beverages

M - Members, V - Visitors
Some drinks may contain traces of nuts

hot beverages

	M	V
Long espresso	4.90	5.90
Cappuccino	4.90	5.90
Flat white	4.90	5.90
Chai latte	4.90	5.90
Hot chocolate	4.90	5.90
Latte	4.90	5.90
Mocha	5.10	6.10
Espresso	4.70	5.20
Piccolo	4.70	5.20
Macchiato	4.70	5.20

extras

Mug	+.50	+.50
Extra shot	+.50	+.50
Decaf	+.70	+.70
Soy milk	+.70	+.70
Almond milk	+.70	+.70
Oat milk	+.70	+.70
Lactose free milk	+.70	+.70
Caramel syrup	+1	+1
Hazelnut syrup	+1	+1
Vanilla syrup	+1	+1

tea leaves

English breakfast	4.20	5.20
Earl grey	4.20	5.20
Peppermint	4.20	5.20
Green tea	4.20	5.20
Chamomile	4.20	5.20
Lemon and ginger	4.20	5.20
Darjeeling	4.20	5.20

frappés

Belgian caramel & coffee frappé	12	14
Matcha frappé	12	14

cold drinks

	M	V
600ml cool ridge spring water	4.00	4.40
600ml cool ridge sparkling water	4.00	4.40
Iced chocolate	8.00	8.80
Iced coffee	8.00	8.80
Affogato	8.00	8.80

allie's cold pressed

Valencia Orange	6.50	7.50
Gingered Apple	6.50	7.50
Watermelon+	6.50	7.50
Love Beets	6.50	7.50
Daily Greens	6.50	7.50
Sublime Pine	6.50	7.50

milkshakes

Chocolate, strawberry, caramel or vanilla	7.50	8.50
Make your shake a thickshake	+1	+1.5
Banana & Belgian caramel	12	14
Belgian dark chocolate & coconut	12	14
Strawberry & Belgian white chocolate	12	14

smoothies

	12	14

Bahama smoothie
Mango, passionfruit, pineapple and banana

Evergreen smoothie
Kiwi, kale, mango and pineapple

Strawberry kiss smoothie
Strawberry, banana, dragon fruit and dates

Power protein smoothie
Banana, oats, dates, coconut and pea protein

potter's café

menu

all day snack menu

savoury rolls

	M	V
Lean Beef Gourmet Roll Lean beef mince seasoned with herbs and spices, combined with our Napolitana sauce, wrapped in golden puff pastry and topped with sesame seeds	9.5	10.5
Roast Pumpkin & Ricotta Roll Oven-roasted pumpkin combined with ricotta, fetta, cottage and tasty cheese, herbs and spices, wrapped in golden puff pastry V	9.5	10.5
Spinach & Fetta Roll Spinach and silverbeet mixed in a creamy blend of crumbled fetta, onion and spices wrapped in golden puff pastry and topped with poppy seeds V	9.5	10.5

savoury pies & filo pastries

served with dressed house salad

Aussie Beef Pie Australian beef mince cooked with onion, garlic and beef stock	10	11
Beef Burgundy Pie Australian beef cooked with red wine infused beef stock, onion, garlic and a dash of paprika	10	11
Angus Beef Pie Tender pieces of Australian Angus beef cooked with onion and beef stock	10.5	11.5
Chicken & Mushroom Pie Tender chicken and mushrooms in a rich, creamy sauce finished with parsley	10.5	11.5
Vegetable Korma Curry Pie Potato, carrot, cauliflower and green beans, cooked in a authentic curry sauce, perfectly balanced with sultanas and a touch of coconut	10	11
Butter Chicken Filo Succulent chicken cooked in a creamy, vibrant tomato and aromatic spiced sauce in golden filo pastry	19	21
Rosemary Lamb Filo Tender chunks of seasoned lamb in a rich rosemary and herb gravy enfolded in filo pastry	19	21
Creamy Chicken and Camembert Filo Chicken tenderloin enfolded in a creamy Camembert sauce, with chopped onion and shallots wrapped in filo pastry	19	21
Curry Filo Garam Masala inspired curry with sweet potato, ginger, carrot, chickpeas, coconut cream, turmeric, cumin and white pepper, enfolded in turmeric glazed filo pastry VG, DF	19	21
Add chips	5	5.5

M - Members, V - Visitors

V = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free GFO = Gluten Free Option. Additional charges may apply.
Seafood Origin A = Australia I = Imported M = Mixed

savoury tarts, quiche & frittatas

	M	V
Breakfast Bacon & Egg Tart Tomato, bacon and egg with diced onion, tasty cheese in a shortcrust pastry shell	17	19
Vegetable Quiche Roasted capsicum, spanish onion, cheddar and savoury egg custard	15	16
Quiche Lorraine Pastry crust filled with savoury egg custard and bacon	15	16
Spinach & Fetta Quiche Classic flavour of spinach, fetta baked with a savoury egg custard in a pastry crust	15	16
Sweet Potato, Pumpkin, Spinach & Fetta Frittata A wholesome blend of sweet potato and pumpkin chunks, oven-roasted with Spanish onion and herbs, combined with red peppers, baby spinach and crumbled fetta GF, V	19	21
Spinach & Fetta Frittata Spinach, silverbeet and sautéed onion, with a creamy blend of cheeses, topped with crumbed fetta GF, V	19	21

something to snack

served with chips

Karaage Chicken Japanese-style fried chicken pieces served with mayonnaise	17	19
Crumbed Mozzarella Sticks Mozzarella cheese encased in a seasoned breaded coating, served with tomato relish	17	19
Beef Burrito Spring Roll Mince beef seasoned with a flavoursome Mexican spice, cheese and beans encased in crispy spring roll pastry	19	21
Thai-style Green Curry Prawn Spring Roll Traditional Thai green curry prawn wrapped inside a golden spring roll pastry	19	21
Lasagne Bites Each bite features layers of rich pasta, savoury meat, béchamel sauce and cheese	19	21
Tempura Fish Cocktail Flathead fillets coated in a light tempura batter, served with tartare sauce	13	14
Tuscan Chips Crunchy fries dusted in Tuscan herbs served with aioli	9	11
Seasoned Wedges Crispy potato wedges served with sour cream and sweet chilli sauce	14	16
Children's Chicken Crumbed chicken nuggets, fries and tomato sauce	13	14

something light

Classic sandwiches and toasties	9	10
Classic baguette	13	14

Please also see our extensive range of sweet breads, desserts and pastries from our display.