



PURPLE

CAFÉ • BAR

Breakfast

Eggs on Toast	6.50
Extras	3.00
Hash brown, tomatoes, spinach, bacon, sausage, baked beans	
Three Egg Omelette	9.00
With your choice of 3 fillings	
Gourmet Scrambled Eggs	9.00
With char grilled and roasted vegetables	10.00
With smoked salmon, baby spinach and Spanish onion	
Green Eggs and Ham	9.50
Scrambled eggs with pesto served with grilled ham and toast	
Big Breakfast	12.00
Eggs, bacon, sausage, tomato, mushroom, hash brown, toast	
Eggs Florentine	10.00
Poached eggs, spinach and hollandaise sauce	
Eggs Benedict	9.50
Poached eggs, ham and hollandaise sauce	
Eggs Benedict Royale	10.50
Poached eggs, smoked salmon and hollandaise sauce	
New York Breakfast	9.00
Pancakes, fried eggs and bacon	
Pancakes	6.50
Served with maple syrup	8.50
With strawberries and ice cream	
Cereal	4.50
Natural yoghurt	3.50
Fresh fruit plate	7.00
Toasted sandwiches	7.50
With your choice of 3 fillings	
Raisin toast/White toast	4.00

Lunch & Dinner

Just a Snack...or a Side?

A Bowl of Fries	6.50
With your choice of tomato sauce or aioli	
Potato Wedges	7.50
Served with sour cream and sweet chilli sauce	
Mixed Garden Salad	9.50
Getting Started	
Garlic or Herb Bread	5.00
Soup of the Day	7.50
Served with crusty cheese bread	

Something Light

Caesar Salad	13.50
Cos lettuce, bacon, poached egg and croutons	16.50
With sliced chicken	16.50
With smoked salmon	
Rare Beef Salad	14.50
Served with rocket, parmesan, roasted pumpkin and an olive oil and balsamic reduction	
Smoked Trout and Potato Terrine	14.50
Served with broccolini and salsa verde	
Roasted Vegetable and Cream Cheese Tartlet	12.50
Served with a light salad and sundried tomato dressing	
Chicken Kofta	13.50
Served with a roast capsicum and chilli sauce and warm pita bread	
Vegetarian Nachos	12.50
Served with guacamole, salsa and sour cream	
Beef Nachos	14.50
Served with guacamole, salsa and sour cream	

Gourmet Focaccia (Served with beer battered fries)

Chicken Schnitzel	15.50
With garlic aioli, bacon, cheese, tomato and spinach	
Smoked Salmon	15.50
With caper aioli, cream cheese, asparagus, Spanish onion and mixed lettuce	

Gourmet Pizzas

Chorizo Pizza	13.50
Served with spinach, roasted pumpkin, onion, walnut and bocconcini cheese	
Sundried Tomato Pizza	12.50
Served with pesto, pinenuts, olives, capsicum, fetta cheese and balsamic glaze	

Gourmet Wraps (Served with beer battered fries)

Chicken and Avocado	12.50
Chicken, avocado, Spanish onion, brie cheese and mixed lettuce	
Mexican Style Lamb	12.50
Cos lettuce, tomato salsa, onion, tasty cheese and sour cream	

Lunch & Dinner (Continued)

Mains

Pie of the Day 13.50
Home made pie served with beer battered fries

Pasta of the Day 13.50
Served with pasta sauce of the day

Calamari 13.50
Lightly floured calamari, served with fresh garden salad, battered fries and tartar sauce

Beef Burger 14.50
Prime beef, bacon, egg, topped with fresh garden salad served with a side of battered fries

Chicken Burger 15.50
Chicken breast topped with fresh garden salad, avocado and served with a side of battered fries

Triple Decker Club Sandwich 15.50
Turkey, bacon, cheese, tomato and mayonnaise served with potato wedges and fresh garden salad

Chicken Parmigiana 15.50
Crumbed chicken fillet topped with grilled cheese and napolitana sauce served with fresh garden salad and fries

Greek Parmigiana 17.00
Crumbed chicken fillet topped with fetta cheese, olives, pesto and napolitana sauce served with fresh garden salad and fries

Veal Parmigiana 15.50
Crumbed veal fillet topped with grilled cheese and napolitana sauce served with fresh garden salad and fries

Pan Fried Fish 14.50
Served with a light garden salad, fennel, tomato and chive salsa and battered fries

Open Steak Sandwich 13.00
Toasted Turkish bread with steak, bacon, onion, tomatoes, lettuce, tomato relish and mayonnaise served with battered fries

Thai Green Curry 13.50
Mild Thai green curry, with chicken and vegetables served on jasmine rice

Specials

Moroccan Style Chicken Breast 23.50
On a bed of broccolini and asparagus served with kipfler potatoes and brie cheese sauce

Ginger and Soy Marinated Beef 25.50
Served on a leek and potato fritter with sautéed spinach and red wine jus

Traditional Lamb Shank 19.50
Served with mashed potato and seasonal vegetables

Seafood Fettucini 24.50
Served with mussels, prawns, calamari and fish served with a light chilli and dill cream

Roasted Pumpkin and Mushroom Risotto 22.50
Trio of mushroom, pumpkin, spinach and cream cheese

Desserts

Banana and White Chocolate Tart 10.50
Served with double cream

Warm Apple and Cinnamon Crumble 10.50
Served with vanilla ice cream

Chocolate Mudcake 10.50
Served with vanilla anglaise and chocolate sauce

Mixture of Cheeses and Fresh Fruit 13.50
Served with crusty bread and biscuits

Beverages (Non-Alcoholic)

Tea Pot 3.00
English Breakfast, Earl Grey, Green, Peppermint, Chamomile and Lemon Twist

Coffee Reg 3.00 Lrg 3.50
Cappuccino, Flat White, Latte, Short Black, Hot Chocolate

Coffee - Other Reg 3.20 Lrg 3.80
Mocha, Long Black, Decaf, Macchiato

Add a Syrup? Caramel, Vanilla or Hazelnut Shot 50¢

Iced Coffee 4.00

Iced Chocolate 4.00

Smoothies 5.00
Strawberry, Banana and Chocolate

Soft Drinks 240ml Glass Bottle 3.50 240ml 4.50
Coke, Diet Coke, Coke Zero, Lemonade, Tonic Water, Lemon Squash and Soda Water

Juices 3.50
Orange, pineapple, cranberry and apple, apple blackcurrent, tropical, tomato

Mt Franklin Sparkling Mineral Water 250ml 3.50

Vitamin Water 500ml 4.50

Beverages (Alcoholic)

Spirits From 7.00

Vodka Cruisers 7.00
Blueberry, Raspberry, Pineapple

Local Beers 7.00
VB, Cascade Light and Pure Blonde, Blue Tongue

Premium Local Beers 7.50
Crown Lager, Cascade Premium and James Boag's Premium

Imported Beers From 8.00
Asahi, Corona, Grolsch, Peroni, Stella

White Wine
Willowglen Semillon Chardonnay (AUS) Glass 7.00 Bottle 25.00
Jacob's Creek Riesling (AUS) Glass 8.00 Bottle 30.00
Oyster Bay Sauvignon Blanc (NZ) Glass 9.00 Bottle 34.00

Sparkling Wine
Deakin Estate (AUS) Glass 8.00 Bottle 29.00

Red Wine
Willowglen Cabernet Merlot (AUS) Glass 7.00 Bottle 25.00
Koolunga Hill Shiraz Cabernet (AUS) Glass 9.00 Bottle 35.00
T' Gallant Juliet Pinot Noir (AUS) Glass 9.00 Bottle 35.00