mission bay **cafe DINNER**

First Course

a selection of small dishes prepared with authentic recipes with a variety of tastes – choose a range of dishes to share

Garlic Bread 12 add grilled cheese 2.9 grilled and oozing with garlic butter

Bread and Dips

a selection of mediterranean dips, turkish pide 17.9

Wagyu Meatballs

hummus, toasted pide 18.9

Cured Salmon

salmon w chilli cream fraiche, avocado puree 21.9

Corn Fritters

corn fritters with sweet chilli sour cream & avocado salsa 16.9

Korean Fried Chicken

sweet and spicy fried chicken w sesame small 15.9 or large 21.9

Salt & Pepper Squid

crispy fried squid, lemon aioli 18.5

Satay Chicken Skewers

house spiced peanut sauce 18.5

Coconut crumbed prawns

honey and chilli dip, petit salad 19.5

Battered Cauliflower

beer battered florets, chilli aioli 17.5

Risotto ball

beetroot and feta risotto ball, pomarola, lemon aioli 18

Mussel bowl

creamy garlic mussels, lemon Small *17 or* large *24*

Sharing Platters 70.9

Seafood Platter

a selection of salt and pepper squid, garlic chilli prawns, mussels, tempura battered fish bites, aioli, sweet chilli sauce, fries

Meat Platter

a selection of korean fried chicken, bbq pork ribs, wagyu meatballs, corn fritters, bread and dips

Sides

garden salad 12 roquette, pear, walnut, parmesan 13 seasonal greens 14 fries w aioli, small 9.5, large 13.5

mission bay **cafe DINNER**

Second Course

Seafood Chowder

aromatic thick seafood chowder w prawn, mussel, squid, fish, toasted pide 26.9

Chicken Ballotine

bacon wrapped free range chicken breast stuffed with cranberry, mushroom, spinach & walnuts, herbed baby potatoes, asparagus, jus 37.9

Rib Eye Steak 39.9

prime steer rib eye, garlic mash, green beans, baby carrot, mushroom sauce

Braised Lamb Shank

braised lamb hind shank, green pea mash, summer vegetables, smoky capsicum sauce 40.9

Crispy Skin Pork Belly

herbed baby potatoes, orange glazed beetroot, apple and fennel salad, berry jus 38.9

Fish of the day

pan fried market fish, herb baby potatoes, asparagus, tomato salsa, bearnaise 37.5

Thai chicken curry

aromatic creamy thai chicken curry, fresh vegetables served with jasmin rice 30.9

Seafood Sauté

pan fried sautéed fish, prawns, scallop, mussels, mixed vegetables with your choice of jasmine rice or garden salad 38.9

Fish and Chips

beer battered *or* pan fried market fish, fries, tartare sauce, fresh garden salad 28.5

Vegan Buddha Bowl

roasted pumpkin, corn fritter, toasted kale, guacamole, chickpea, shaved fennel 28.9

Ceasar salad

cos lettuce, egg, bacon, anchovies, herbed croutons & parmesan 26.9 Add chicken + 34.9

Wagyu beef Burger

homemade wagyu beef pattie, grilled cheese, pickle, tomato, beetroot, iceberg, aioli, fries 28.5

BBQ Pork Ribs

baby back ribs, garden salad, fries with aioli 32.9

Fettuccine

chicken, bacon and spinach with pesto cream sauce 27.9

mission bay **cafe**DESSERT

Dessert

Apple and Rhubarb Crumble

vanilla anglaise, ice cream 16.5

Creme Brulee

raspberry coulis, berry compote, coconut chips, Ice cream 16.5

Banoffee Pie

summer fruits, vanilla ice cream, caramel sauce 16.5

Molten Chocolate Pud

wickedly decadent chocolate pud that oozes chocolate sauce, crushed pistachio, vanilla ice cream 16.5

Pavlova 16.5

vanilla mascarpone, berry coulis, fresh fruits

Baklava

Vanilla ice cream, berry coulis, fresh fruits 16.5

Ice cream Sundae

w your choice of chocolate sauce,caramel sauce or berry compote 16

15% surcharge applies on public holidays