

# C A F É *Valetta*

**Please note** - All meals are made fresh to order, wait times may increase during peak times. We appreciate your patience & understanding.

## STARTERS

### Bruschetta

Toasted sourdough topped with whipped feta and ricotta, mixed heirloom tomatoes, balsamic & basil. (V) (DFO) 18.90

### Sweet Potato Wedges

Sweet potato wedges served with house made aioli. 13.90

### Onion Rings

Onion rings served with house made aioli. 14.90

### Chips

Bowl of chips with house made aioli. 12.50

### Cheesy Garlic Bread

Cheesy Garlic Bread. 16.90

## LIGHT MEALS

### Soup of the day

Please ask our wait staff for today's variety. 21.90

### Calamari (M)

Lemon pepper panko crumbed calamari served with house salad, citrus aioli and lemon. (DFO) 29.90

### Pie of the day

Freshly baked pie of the day served with house salad and chips. 28.50

### Arancini

Creamy pumpkin, spinach and ricotta arancini with roast capsicum pesto, rocket, parmesan and cherry tomato salad. (V) 28.50

### Fish Tacos (M)

Lightly battered fish with charred corn, cucumber, red onion, coriander and tomato salsa served on corn tortillas with house made smokey chipotle and lime wedge. (DFO) 29.50

## Extras with your meal

Side of chips 5.50

Side of Onion Rings or Sweet Potato Wedges 6.50

House made aioli 2.50

## SALADS

### Chicken salad

Grilled chicken, pumpkin, toasted pepitas, grilled haloumi, roast capsicum and spinach with balsamic and honey mustard dressing. (GF) (DFO) 26.90

### Caesar Salad

Cos lettuce, herbed croutons, crispy bacon, parmesan cheese, soft boiled egg and house made caesar dressing. 22.90

With grilled chicken 28.90 With cajun panko crumbed chicken 29.90

### Pork Salad

Chilli caramel pork belly with slaw, cucumber, crispy noodles and a sweet soy, sesame dressing. (DFO) 29.90

MAINS

**Garlic Prawn Risotto (M)**

Creamy garlic prawn risotto with parmesan. (GF) 34.90  
*Please see waitstaff for vegetarian option (DFO)*

**Salmon (I)**

Crispy skinned salmon served with broccolini, fondant potatoes, roasted beetroot and carrot, with a beurre blanc sauce. (GF) (DFO) 39.90

**Honey Mustard Chicken**

Chicken supreme served with a medley of roasted vegetables, broccolini, creamy honey mustard reduction and pecan sage crumb. (GF) 38.50

**Fish & Chips (A)**

Grilled or Beer battered fresh Humpty Doo Barramundi served with chips, house salad, aioli and lemon. (DFO) 39.90

BURGERS & SANDWICHES

**Beef Burger**

House made beef burger on a toasted brioche bun with bacon, lettuce, tomato, red onion, american cheddar and chipotle aioli, served with cajun spiced chips and aioli (VO) (DFO). 28.90

**Chicken Burger**

Southern fried panko crumbed chicken breast fillet with avocado, american cheddar, red onion, cos lettuce and aioli on a brioche bun, served with chips and aioli (VO) (DFO). 28.90  
\*(VO) House made vegetarian patty available

**Steak Sandwich**

Wagyu rump, american cheddar, roasted capsicum, beetroot relish, caramelized onion, lettuce and tomato on toasted sourdough with chips and aioli (DFO). 31.50

**Toastie with your choice of -**

Freshly shaved ham, tomato & cheese on toasted turkish bread. 21.50  
Grilled chicken breast, cheese & avocado on toasted turkish bread. 22.50  
Add side of chips 5.50  
Swap chips for onion rings / sweet potato wedges 2.50

PASTA

**Carbonara**

Pappardelle pasta with sauteed bacon, garlic, onion and shallots in a white wine cream sauce. 33.50 Add chicken 6.00

**Rusticana**

Pappardelle pasta with bacon, onion, mushroom, pine nut and basil pesto in a creamy white wine sauce. 33.50

*Gluten Free Pasta \$2.50*

(V) Vegetarian (GF) Gluten Free (DFO) Dairy Free Option  
(VO) Vegetarian Option (I) Imported (A) Australian (M) Mixed

*15% surcharge applies on Public Holidays*



## **Children's Menu** (under 12's only please)

**All items \$12.50**

### **Breakfast – available from 7:30am – 11:30am**

**Bacon and Eggs** Bacon, scrambled eggs and toast

**Pancakes** 2 buttermilk pancakes with maple syrup and ice cream

### **Lunch – available from 11:30am – 2:30pm**

**Fish and Chips** Tempura battered whiting, chips and tomato sauce

**Chicken and Chips** Crumbed chicken nuggets, chips and tomato sauce

**Ham & Cheese Toastie** Ham & Cheese toasted sandwich on turkish bread with chips

### **Dessert**

**Ice Cream** 2 scoops of vanilla ice cream with your choice of topping  
(Chocolate, Strawberry, Caramel)  
**\$5.50**

### **Small Drinks**

Milkshakes (Chocolate, Vanilla, Strawberry, Caramel) \$4.80

Juices (Apple, Pineapple, Orange) \$4.80

Babychino with marshmallows \$3.00

Mango or Mixed Berry Smoothie \$7.00

15% surcharge applies on public holidays

## DRINKS

### COFFEE

Cappuccino  
Flat White  
Latte  
Chai Latte  
Short Black  
Long Black  
Piccolo  
Hot Chocolate  
Mocha  
Matcha  
Italian Hot Chocolate  
Bailey's Hot Chocolate

### ICED

Iced Latte  
Iced Long Black  
Iced Chai Latte  
Iced Dirty Chai  
Iced Matcha  
Mocha on ice

### EXTRAS

Mug  
Soy, Oat, Lactose Free, Almond Milk  
Decaf  
Extra Shot

### TEA

*Pot of loose-leaf tea for one*

English Breakfast  
Irish Breakfast  
Darjeeling  
Earl Grey  
Lemongrass & Ginger  
Green  
Peppermint  
Chai Tea (made on milk)

### COLD DRINKS

Coca Cola, Coke No Sugar, Lemonade

House Made Lemon, Lime & Bitters

Lemonade, fresh lime & lemon, lime syrup, angostura bitters

Bundaberg Drinks

Ginger Beer, Sarsaparilla, Pink Grapefruit, Blood Orange, Lemon Squash

House Made Iced Tea

Peach, Lychee or Mango served with fresh lemon

Juices

Orange, Apple, Pineapple

Mountain Fresh Juices

Apple & Mango, Tropical or Apple & Guava

Real Fruit Smoothies

Mixed Berry  
Mango

Milkshakes & Iced Drinks

Iced Coffee, Iced Chocolate, Iced Mocha  
• ice cream & cream

Milkshakes

Thickshakes

Frappe - Chocolate, Coffee, Mango, Mixed Berry

San Pellegrino

Sparkling Water 250ml

House Sparkling Water *Served with ice & lemon*

750ml bottle

Refills 750ml

## DESSERT

*We also have a range of house made cakes in our cake counter*

Crème Brulee

Classic house made crème brulee with vanilla ice cream and pecan biscotti.

Sticky Date Pudding

House made sticky date pudding with butterscotch sauce and vanilla ice cream.

Chocolate Pudding

Decadent self saucing chocolate pudding with macadamia and coconut crumb and vanilla ice cream.

Affogato

Vanilla ice cream with a shot of fresh espresso & Frangelico. Served with vanilla ice cream.

# Cafe Valetta

## Drinks Menu

### Sparkling

|                                                                                                                                                                                                        | GLS | BTL |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----|
| <b>Da Luca Prosecco</b><br><i>Treviso, Italy</i><br><i>Fresh, bright citrus flavours, balanced with stonefruit sweetness.</i>                                                                          | 12  | 52  |
| <b>De Bortoli Petit Moscato</b><br><i>Rutherglen, Australia</i><br><i>This pale pink, lightly sparkling, premium moscato bearing flavours of turkish delight, strawberry sorbet and almond nougat.</i> | 11  | 48  |
| <b>Grant Burge Petite Bubbles</b><br><i>South Australia</i><br><i>A blend of Pinot Noir and Chardonnay have produced a crisp fruit driven sparkling, with a bread biscuit finish.</i>                  |     | 58  |

### White

|                                                                                                                                                                                                   |    |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|----|
| <b>Tatachilla Sauvignon Blanc</b><br><i>South Australia</i><br><i>Lively tropical and passionfruit flavours with a hint of citrus and a crisp fresh finish.</i>                                   | 11 | 48 |
| <b>Dusky Sounds Sauvignon Blanc</b><br><i>Marlborough, New Zealand</i><br><i>A fresh and lively Sauvignon Blanc with lovely tropical fruit flavours of pineapple and of crisp, citrus finish.</i> | 12 | 53 |
| <b>Mud House Grovetown Pinot Gris</b><br><i>Marlborough, New Zealand</i><br><i>Lifted tones of red apple skin, pear and mixed spice is followed by a juicy, textured and moreish palate.</i>      | 13 | 55 |
| <b>Grant Burge Benchmark Chardonnay</b><br><i>South Australia</i><br><i>Bright and fresh, with zesty tropical and citrus fruit flavours balanced by a hint of creaminess.</i>                     | 12 | 53 |

### Rosé

|                                                                                                                                                                                                                          | GLS | BTL |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----|
| <b>St Hallett Rosé</b><br><i>Barossa Valley, South Australia</i><br><i>Vibrant acidity and a crisp, dry finish complement succulent flavours of strawberry and cream, resulting in a deliciously food friendly Rosé.</i> | 12  | 55  |

### Red

|                                                                                                                                                                                                                                                                                              |    |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|----|
| <b>Tatachilla Cabernet Shiraz</b><br><i>South Australia</i><br><i>Blackcurrant and raspberry with Cabernet leafiness. Ripe blackberry, plum, sweet spice and pepper.</i>                                                                                                                     | 11 | 48 |
| <b>Grant Burge Benchmark Cabernet Sauvignon</b><br><i>South Australia</i><br><i>A rich and full-bodied wine with plenty of blackcurrant, cassis and spice flavours.</i>                                                                                                                      | 12 | 53 |
| <b>Mud House The Narrows Pinot Noir</b><br><i>Marlborough</i><br><i>Generous dark cherry and bramble flavours are complemented by a hint of fine oak.</i>                                                                                                                                    | 13 | 55 |
| <b>St Hallett Garden of Eden Shiraz</b><br><i>Eden Valley, South Australia</i><br><i>This wine is sourced entirely from the Eden Valley Region for a significantly cooler climate. This climate combines with ancient soils to produce a Shiraz with intense aromatics and fine tannins.</i> |    | 58 |

Ask our staff about our non-alcoholic wine options.



# Cafe Valetta

## Drinks Menu

### Cocktails

#### Espresso Martini

*Kahlúa, Vodka, Fresh Espresso*  
21

#### Garden Party

*Pimm's Gin, Lemonade,  
Elderflower, Cucumber*  
19.5

#### Aperol Spritz

*Aperol, Prosecco, Soda Water*  
18.5

#### Carnival Cocktail

*Lychee Liqueur, Malibu, Lemonade,  
Lime, Fresh Fruit*  
19.5

#### Pink Gin Fizz

*Pink Gin, Orange Juice, Grenadine,  
Egg White, Sugar Syrup*  
19.5

#### Baileys Crush

*Baileys, Kahlúa, Espresso,  
Vanilla, Ice Cream*  
21

### Mocktails

#### Pineapple & Coconut Crush

*Pineapple, Coconut Cream, Ice,  
Lime Juice - Blended*  
13.5

### Beers

#### Stone & Wood Pacific Ale

10

#### Great Northern Super Crisp

9

#### Corona

10

#### Peroni

9

#### James Squire Pale Ale

9

#### James Boag's Premium

8

#### XXXX Gold

8

#### Cascade Premium Light

8

#### Bulmers Apple Cider

10

#### James Squire Ginger Beer

11

#### Great Northern Zero%

8

