

MENU

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STARTERS

Mac & cheese bites \$16

Crumbed and deep fried macaroni and cheese bites served with aioli (4 per serve)

Pulled Pork Sliders \$18

3 pulled pork and BBQ sauce sliders served on baby brioche buns

Cheeseburger Sliders \$18

3 beef cheeseburgers on baby brioche buns

Vietnamese Lettuce Cups \$15

2 Lettuce cups with Vietnamese mint, coriander, carrots, fresh greens, crispy shallots with nuoc cham dressing

Bacon & Garlic Croquettes \$17

Bacon, cheese and potato crumbed croquets served with homemade aioli (4)

Arancini Balls \$16

Classic rice Arancini balls with delicious bocconcini cheese inside

Chicken Skewers \$16

3 chicken breast skewers marinated & grilled in yakitori sauce

Prawn Skewers \$18

4 tender prawn skewers marinated & grilled in garlic sauce

Beer Battered Fish n' Chips \$21

Served with thick cut chips and Tartar sauce

Semolina crusted calamari \$21

Served with thick cut chips and Tartar sauce

Dips & Pita Bread \$15

Char grilled pita bread served with 2 homemade dips

Crispy Polenta Chips \$14

3 cheese deeps fried crispy polenta chips served with aioli and sprinkled with parmesan

Thick-cut Potato Chips \$8

Thick-cut potato chips served with aioli or tomato sauce

SHARE PLATTERS

CHEESE BOARD \$39

Brie cheese, blue vein cheese, grano padano, olives, persian fetta, quince paste, lavosh & grilled baguette

CHARCUTERIE BOARD \$49

Prosciutto, mild salami, pancetta, olives & marinated artichoke

Note: some items subject to seasonal change

<u>PASTA</u>

Burnt Butter Carbonara (G/F Option) \$28

Bacon, butter, cream, parmesan, cheese, and egg tossed with spaghetti

Chicken, Mushroom & Pesto Risotto \$28

Tender chicken breast cooked with mushrooms, butter, parmesan finished with a touch of pesto.

<u>Vegan Option available</u>

Caddie Style Spaghetti Bolognaise \$21

Served with homemade beef ragu.

<u>Gluten Free option available</u>

Pollo Fungi Gnocchi \$29

Homemade potato gnocchi served in a cream sauce with chicken and mushroom. Gluten Free option available

Penne Matriciana \$26

Penne with bacon, bell peppers and onions in a Napoli Sauce Gluten Free option available

Pumpkin Ravioli \$30

Homemade pumpkin ravioli with burnt butter sage sauce

Homemade Beef Lasagne \$28

Slow cooked Beef ragu layered with handmade pasta and bechamel. Baked till golden brown Served with your choice of either Garlic Bread, or Garden salad

Vegan Risotto \$22

Arborio rice with macadamia and pumpkin

CADDIE STYLE BURGERS

Beef Burger \$26

Premium beef mince served with char grilled bacon, pickle, tomato ketchup, Dijon mustard, lettuce, tomato, Vintage cheddar cheese and caramelised onions with a side of thick cut chips.

Chicken Burger \$25

Free range Chicken breast, crumbed with siracha mayo, lettuce, tomato, pickle, Vintage cheddar cheese and avocado with a side of thick cut chips.

Veggie Burger \$26

Crumbed veggie patty, served with siracha mayo, lettuce, tomato, pickles and avocado with a side of thick cut chips.

Pulled Pork Burger \$24

Slow cooked pulled pork served with coleslaw, Mayo, and homemade BBQ sauce

<u>MEATS</u>

Lamb Rump \$36

Cooked medium rare, served with sautéed asparagus, truffle mashed potatoes and a port jus

Crispy Skin Pork Belly \$39

Crispy pork belly served with braised red cabbage, apple puree, spiced jus and mashed potato.

Char Grilled Porterhouse \$38

MSA grade grass fed 300 gm Porterhouse served with wasabi mayo, mixed leaf salad and thick cut chips.

SALADS

Buddha Bowl (V) \$18

Curly kale, black and white quinoa, sweet potato, mixed beans, red onions, avocado, drizzled with vinaigrette dressing.

Caesar Salad with Crispy Eggs \$20

Traditional Caesar salad #Add roasted chicken **\$4.50**

Calamari Salad \$24

Szechuan pepper and flour crumbed calamari served with roasted walnuts, semi-sundried dried tomatoes, wild rocket and balsamic dressing.

Roast Pumpkin Salad \$19

Diced pumpkin with rocket leaves, mixed nuts, fetta and balsamic dressing

Vietnamese Crispy Pork Salad \$23

Vietnamese mint, coriander, carrots, fresh greens, nuoc cham dressing, crispy shallots and crispy pork
#Add Vermicelli noodles \$3

SIDES

Broccolini & Asparagus sautéed in butter garlic \$7.5

Creamy Truffle Mashed Potatoes \$7

Garden Salad \$5

Port Jus/mushroom sauce/ peppercorn sauce \$4

Extra sauces Ketchup/Aioli/Siracha/Mustard/BBQ \$1

Parmesan Cheese **\$1.5**

DESSERTS

Tiramisu **\$15**

Hotcakes **\$21**

Apple crumble with ice cream \$16