## CAFÉ MENU

## TOASTED WRAPS **HOT FOOD** 10 Barbecue Pork Meatballs 10 Pulled Pork with coleslaw, smokey BBQ sauce Beef meatballs in a rich tomato & and whole egg mayonnaise herb sauce with flatbread and salad garnish Chicken & Pesto Chicken with basil pesto, roasted capsicum, haloumi and rocket 7 **Byron Gourmet Pies** Ask for today's varieties Classic Ham & Cheese Smoked ham, shredded cheese and tomato relish with rocket and baby spinach FRESH SALADS Roast Pumpkin Pumpkin, fire roasted capsicum, feta, spinach and Today's Salad whole egg mayonnaise **SWEETS** Add a side salad \$3 to your meal Toasted Banana Bread Caramel Slice **Muffins** Chocolate Brownies 3.5 Cookies See boards for **DAILY SPECIALS** (see our fridge for other treats) Beer & Cider Coffee & Tea = 7

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Café latté, cappuccino, flat white	4	4.5	James Boag's light
Hot chocolate, mocha, chai latté	4	4.5	James Boag's premium lager
Short black, long black	3.5		Corona
English breakfast, earl grey	4		James Squire's 150 Lashes Pale /
Dandelion, peppermint & green tea	4.5		Asahi
Affogato	4.5		
Soy milk	+.5		
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Soft drinks	3.5
Ginger beer	4
Spring Valley fruit juices	3.5
Spring water	3.5
Sparkling mineral water	3.5
Sports drinks	5.5
Milkshakes: Chocolate, Strawberry, Vanilla	5.5
Malt	+.5
Iced tea	5
Iced coffee	5

**Cold Drinks** 

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Red & White Wines	
By the glass By the bottle Sparkling by the bottle Ask for our selection	8 32 40
Marina — CAFÉ	

8 8

8 8

Ale