officers mess

FST. 1943

Cafe Menu

SLICES OF BREAD - \$11.50

2 slices of toasted Miche Bakery bread (Sourdough, white, gluten free, raisin toast) Served with Paysan butter, Rado's local honey, Bonne Maman jam and Vegemite

GRANOLA BOWL - \$22

Granola, coconut yoghurt, coulis, fresh berries (VG/GF)

SEASONAL FRUIT PLATE - \$24

Seasonal fresh fruit plate (VG/GF)

FRENCH TOAST - \$24

Tiramisu Style: Miche Bakery brioche, mascarpone cream, and cocoa

CREPES (2) - \$21

Choose filling:

- · Nutella with fresh strawberries
- Strawberry coulis with fresh strawberries
- · Lemon & sugar

OM BREAKKY ROLL - \$24

Fried egg, black forest smoke house bacon, grilled halloumi, avocado, tomato chutney

SMASHED AVO - \$22 (Contains nuts)

2 pieces of Miche Bakery sourdough bread with dukkah and pomegranate molasses

MESS BOWL - \$ 24

Steamed Japanese rice, raw and pickled vegetables, house made kimchi, caramelised mushrooms, perfect egg, edamame, spicy sauce

VG on request swap egg for avocado with dukkah (VG/GF on request)

Add marinated mince beef \$7

SHAKSHUKA - \$25

Roasted tomato and capsicum stew, 2 baked eggs, grilled haloumi and Miche Bakery bread (VG/GF on request)

CROQUE MONSIEUR - \$22

Mornay sauce, black forest smoke house ham, Comte cheese Add fried egg on top of Croque Madame \$3

BREAKFAST BRICK PASTRY - \$28

Cheddar cheese, marinated mince chicken, spiced potatoes wrapped in crispy brick pastry with fried egg on top.

Served with rocket and radicchio

CURED SALMON - \$28

Poached eggs, double-cream, sliced avocado, dill and toasted Miche Bakery rye

M.Y.O BREAKFAST

Choice of 1, 2, 3 or 4 sides and one side of toast (Sourdough, White or GF)

WED-SUN: 6:30AM to 11:30AM

One side \$16

Two sides \$20

Three sides \$24

Four sides \$28

Select from:

- · Sliced avocado w / dukkah
- · 2 free range-eggs: fried, poached or scrambled
- · Smoked bacon
- · Roasted cherry tomatoes
- · Grilled halloumi
- · Garlic and parsley mixed mushroom
- · Pork and fennel sausages
- · House cured salmon

COLD PRESSED JUICE

(Available Friday, Saturday & Sunday)
Approx. 350ml over ice - no ice on request OJ \$8
Juice of the Day \$12
-ask our friendly staff

SMOOTHIES

All made on coconut water - no alterations

Reboot

Mango, pineapple, banana and passionfruit

Energise

Strawberries, apple, pineapple and dates

Booster

Banana, mango, spinach and lime juice

Acai Activate

Acai, blueberries, banana and dates

KIDS BREAKFAST \$18

Scrambled eggs, bacon, fresh fruits and juice

EXTRAS

Extra Paysan butter or Vegemite \$2 Extra Rado's local honey or Bonne Maman jam \$3

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Afternoon Menu

MARINATED MIXED OLIVES (VG/GF) - \$9

TAMARI ALMONDS(VG/GF) - \$8

Granola, coconut yoghurt, coulis, fresh berries (VG/GF)

OYSTERS- \$6 \$7

Natural or with finger lime dressing (DF/GF)

TRIO OF DIPS - \$28 (May contain nuts)

Served with roasted vegetables, bread, and crackers (VG/GF on request)

CHARCUTERIE PLATE - REG \$25 LG \$45

A selection of local and imported cured meats, pickles, and condiments, served with fresh Miche Bakery bread and crackers (DF/GF on request)

CHEESE PLATE - \$35

A selection of local and international cheeses, served with condiments, fresh Miche Bakery bread, and crackers (GF on request) Extra Crackers \$3

FRIES - \$10

House-made aioli with a touch of chili salt

ELGIN VALLEY CHICKEN PARMI - \$30

Free-range chicken parmi, topped with tomato sugo and fior di latte - add fries \$4

LEMONGRASS CHICKEN SKEWERS- \$22

Marinated chicken skewers (2), served with peanut sauce (GF/DF)

LAMB KOFTA - \$22

Kofta skewers (2), served with house-made tzatziki (DF on request)

PRAWN ROLL - \$24

Lemon butter, aioli, chives, and cucumber

CURED SALMON - \$28

Poached eggs, double-cream, sliced avocado, dill and toasted Miche Bakery rye

FIVE FOUNDERS BEEF BURGER - \$26

Lettuce, tomato, cheddar and secret sauce - add fries \$4

FISH TACO- \$12EA. OR 3 FOR \$30

Battered local barramundi, avocado, chipotle sour cream, pico de gallo (GF on request)

WED: 12PM to 2PM | THURS-SUN: 12PM to 9PM

PIZZA

Available Fri, Sat & Sun from 12:00pm to Late

MARGHERITA - \$26

Tomato sugo, fior fi latte, basil, and EVOO

MELANZANA - \$28

Tomato sugo, grilled eggplant, zucchini, roasted peppers, olives, and mozzarella

BURRATINA - \$32

Tomato sugo, burratina, rocket, prosciutto, and EVOO

CAPRICCIOSA - \$31

Tomato sugo, ham, mushroom. artichoke, and mozzarella

SALSICCIA - \$32

Tomato sugo, pork and fennel sausage, chorizo mince, smoked pepperoni, and red onion

TRUFFADA - \$32

Truffled double cream, ham, mushrooms, and cheddar

CALZONE - \$28

Ricotta, smoked mortadella, cheddar, egg and fresh oregano

NAPOLI - \$25

Tomato sugo, white anchovies and capers

MESS BOWL - \$24

Steamed Japanese rice, raw and pickled vegetables, house made kimchi, caramelised mushrooms, perfect egg, edamame, spicy sauce

VG on request swap egg for avocado with dukkah (VG/GF on request)

Add marinated mince beef \$7

SEASONAL SALAD - \$26

Mixed leaves, cherry tomatoes, bocconcini, Serrano ham, fresh basil, pine nuts, rockmelon, and white balsamic dressing

KIDS BREAKFAST \$18

Scrambled eggs, bacon, fresh fruits and juice