

WITH A UNIQUE “PAN TO PLATE” PHILOSOPHY, CAFE OFFERS  
THREE INTERACTIVE STATIONS FOR DINERS TO SELECT  
FRESHLY PREPARED DISHES.

<b>DELI STATION</b> MADE TO ORDER SALADS, COLD CUTS, PICKLED AND MARINATED VEGETABLES, PATE, FRESH SEAFOOD.	
<b>SHOW KITCHEN</b> DAILY CARVERY SELECTION, HOME-MADE PASTA, FRESH ROASTED VEGETABLES, GRILLED FISH AND MEATS COOKED TO ORDER, CASSEROLE AND WOOD FIRED PIZZAS.	
<i>*VEGETARIAN OPTIONS AVAILABLE</i>	
<b>PATISSERIE</b> ICE-CREAM, SORBET, WAFFLES, HOMEMADE CAKES, SHOOTER DESSERTS, MINI TARTS, STICKY DATE PUDDING, FRESH FRUIT.	
<i>*GLUTEN FREE OPTIONS AVAILABLE</i>	
<b>LUNCH</b>	
<b>MONDAY – FRIDAY</b>	<b>49</b>
<b>DINNER</b>	
<b>MONDAY – THURSDAY</b>	<b>59</b>
<b>FRIDAY – SUNDAY</b>	<b>69</b>
<b>EACH BUFFET STATION IS AVAILABLE INDIVIDUALLY</b>	
<b>DELI STATION</b>	<b>40</b>
<b>SHOW KITCHEN</b>	<b>45</b>
<b>PATISSERIE</b>	<b>25</b>

ENTREES

<b>SOUP (V, GF)</b>	<b>15</b>
LOCAL BROCCOLI, GIPSLAND BLUE CHEESE SOUP OR ROASTED BUTTERNUT SQUASH SOUP, FRIED SAGE, PARMESAN SHAVINGS	
<b>WITLOF SALAD (V, GF)</b>	<b>16</b>
HONEYED WALNUTS, HEIRLOOM TOMATOES, GIPSLAND BLUE CHEESE, FRESH TARRAGON, MUSTARD DRESSING	
<b>CITRUS CURED KINGFISH (GF)</b>	<b>19</b>
SHAVED FENNEL, SALMON CAVIAR, MICRO HERB SALAD, CITRUS DRESSING	

ALL PRICES IN AUD AND INCLUSIVE OF GST

MAINS

HOME MADE ROYAL BLUE POTATO GNOCCHI (M)

SAUTÉED FIELD MUSHROOMS, HEIRLOOM TOMATOES, FRESH BASIL

SUGGESTED WINE - LARRY CHERUBINO AD HOC ‘NITTY GRITTY’ PINOT GRIGIO 2012, WA

24

SOUS VIDE MT BARKER FREE RANGE CHICKEN BREAST (GF)

FRESH THYME, GARLIC

SUGGESTED WINE - OAK RIDGE ‘OVER THE SHOULDER’ CHARDONNAY 2012, VIC

38

SLOW COOKED NARROGIN LAMB SHANK

ROYAL BLUE POTATO MASH, RED WINE JUS

SUGGESTED WINE - MAVERICK ‘TWINS’ SHIRAZ 2010, SA

38

HOME SMOKED LINLEY VALLEY PORK CUTLET (GF)

BAKED APPLE, SAGE

SUGGESTED WINE - RED CLAW PINOT GRIS 2011, VIC

38

CHAR GRILLED SCOTCH FILLET (GF)

280G MARGARET RIVER BLACK ANGUS

SUGGESTED WINE - XANADU CABERNET SAUVIGNON 2010, WA

40

\*ALL MEAT AND POULTRY DISHES ABOVE, ARE SERVED WITH CHORIZO AND MIXED BEAN CASSOULET, GREEN BEANS, EGGPLANT PARMIGANA

HOME CURED CONFIT TASMANIAN SALMON

SUGGESTED WINE - SEVEN HILL ‘INIGO’ RIESLING 2012, SA

38

PAN FRIED EXMOUTH GOLD BAND SNAPPER

SUGGESTED WINE - PLANTAGENET OMRAH SAUVIGNON BLANC 2012, WA

38

\*ALL FISH DISHES ABOVE ARE SERVED WITH SAUTÉED SAFFRON POTATOES, BACON AND BROAD BEANS, GREEN BEANS, EGGPLANT PARMIGANA

TWICE COOKED MAHOGANY CREEK DUCK LEG

HOME MADE ROYAL BLUE POTATO GNOCCHI, SAUTÉED FIELD MUSHROOMS, HEIRLOOM TOMATOES, FRESH BASIL

SUGGESTED WINE – 3 DROPS PINOT NOIR 2011, WA

38

CHILDREN’S MENU

PORK SAUSAGES, MASHED POTATOES

SPAGHETTI, TOMATO OR BOLOGNAISE SAUCE

BATTERED FISH AND CHIPS

11  
11  
12

ALL PRICES IN AUD AND INCLUSIVE OF GST

DESSERTS

STICKY DATE PUDDING (NF) 18  
POACHED APRICOT, TOFFEE SAUCE, ORANGE CRISP

KAFFIR LIME CRÈME BRULEE (GF) 18  
CITRUS COMPOTE, PEPPER SHORTBREAD

HOME MADE VANILLA BEAN RICE PUDDING 18  
BAKED APPLE, PISTACHIO NOUGAT CHERRY FINANCIER

MEZZE DESSERT 18  
CHEF’S SELECTION OF FIVE MINI DESSERTS

DESSERT BUFFET 25  
ICE-CREAM, SORBET, WAFFLES, HOMEMADE CAKES, SHOOTER DESSERTS,  
MINI TARTS, STICKY DATE PUDDING, FRESH FRUIT AND MUCH MORE

HOT CHOCOLATE 5  
CHAI LATTE 5  
HYATT HOMEMADE LEMONADE 5.5  
ICED LEMON TEA 7  
ICED COFFEE 7  
ICED CHOCOLATE 7

COFFEES 4.5  
CAFE LATTE, CAPPUCCINO, DECAFFEINATED, ESPRESSO, VIENNA  
FLAT WHITE, LONG BLACK, MACCHIATO (LONG OR SHORT), MOCHA,

‘LA MAISON DU THÉ’ LOOSE LEAF TEAS 5  
DARJEELING, ENGLISH BREAKFAST, EARL GREY, GREEN TEA,  
PEPPERMINT, LEMON AND GINGER, CAMOMILE

GF – GLUTEN FREE  
NF – NUT FREE  
V – VEGETARIAN

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