



CITRUS CAFE

Starters & Breads

Sourdough bread roll	2.00
Garlic herb Focaccia	4.50
Herb cheese Focaccia	5.50
Crusty Turkish bread with macadamia Dukkah, olive oil and hummus (V)	9.50
Bowl of chips	7.00
Spicy battered wedges with sour cream and sweet chilli sauce	9.00

Entrées

Blue Swimmer crab and asparagus served in a tart shell with rocket salad, cherry tomato and wasabi mayonnaise	14.00
Twice baked Gruyere cheese and leek soufflé with mesclun, pine nut and cherry tomato salad (V)	13.50
Satay beef skewers with garden salad and satay sauce (4 pcs)(GF)	14.50
Salt and pepper squid with tamarind aioli dipping sauce	14.50
Assiette of salt & pepper squid, prawn twister and satay skewers accompanied with aioli, sweet soy and satay sauce (serves 4)	26.50
Traditional Caesar salad with egg, bacon, anchovy and parmesan cheese	12.50
with Moroccan chicken	14.50

Mains

Pressed slow cooked Lamb shoulder with silky mash, broccolini, preserved lemon, smoked salt and sesame & beef jus (GF)	25.50
Fisherman's basket with scallops, fish, prawns, calamari with garden salad and chips or vegetables and chips	19.00
Char grilled cumin spiced pork fillet with cauliflower puree, Dutch carrot, Bok Choy, roasted apple and cider & veal jus (GF)	25.00
Beer battered fish served with garden salad and chips or vegetables and chips and tartare sauce	19.00
Lemon rosemary chicken supreme with zucchini and potato Galette, rocket, cold pumpkin and pistachio salad with rich tomato sauce (DF)	24.50
Chicken Schnitzel with garden salad and chips or vegetables and chips and with your choice of sauce - Mushroom, pepper, red wine or béarnaise	18.50
Char grilled Tasmanian salmon fillet with Malabar Chai tea infused rice, steamed greens and béarnaise sauce (GF)	27.50
Chicken parmigiana with garden salad and chips or vegetables and chips	19.50
Confit duck leg with potato Rösti, orange, watercress and avocado salad and port jus (GF)	24.50
Prosciutto wrapped veal cutlet With crushed sweet potato, wilted baby spinach and café de Paris butter (GF)	26.50

Pizza, Pasta and Risotto

House made smoked paprika fettuccini Frutti Di Mare with fresh squid and mussels, mushrooms and basil tossed with Napolitano sauce	19.50
Pea, Swiss brown mushroom and pumpkin risotto with zucchini, onion, garlic, watercress and parmesan cheese (V)	18.50
Chef's Peking duck risotto with oyster mushrooms, onion, parmesan, Bok Choy and hoi sin sauce	18.50
Slow cooked lamb pizza Tender slow-cooked lamb with baby spinach, Spanish onions, haloumi cheese and minted yoghurt	17.00
Traditional "Char kway Teow" (Malaysian wok noodle dish) With fish cake, prawn, flat rice noodle, soy sauce, egg, Chinese sausage and bean sprout	19.50
Grilled zucchini and three cheeses pizza lemon zest, fresh mint, grilled zucchini, parmesan, fetta and haloumi (V)	17.00

From the Grill

All of these meals are served with garden salad and chips or vegetables and chips plus your choice of sauce: Mushroom, pepper, garlic red wine or béarnaise

300gm Black Angus Scotch fillet	28.50
350gm Black Angus beef rump	26.50
Extra sauce	1.50

Preparation times vary depending on the degree of cooking

Childrens' Menu

All kids' meals include a fruit box and complimentary ice cream

Crumbed fish goujons served with seasonal steamed vegetables, chips and tomato sauce	11.00
In house made pizza with tomato, shredded ham and mozzarella cheese topping with chips	12.00
Kid's favourite chicken nuggets with chips and tomato sauce	11.00
Healthy beef Pattie with silky mash potato, steamed broccoli and tasty mushroom sauce (GF)	12.00
Traditional penne pasta a la bolognaise topped with parmesan cheese	11.00

Desserts

(ask our waiter for our daily selection)

Chocolate crème brûlée with coconut short bread biscuit	10.00
Lemon and lime Pannacotta with strawberry coulis and almond biscotti	10.00
House baked traditional tart Tatin with vanilla ice cream	10.00



(V) Vegetarian, (GF) Gluten Free. Food may contain traces of nuts.
Please advise staff if you suffer from any food allergies or have any special dietary needs.