
MEAL IN A BUN

BEEF BURGER 26

Our majestic burger! Homemade juicy **BEEF** patty, chargrilled onion, crispy bacon, tasty cheese, sliced tomato, cos lettuce, and Chef Sonia's special house sauce in a milk bun

Add another patty | 6, add egg | 3

CHICKEN BURGER (GFR) 26

Tender, grilled chicken fillet, crispy bacon rasher, smooth and tasty guacamole, sliced tomato, cos lettuce and chipotle mayo in Turkish bread.

LAMB BURGER (GFR) 26

Tasty, fragrant topless burger with Chef Sonia's unique spiced **LAMB** mince patty, chargrilled onion, beetroot, hummus, grilled haloumi, crisp and crunchy cos lettuce, finished with zesty tzatziki, tomato and cucumber.

All our burgers are served with chips or salad.

Feel like both | +4

Order any burger REGULAR, TOPLESS OR NAKED

HEALTHY RANGE

BOLIVIA SALAD (GF, V) 28

Chef Sonia's Super Salad. A bowl of warm **quinoa**, fresh spinach, avocado pieces, sweet potato, cherry tomatoes, and mixed seeds... trickled with smoky capsicum sauce, then topped with grilled haloumi cheese.

HOLY PATCH SALAD (GF, V) 28

A mouth-watering combination of gently grilled vegetables in a zesty salad... green zucchini, red capsicum, rainbow carrots, roasted pumpkin, kalamata olives, maple-glazed walnuts, and feta cheese. Served on mixed leaves with a touch of balsamic reduction.

BLUE OCEAN SALAD (GF) 31

Lightly **crumbed prawn and calamari salad**, tomato wedges, avocado pieces, cos lettuce and fennel drizzled with a Chef Sonia's creamy zesty dressing.

MAIN AREA

BOWL OF MUSSELS (GFR) 30

A bowl of delicious tender **mussels** in a creamy broth with bacon, apple cider and parsley. Served with garlic bread.

Add some French fries | 6

LAMB SKEWERS (GF) 31

Authentic skewers of grilled spiced **lamb kofta** served with beetroot, pumpkin, and feta. Accompanied by hummus with panfried onion and spiced chickpeas, mint yogurt, and dukkha.

PORK BELLY (GF) 33

B-Team favourite! The crispness of **Pork Belly** on a creamy mash potato, Chef Sonia's apple chutney, served with spinach, beetroot, pumpkin, and feta.

CHICKEN BREAST (GF) 33

Chicken breast fillet in a Peruvian style of walnut and yellow chili sauce, olives, feta, and sweet potato crisps. Accompanied with potato and spinach gnocchi.

BARRAMUNDI (GFR) 30

Pan fried garlic and herb **Barramundi** fillet topped with our Caribbean zesty olive, tomato, and caper salsa! Served with extra-crunchy beer battered potato chips.

POTATO & SPINACH GNOCCHI (GF, V) 28

Chef Sonia's special recipe! Potato and spinach **gnocchi** in almond sauce with cherry tomatoes, basil, and parmesan cheese

VEGGIE FEAST (GF, V) 30

A tasty treat of seasonal **grilled and roasted vegetables** accompanied with tangy mint yogurt and hummus served with panfried onion and spiced chickpeas.

ADD to any dish:

Chicken | 7, Prawns | 9, Haloumi | 6

Slice of garlic bread | 3, Slice of Sourdough | 3

FETTUCCHINE or CREPE (GFR)

Enjoy Chef Sonia's magic with her South American creations!!

by choosing any of the below combinations

CHICKEN & MUSHROOMS _____ **30**

Our famous all-time favourite. Delicious blend of **chicken and mushrooms** in a creamy-smooth porcini mushroom sauce

VEGETABLES IN RED SAUCE (V) _____ **28**

The succulent coming together of red pepper, zucchini, crisp baby spinach, kalamata olives and basil in Chef Sonia's **spicy tomato salsa**, all drizzled with chipotle capsicum sauce and topped with crumbled feta cheese

Add chicken | 7 prawns | 9

VEGETABLES IN GREEN SAUCE (V) _____ **28**

Loved by our team! The flavour-full combo of mushrooms, broccolini, baby spinach, and cherry tomatoes cooked with **pesto, olive oil** and a hint of chili, with parmesan

Add chicken | 7 prawns | 9

BOLOGNESE _____ **28**

Chef Sonia's recipe pays homage to Italian chefs! Ground beef, special spices and our homemade rich tomato salsa... to make the best **bolognese** ever topped with parmesan.

GOLDEN MARRIAGE _____ **31**

The zest of lemon and garlic sauteed **prawns** combined with **bacon** strips in a light white wine creamy sauce. Topped with chives, and rocket.

SEAFOOD DELIGHT _____ **33**

The special joining of prawns, calamari, barramundi, and cherry tomatoes cooked in our fragrant mildly **spicy coconut seafood sauce** topped with rocket

LIGHT ZONE

CRAB & PRAWN CROQUETTES MEAL _____ **27**

Crispy **croquettes** of crab meat, prawn pieces, potato & herbs with homemade orange chili jam. Served with salad and toasted bread.

CORN FRITTERS (GF, V) _____ **AS PRICED**

All-time favourite. Two extra-tasty **Corn and Herb Fritters** served with marinated grilled tomato, homemade capsicum-and-tomato relish, and your choice of:

Avocado | 27

Bacon | 27

Smoked salmon | 30

Add an egg | 3 or two | 6

EMPANADAS (GF) _____ **4 pcs | 20 - Extra pc | 5**

Deliciously crunchy cornflour pastry stuffed with lamb, potato and herbs, served with spicy salsa.

BEER BATTERED HOT CHIPS _____ **13**

House famous beer battered **potato chips**.

GARLIC BREAD _____ **8**

House special Turkish **garlic bread** (4 pcs)

KIDS MENU (kids under 10yo) _____ **20**

Includes a scoop of ice cream

Lightly crumbed fish & chips (GFR) **OR**

Lightly crumbed chicken & chips (GFR) **OR**

Beef burger, cheese, lettuce, and tomato sauce with chips **OR**

Fettuccine Bolognese **OR**

Fettuccine creamy pesto

V= vegetarian

GF= gluten free

GFR = gluten free by request (surcharge may apply)

SWEET CORNER

WAFFLES **Single | 14 - Double | 20**

Sugar and cinnamon Belgian waffle (or two) topped as you like:

- Strawberry & chocolate
- Banana & maple syrup
- Mapled-glazed walnuts & caramel
- Dulce de leche and coconut

CREPES (GFR) **As priced**

Two freshly made sweet crepes filled as you choose:

- Poached pear, cognac-soaked raisins, caramel | 20
- Ricotta & mixed berries | 20
- Nutella & strawberry | 20
- Dulce de leche, banana & coconut | 20
- Lemon & sugar | 15

PANCAKES (GFR) **As priced**

A stack of two fluffy pancakes with your choice of topping:

- Mixed berry compote & ricotta | 20
- Nutella & strawberry | 20
- Banana and maple syrup | 20
- Butter and maple syrup | 16
- Add bacon | 6

CAKES **| 15**

- Lemon tart served with berry coulis
- Sticky fig & walnut pudding with caramel
- Orange citrus syrup cake (GF), berry compote

MORE TREATS **As priced**

- ❖ Daily baked scones (2 per serve)
 - Plain with house crafted jam & cream | 9
 - Date & butter | 12
- ❖ Portuguese tart | 9
- ❖ Banana & blueberry bread | 8

All waffles, crepes, cakes, and pancakes are served with whipped cream or vanilla ice-cream.

If you prefer to have both add | 4

HOT DRINKS - Serving Belaroma Coffee

Espresso, Macchiato	4
Cappuccino, Flat white, Latte	5
Long Black, Piccolo	5
Mocha, Vienna	6
Hot chocolate, Chai	6
Large, Extra shot, Decaf	1.50
Other milks / Flavouring	1
Affogato	9
With liquor	18
Tea pot	6
English Breakfast - Earl Grey	
Forest Berries - Camomile	
Lemon & Ginger - Green	
Peppermint	
Extra Bag	1

COLD DRINKS

Milkshake	9
Smoothies	10
Spiders	9
Iced Tea	7
Soft drinks	6
Bottle juice	5
Fresh Juice - Orange, pineapple or mixed	Small 7 - Large 10
Lemon Lime Bitters	9
Sparkling water	330ml 6 - 1Lt 12
Ice drinks (with Ice) – latte, black	7
Ice drinks (with ice cream & cream)	10
Coffee, Chocolate, Lime	
Strawberry, Caramel	

We love to have you here with us!

We are proud of the flavours of our

culture and want to share them with you.

Always prepared with the passion and love that

Chef Sonia puts into everything she makes.

BUEN APETITO – GRACIAS POR SU VISITA

REGRESE PRONTO!!