

CAFÉ | FOOD MENU

Entrée/Sharing

Toasted Turkish Bread, Local Cultured Butter	\$8
Thai Fish Cakes, Pickled Daikon, Asian Salad (gf, df)	\$14
Crispy Squid Tentacles, Chilli, Garlic, Parsley, Fermented Sambal, Grilled Lemon (df)	\$17
Smoked Chicken & Black Bean Quesadilla, Tomato Salsa, Coriander	\$17
Goats Cheese, Olive & Beetroot Deconstructed Mille-Feuille (v)	\$12

Share Plate

For two guests

Toasted Turkish Bread, Thai Fish Cakes, Crispy Squid Tentacles, Quesadilla	\$36
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Mains

Chicken Breast Roulade, Cauliflower Purée, Potato Galette, Cherry Tomatoes,, Chicken Jus (gf)	\$35
Pan-Fried Swordfish, Fresh Mustard Green Salad, Mandarin Butter Sauce (gf)	\$40
Beef Cheek Ragout, Roasted Tomato Sauce, Pappardelle (Parmesan On Request) (df)	\$35
Roast Cauliflower, Confit Garlic, Raisins, Toasted Nuts, Smoked Paprika, Manchego Cheese (gf, v)	\$33

Sides

Crispy Potatoes, Onion Butter, Yoghurt (gf, v)	\$9
Rocket, Shaved Parmesan, Pear, Olive Oil, Aged Balsamic (gf, v)	\$8
Nicoise Salad, Snake Beans, Potatoes, Olives, Eggs, Heirloom Tomatoes, Sourdough Crisp (df, v)	\$12

Desserts

Upside Down Nashi Pear Pudding, Brandy Snap, Ginger Bread Ice Cream	\$15
Eton Mess Of The Day (gf)	\$14
Crème Brûlée , Chocolate Short Bread	\$14

A Selection of Local & International Cheeses, Dried Muscatels, Quince Paste, Fresh Fruit, Walnut Bread, Wafers:
One Cheese \$16 | Two Cheeses \$20 | Three Cheeses \$24

Please note that menu items may contain traces of nut, egg, wheat, soy, seeds and any other allergens.

Due to the nature of restaurant/buffet meal preparation and cross-contamination Heyder & Shears is unable to guarantee the absence of the above ingredients in its menu items.

