



# All Day

## Menu

Winner of Restaurant & Catering Awards for Excellence in Food and Technology Since 1972.

All Breads Home made 100% Organic Flour

Our international chefs prepare all our food in-house from fresh ingredients without the use of commercially prepared stocks, sauces or dressings

### Dietary Requirements

(v) Vegetarian (d) Dairy Free (g) Gluten Free

### BREADS & GRILLS

**FRESH SOUP OF THE DAY (v)** \$10.5  
Served with garlic parmesan bread.

**GARLIC & PARMESAN BREAD (v)** \$8  
Organic baguette spread with garlic, herb butter & parmesan cheese, baked till crispy.

**TANJA'S ORGANIC BRUSCHETTA (v)** \$12.5  
Organic ciabatta spread with garlic butter and parmesan cheese, topped with pesto, tomato salsa and fetta with a balsamic drizzle.

With Smoked Salmon \$16.5

**ARTISAN BREAD AND DIPS (v)** \$14  
Vegetarian dips with organic toasted breads.

**COUNTRY STYLE BREAKFAST** \$18.5  
Two fried free range eggs, bacon, Kranski sausages, potato hash on Panini.

### PIZZAS

**MARGARITA STYLE PIZZA (v)** \$13.5  
With Napoli sauce, mozzarella, fresh tomato slices and chopped basil.

**TURKISH SPICED CHICKEN PIZZA** \$17.5

**HAM AND PINEAPPLE PIZZA.** \$17.5

### SIDES

**GARDEN SALAD (g) (d)** \$12.5  
Crispy lettuce, garden fresh vegetables, avocado and olives dressed with vinaigrette.

**CHIPS WITH TOMATO SAUCE** \$6.5

**POTATO WEDGES** \$8.5  
With sweet chili sauce & sour cream.

### JUNIOR MEALS (under 12's)

**BATTERED FISH AND CHIPS** \$9.5

**JUICY CHEESE BURGER AND CHIPS** \$9.5

**CHICKEN NUGGETS AND CHIPS** \$9.5

**A 15% surcharge applies on public holidays**

### SOMETHING MORE

**SUPREME OF CHICKEN (g)** \$26.5  
Smokey bacon wrapped breast fillet stuffed with fetta, macadamia and apricot on a garlic & parmesan mash, ratatouille veg accompanied by creamy tomato & pesto emulsion.

**TRAVELLER'S SEAFOOD BASKET** \$22.5  
Beer battered flat head, crumbed prawns & salt & pepper calamari served with avocado salad, chips & dipping sauce.

**MACADAMIA CRUSTED BARRAMUNDI (g)** \$28.5  
Oven baked macadamia crusted barramundi fillet served with garlic prawns, roasted pumpkins, fetta and avocado salad.

**TANJA'S SEAFOOD BASKET** \$39.5  
Grilled snapper, garlic prawns, crispy salt and pepper calamari, and a bug with hollandaise sauce served with avocado salad, chips and dipping sauce.

**SRI LANKAN COCONUT BEEF CURRY** \$22.5  
Sri Lankan spiced slow cook beef in coconut sauce served with rice, chutney and pappadums.

### HEALTHY CHOICES

**BALSAMIC BEEF SALAD (g)(d)** \$19.9  
Tender grilled beef strips on a roasted pumpkin, fetta and beetroot salad dressed with orange balsamic dressing.

**TURKISH CHICKEN & HALOUMI SALAD(g)** \$19.9  
With grilled haloumi, roasted pumpkin and avocado on a garden fresh salad dressed with herbed yoghurt.

**LEMON PEPPERED CALAMARI (g)** \$20.9  
Lemon peppered pan seared tender fresh calamari strips served on a Greek style salad with orange balsamic dressing.

**GRILLED SALMON AND WALNUT SALAD (g)**  
Grilled salmon salad with walnut, beetroot, avocado and fetta on a garden fresh salad drizzled with herbed yoghurt dressing

\$20.9

### SANDWICHES AND BURGERS

**\$16.9**

**TANJA'S CLASSIC CHICKEN FOCACCIA:** Chicken tenderloins, fresh avocado, and Swiss cheese topped with lettuce and herb mayonnaise on toasted focaccia served with fries.

**STEAK SANDWICH:** Organic rye plenty-seed with grilled rib fillet, beetroot, tomato & Swiss cheese served with fries.

**VEGETARIAN BURGER:** Pumpkin seed, lentil & vegetable burger with grilled halloumi. Served with chips.

**TANJA'S SUPER BEEF BURGER:** Fried egg, bacon & pineapple served with chips.

### COMFORT ZONE

**\$18.5**

**TEMPURA BARRAMUNDI FILLET:** With avocado garden salad, potato chips and tartar sauce.

**200G GRASS FED STEAK (g):** Served with potato chips, beetroot garden salad and mustard jus.

**CHICKEN PARMIGIANA:** Baked with homemade Napoletana, avocado, Swiss cheese and ham served with potato chips and garden salad.

**LUNCH ONLY 11am – 2pm \$11.9**

**TURKISH SPICED CHICKEN WRAP:** With potato chips and aioli.

**CRUMBED WHITING:** With chips salad garnish and aioli.

**CHICKEN SCHNITZEL:** With salad garnish and chips.

**SPINACH AND RICOTTA QUICHE:** With chips and salad garnish.

**BUTTERFLY CRUMBED PRAWNS:** With chips, salad garnish and aioli.

**QUICHE LORRAINE:** with chips and salad garnish.



# Wine & Beverages

## Menu

All Breads Home made 100% Organic Flour

Open 7 days til late

### WINE

#### SPARKLING WINES

	GLASS	BOTTLE
Hardy's Premium Brut Reserve (SA)	\$7.5	\$30
Houghton 'Quills' Sparkling Pinot Noir		\$40
Henkell Trocken Piccolo 200mL (GER)		\$10
Brown Bros Prosecco 200mL		\$9.5

#### WHITE WINES

	GLASS	BOTTLE
Hardy's Premium Chardonnay (SA)	\$7.5	\$30
Giesen Marlborough Sauv Blanc (NZ)	\$8.5	\$38
Brown Brothers Crouchen/Riesling (VIC)	\$8.5	\$38
Windance 'Margaret River' unoaked Chardonnay	\$8.5	\$38
Windance 'Margaret River' SemSauvBlanc (WA)	\$8.5	\$38
Windance 'Margaret River Rose' (WA)	\$8.5	\$38
Brown Bros Moscato 275mL		\$10

#### RED WINE

Hardy's Premium Cabernet Merlot (SA)	\$7.5	\$30
Houghton 'Quills' Shiraz Cabernet (WA)	\$8.5	\$36
Windance 'Margaret River' Merlot (WA)	\$9.5	\$42
Windance 'Margaret River' Cab Merlot (WA)	\$8.5	\$38
D'arenberg 'High Trellis' Cab Sauv (SA)	\$10	\$46
Windance Shiraz	\$9.5	\$42
Zephyr Sweet Red	\$8.5	\$38
Cidar		\$6.5

### PORT & COGNAC

Grant Burge Tawny		\$7.5
McWilliams Hanwood Tawny		\$7.5
Hennesse VSOP		\$11
Remy Martin VSOP		\$10.5

*Aged whisky & dessert wines also available*

### BEER

	285ML	425ML
<b>DRAUGHT</b>		
Cascade Premium Light	\$4.9	\$5.9
Stella Artois	\$6.0	\$7.9
Coopers Mid Strength	\$5.0	\$6.9
<b>AUSTRALIAN</b>		
Fosters Light Ice		\$6
Carlton Cold, Victoria Bitter, Cascade Premium Light		\$6.5
Boags Premium, Crown Lager		\$8
Pure Blonde (low carb)		\$7.5
*Little Creatures Boutique		\$9
<b>IMPORTED</b>		
Corona, Becks and Heineken		\$9

### SPIRIT & LIQUERS

#### DELUXE

Baccardi, Campari, Southern Comfort, Jack Daniels, Jameson Irish Whiskey. **\$8.5**

Baileys, Cointreau, Dom Benadictine, Drambuie, Tia Maria, Grand Marinier, Kahlua, Frangelico, Malibu, Johnny Walker Black Label.

#### BASIC

Vodka, Gin, Bundaberg Rum, Johnny Walker Red Scotch, Tequila, Jim Beam Bourbon, Canadian Club. **\$7.7**

Irish (Jameson Whiskey)	\$12.0	Jamaican (Rum)	\$12.0
Roman (Galliano)	\$12.0	Russian (Vodka)	\$12.0
Mexican (Kahlua)	\$12.0	Espresso Martini	\$17.0

### COLD DRINKS

Iced Lemon Tea	\$4.5	*Fresh Orange Juice	\$4.2
*Iced Coffee	\$5.5	*Iced Chocolate	\$5.5
*Milkshakes – Chocolate, Vanilla, Strawberry or Caramel			\$5.5
Frappes: Mango, Wildberry, or Strawberry			\$6.7
Smoothies: Mango, Wildberry, or Strawberry			\$6.7
Mocca: Chocolate, Coffee			\$6.5

*Soft drinks & bottled juices are also available. No added preservatives*

### TEA & COFFEE

Long Black	\$3.8	Flat White	\$4.0
Short Black	\$3.8	Cappuccino	\$4.0
Vienna	\$4.4	Café Latte	\$4.0
Mocha with cream	\$4.6	Hot Chocolate	\$4.6

Mug	\$0.5	Marshmallows	\$0.2
Soya Milk	\$0.5	Decaf	\$0.5
Double Strength	\$0.5	Pouring Creams or flavours	\$0.5
Almond milk	\$0.6	Organic	\$0.5
Elmstock English breakfast	\$4.0	Elmstock Herbal Leaf Teas	\$4.8
Earl Grey	\$4.0	Lactose Free	\$0.5

*All prices include GST. Prices subjected to change without notice. Vintages may vary according to availability without notice. A 15% surcharge applies on public holidays*

HIGH TEA AVAILABLE  
FRIDAY & SATURDAY AFTERNOONS  
Wedding – Functions – Parties  
372-374 Main Rd, Wellington Point,  
QLD 4160  
Ph: 07 3207 3120 Fax: 07 3822 3599