



THE PROMENADE CAFE

Promenade Café Specials

Fresh Seafood Stand for Two (S) 85
*Mooloolaba Prawns | Pacific Oysters | Cooked Swimmer Crab
 Green Lip Mussels | Balmain Bugs*

Small Plates

Pacific Shucked Oyster (GF, DF, NF) 7 each
Mignonette sauce | Watercress

Sonoma Artisan Bread Basket (NF) 14
*Sonoma Rosemary Focaccia | Country White Sourdough |
 Alto Olive Oil | Cultured Butter*

Grilled Halloumi Salad (*, V) 24
*Buckwheat | Beetroot | Almond | Avocado | Pepitas |
 Persian Feta | Pomegranate Seeds*

Classic Grilled Chicken Caesar Salad (P) 29

Poached Salmon and Tuna (GF, NF, DF) 28
Kaffir Lime Coconut | Salmon Caviar | Furikake | Wakame

Salt & Pepper Squid (S, DF) 29
Papaya and Cabbage Salad | Soy and Wasabi Citrus Dressing

Anti-Pasto Platter (S) 29
*Serrano Ham | Wagyu Bresaola | Buffalo Mozzarella | Pickled
 Vegetables | Smoked ASC Tasmanian Salmon | Kalamata Olives
 Garlic Bread*

Buffalo Mozzarella (NF) 27
*Marinated Medley Tomatoes | Puffed Rice Crackers |
 Tarragon Dressing*

Burgers & Sandwiches

Served with Steak Cut Fries

Gourmet Wagyu Beef Burger 28
 (P, NF)
*Lettuce | Tomato | Aged Cheddar | Onion | Fried Egg |
 Bacon | Gherkin | Avocado*

**Traditional Grilled Chicken Club
 Sandwich (P, NF)** 28
Grilled Chicken | Bacon | Fried Egg | Lettuce | Tomato

Mains

Pumpkin Ravioli (V) 38
*Truffle Pumpkin Veloute | Roasted Pepita Seeds | White
 Truffle Oil | Brown Butter | Mascarpone*

Tempura Battered Fish & Chips 30
Flathead Fillet | Steak Cut Fries | Tartar Sauce

Nasi Goreng (DF) 38
*Jasmine Rice | Prawns | Chicken Satay | Fried Egg |
 Chilli Sambal*

Fresh Fettucine

❖ *Bolognese sauce (NF)* 35

❖ *Prawns | Scallops | Squid | Tomato Medley*

Prawn Chilli Butter (S) 39

Butter Chicken Masala 39
Saffron Rice | Cucumber Raita | Garlic Naan

Market Fish of the Day (GF, S) 43
*Lemon Myrtle Chimichurri | Stewed Plum | Parsnip
 Puree*

Tajima Wagyu Beef Cheek (NF) 42
*Horseradish Sour Cream | Organic White Polenta | Red
 Radish*

Please let one of our staff know if you have any special dietary restrictions, food allergies or food intolerances.
 GF. Gluten Free | DF. Dairy Free | NF. Nut Free | P. Pork | S. Sustainable Seafood | * Healthy Choice | V. Vegetarian |
 15% service charge will be added to the final bill on public holidays.



THE PROMENADE CAFE

Premium meats from the grill

MBS3 Sirloin * 52

Brooklyn Valley, VIC - 250GM

Served with Steak Cut Fries or salad

MBS2+ Scotch Fillet * 59

Riverine, NSW - 300GM

Served with Steak Cut Fries or salad

MB5 Tajima Wagyu Fillet * 69

Griffith Farms, NSW - 220GM

Served with Steak Cut Fries or salad

Dry Aged Rib Eye * 74

Brooklyn Valley, VIC - 400GM

Served with Steak Cut Fries or salad

***Choose one Sauce:**

Hot English Mustard;

Grain Mustard;

Horseradish Cream;

Béarnaise (GF);

Peppercorn Sauce (GF);

Red Wine Jus (GF).

Sides 12

Steak Cut Fries (DF)

Mix Leaf Salad (G, DF)

Cherry Tomato | Green Bean | Chardonnay Vinaigrette

Rocket Leaves (GF)

Aged Parmesan | Balsamic Reduction

Creamed Desiree Potato with Burnt Butter (NF)

Desserts 24

Vanilla Short Bread Wreath (NF)

Silky Chocolate Mousse | Pumpkin Ganache |

Double Cream | Pomegranate Jelly

Caramelized Apple (NF)

Calvados Mousse | Cinnamon Crumble | Vanilla Anglaise

Vegan Lemon Tart (Vegan, GF)

Blueberry Compote | Coconut Yogurt | Pomegranate

Molasses Crisp

Banana and Strawberry S`mores dip (GF, NF)

Orange Biscuits

Australian cheese

Served with homemade crackers, dry muscatel grapes & quince paste

Adelaide Hills Truffle Brie 18

Milky Flavour | Soft and Creamy

King Island Blue 18

Natural Rind of Blue and White Mould

Mild Creamy Texture

Maffra Aged Rind Cheddar 18

Selection of Three Cheeses 38

Brie Cheese | Blue Cheese | Cheddar Cheese

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