaise</i>	13.50
Selection of Australian Cheeses <i>today's selection of three Australian cheeses with wattle seed short bread</i>	25.00

LIQUEUR COFFEE

Irish Coffee 13.50 <i>Irish Whiskey</i>	Highlander 13.50 <i>Drambuie</i>
Roman Coffee 13.50 <i>Galliano</i>	Café Monk 13.50 <i>Benedictine</i>
Café Royale 13.50 <i>Cointreau</i>	Mexican Coffee 13.50 <i>Kahlua</i>
Midnight Maria 13.50 <i>Tia Maria</i>	Jamacian Coffee 13.50 <i>Jamaican Rum</i>
<u>Loose Leaf Tea</u>	<u>Coffee & Chocolate</u>
Earl Grey	Espresso
Citrus Twist	Flat White
Camomile	Long Black
Mango	Cappuccino
Darjeeling	Café Latte
Japanese Green	Macciato
English Breakfast	Mocha
5.95	Vienna Coffee
	Hot Chocolate
	6.50