

# CAFE DELIGHT

## LIGHT BITES

garlic & herb bread <b>V **</b> olive tapenade, persian feta	\$9.50
turkish bread <b>V **</b> with a duo of dips	\$15.00
soup of the day crusty bread roll	\$11.00
salt & pepper squid <b>**</b> with ponzu & lemon	\$14.00
panko coconut prawns <b>**</b> lime & coriander aioli	\$14.00
manchego cheese croquettes <b>**</b> with quince paste	\$12.00
chicken caesar salad baby cos, white anchovies, bacon, parmesan, croutons, poached egg	\$20.00
laab gai thai style chicken salad, bean sprouts, thai basil, coriander, beans	\$22.00
charcuterie board cured meats, cornichons, caper berries, balsamic onions & fig jam	\$22.00

**\*\* CHOOSE TWO FOR \$22.00 - OR - FOUR FOR \$40.00**

## BURGERS & SANDWICHES

the point cheeseburger wagyu beef pattie, cheese, gherkins, chilli jam	\$16.00
wagyu beef burger wagyu beef pattie, chorizo, egg, tomato, beetroot, caramelised onion	\$18.00
lamberts club ciabatta bread, chicken breast, tomato, avocado, bacon, brie, barbecue glaze, garlic mayonnaise - your choice of ciabatta, turkish or rye	\$16.00
the point vego burger quinoa, chickpea & lentil patty, baby cos, haloumi, tzatziki	\$18.00

**ADD CHIPS - \$4**

**ADD TRUFFLE FRIES - \$5**

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## MAINS

pan fried atlantic salmon <b>DF</b> beer battered chips & garden salad	\$25.00
prawn laksa thick rice noodles, tofu, sprouts, coriander, fried shallots	\$30.00
house made seafood fettuccine <b>DF</b> fish, prawns, mussels, squid, garlic, chilli, parsley, evoo	\$35.00
house made mushroom fettuccine <b>V</b> wild mushroom fricassee, spinach, pine nuts, parmesan, cep sauce	\$30.00
spanish paella <b>GF DF</b> rice, seafood, chorizo & green peas	\$28.00
300g wagyu rump <b>GF</b> diamantina 7+, marble score	\$44.00
300g black angus sirloin <b>GF</b> 150 day grain fed, from south western queensland	\$39.00

**STEAKS SERVED WITH WILTED SPINACH, DAUPHINOISE POTATO AND CARAMELISED ONION - OR - CHIPS & GARDEN SALAD**

### CHOICE OF SAUCE

- red wine jus **GF**
- porcini jus **GF**
- café de paris butter **GF**

## ON THE SIDE

beer battered chips <b>V</b> spiced tomato chutney	\$7.00
panache of green vegetables <b>V GF DF</b>	\$8.00
truffle fries <b>V</b> with aioli	\$9.00
garden salad <b>V GF DF</b>	\$8.00
rocket salad <b>V</b> rocket, parmesan & aged balsamic	\$9.00

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## DESSERT

espresso crème brûlée chantilly cream & jam doughnuts		\$14.00
rose crème fraîche marquise strawberry, cherry, white chocolate, turkish delight ice cream		\$15.00
pistachio & olive oil cake lemon curd, honey glass, blueberry, yoghurt sorbet		\$14.50
cinnamon doughnuts warm chocolate sauce, raspberry coulis		\$13.00
chocolate & hazelnut delice salted caramel, banana fudge, peanut butter ice cream		\$14.50
cheese selection	FOR 1	\$22.00
quince paste, lavosh & walnut bread	FOR 2	\$32.00

## TEA & COFFEE

coffee	CUP	\$4.00
cappuccino, flat white, latte, long black, espresso, piccolo, macchiato	MUG	\$4.50
affogato espresso & vanilla bean ice-cream		\$7.50
hot chocolate - or - chai latte		\$4.50
tea english breakfast, earl grey, peppermint, green, lemon or chamomile		\$4.00

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