

# The Lobby Cafe

## Breads

Herb & garlic bread ~ lightly toasted & brushed with fresh garlic & herb butter.....\$7.50

Warm Turkish fingers with dukkha and peppered feta .....\$10.00

## Light Meals

Lobby Café seafood chowder ~ traditional thick chowder with fish, prawns, calamari and scallops served with a crusty bread roll.....\$24.00

Braised duck & vegetable spring rolls ~ with Ashley's plum jam .....\$20.00

Crumbed buffalo wings ~ with aioli and tomato kasundi relish .....\$20.00

Bounty's niçoise salad ~ with preserved lemon vinaigrette.....(gf)\$20.00  
add chicken.....\$28 add smoked salmon.....\$28 add prawns.....\$30.00

## Mains

Fish of the day ~ ask about Chef's special tonight.....(gf)\$market price

Bounty spaghetti marinara ~ with a garlic and chilli infused Napoli sauce.....\$35.00

Flame grilled chicken breast fillets ~ on warm rustic chat potatoes, bacon green beans & pepitas with herb sour cream .....(gf)\$34.00

Slow simmered spiced lentils tossed with vegetables & wilted bok choy.....(gf) 35.00  
add chicken.....\$40 add chorizo.....\$40 add prawns.....\$40.00

Cajun Spice pork fillet ~ served on polenta, pumpkin, rocket and crispy noodle salad with citrus infused Greek yoghurt.....\$38.00

Please ask for gluten free or vegetarian options

## Extra

Bowl	Chips	\$7.00
	Crisp garden salad	\$7.00
	Seasonal steamed vegetables	\$7.00
	Creamy potato mash	\$7.00

### **Simple Favourites ~ all \$25.00**

Crumbed fish ~ served with crispy chips and garden salad

Crumbed chicken breast ~ served with mashed potato and steamed vegetables

Northern Rivers sausages ~ served with mashed potato and steamed vegetables

Shepherd's pie ~ served with smashed peas (gf)

Pasta of the day ~ gluten free available

### **From the Grill**

Rump (Northern Rivers)	400gr	\$36.00	All meals from the grill served with either mashed potato and steamed vegetables or crispy chips and garden salad
Eye Fillet (Northern Rivers)	200gr	\$36.00	
Scotch Fillet (Northern Rivers)	250gr	\$36.00	
Pork Rib Cutlet (Northern Rivers)	250gr	\$36.00	<b>Steak topped with "Surf" (Creamy Garlic Prawns) Extra \$9.50</b>
Barramundi (Gulf of Carpentaria)		\$36.00	

Served with red wine jus, mushroom, green peppercorn, creamy mustard, or diane sauce

Chef: Nathan Townsend  
Apprentice Chef: Ashley Urrea

## **Desserts ~ All \$12.00**

Baked mango & sour cream cheesecake ~ with Malibu pineapple compote

Rich chocolate brownie ~ with chocolate ganache and raspberry Chantilly cream

Pear & Tallogum blueberry crumble ~ with icecream

Orange almond polenta cake ~ with candied walnuts (gf)

## **Cheese plate**

\$18.00

A selection of Australian cheese served with crackers and fruit paste

## **Coffee**

Cappuccino	\$4.50
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Flat White	"
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Latte	"
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Short Black/Espresso	"
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Long Black	"
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Short Macchiato (Short black stained with milk)	"
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Long Macchiato (Long Black stained with milk)	"
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Doppio (Double Shot Espresso)	"
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Mocha (Espresso, Chocolate, Milk)	\$5.00
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Hot Chocolate	"
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Vienna (Long black with whipped cream)	"
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Mug, Decaf, Double shot	extra .50c
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Pot of Tea	\$4.50
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(English Breakfast, Earl Grey, Chamomile, Lemon Sorbet)