

Breakfast 10:00am – 2:00pm m / nm

Sourdough Toast (2) *V, GFO, DFO* 7 / 12

Served with butter & choice of spread:
Vegemite / Raspberry Jam / Honey / Strawberry Jam
Extra spreads + 1

Raisin Toast (2) *DFO, V* 7 / 12

Thick cut raisin toast with side of butter

Bacon & Eggs on Toasted Sourdough *GFO, DFO* 21 / 26

Poached or fried available

Eggs Benedict *V, GFO* 19 / 24

Poached free range eggs, toasted sourdough, classic hollandaise and spinach

Add Ham + 3 *GF, DF* / Bacon + 6 *GF, DF* / Haloumi + 7 *GF, V*

Buttermilk Pancakes *V* 15 / 20

Fluffy pancakes with ice cream, maple syrup & butter

Toasted Brekkie Wrap 17 / 22

Bacon, fried egg, cheese & aioli

Additions:

Bacon + 6 *DF, GF* / Hash brown + 5 *GF*

Smashed avocado + 5 *GF, DF, V* / Extra egg + 3 *GF, DF, V*

Hollandaise + 3 *GF, V* / Haloumi + 7 *GF*

V - Vegetarian

VG - Vegan

GF - Gluten Friendly

DF - Dairy Friendly

VO - Vegetarian Option

VGO - Vegan Option

GFO - Gluten Friendly Option

DFO - Dairy Friendly Option

(A) - Australian Seafood

(M) - Mixed Origin Seafood

(I) - Imported Seafood

(S) - Spicy

Light Meals m / nm

Confit Garlic Pizza Bread *V* 12 / 17

Romana style pizza bread topped with mozzarella cheese
Add bacon + 2

Sichuan Peppered Calamari *(I), GF, DF* 17 / 22

Dusted with Sichuan pepper salt & tossed with coriander,
carrot & spring onion, served with aioli & lemon
Add chips & salad + 7.50

Vegetarian Spring Rolls (4) *GFO, DF, VG* 15 / 20

With sweet chilli sauce and crispy noodle salad, coriander,
carrot & spring onion

Tacos (3) *DF* 18 / 23

Pulled BBQ pork, honey mustard slaw & Memphis spice

Sides

Chips *V, DF* 8 / 13

With roasted garlic aioli

Sweet Potato Wedges *V* 12 / 17

With sweet chilli & sour cream

Onion Rings *V, DF* 12 / 17

With chipotle mayo

Steamed Vegetables *VG, DF, GF* 8 / 13

Bowl of freshly cooked steamed vegetables with kimchi salt

DIETARY & FOOD ALLERGIES DISCLAIMER

Please note that all care is given when catering for special dietary and food allergy requirements.

Please be aware that, at this club we handle foods such as seafood, shellfish, nuts, sesame seeds, eggs, wheat flour, fungi, and all dairy products.

Customer requests will be catered to the best of our ability, but at all times ingredients may come in to contact with the meal in question and the decision to consume a meal is the whole responsibility of the diner.

Burgers *served with crispy coated chips* m / nm

Steak Sandwich *GFO* 26 / 31

Grilled steak, cos lettuce, cheddar cheese, tomato, slice beetroot, aioli, caramelised onion on a toasted sourdough

Southern Fried Chicken Burger *GFO* 21 / 26

Fried chicken, lettuce, tomato, cheese & chipotle mayonnaise on a brioche bun

Add bacon *GF, DF* + 4

Wagyu Burger *GFO* 22 / 27

150g wagyu beef patty, bacon rasher, pickle, cheddar cheese, tomato, crisp lettuce & BBQ chipotle sauce on a brioche bun

Haloumi Burger *GFO, V* 22 / 27

Grilled local Olympus haloumi, lettuce, tomato, avocado & aioli on a brioche bun



cafe kabu

All day menu

Kids Corner

aged 12 and under

m / nm

Chicken & Chips *DF, GFO* 12 / 17

Southern fried tenderloins, fries and tomato sauce

Ham & Pineapple Pizza 12 / 17

Napoli, mozzarella, ham & pineapple

Grilled Cheese Sandwich *V* 12 / 17

Grilled sourdough bread filled with gooey cheese and chips

Linguini *V, GFO* 12 / 17

Linguini with tomato & cream sauce, topped with parmesan

Salads

Poke Bowl *GF, DF, V* 18 / 23

Rice, cucumber, onion, carrot, cherry tomato, avocado, pumpkin, furikake & roasted sesame dressing

Caesar Salad *GFO, VO* 16 / 21

Crisp cos lettuce, Grana Padano parmesan, boiled egg, smoked bacon, croutons & Caesar dressing

Add: Grilled chicken + 6 *DF, GF*

Pumpkin & Quinoa Salad *VG* 16 / 21

Roast pumpkin, quinoa, red onion, cherry tomato, cos lettuce, roasted cashews, Dijon vinaigrette, Danish feta

Add:

Grilled chicken + 6 *DF, GF* / Pan fried prawns + 8 *DF, GF, (I)*

Grilled haloumi + 7 *V, GF*

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Mains

m / nm

Chicken Hawaiian 30 / 35

200g chicken schnitzel topped with smoked ham, Napoli sauce, pineapple and smoked scamorza mozzarella cheese, finished with Grana Padano parmesan, served with chips & garden salad

Teriyaki Tasmanian Salmon *(A), DF* 38 / 43

Warm soba noodle, slaw & warm steamed vegetable salad, topped with avocado, lime & furikake

Crumbed Fish & Chips *(M)* 26 / 31

Hand crumbed John Dory (2) with chips, garden salad, lemon & tartare sauce

Beef Osso Bucco *GF* 32 / 37

Slow cooked beef in a rich thyme infused jus, served on mashed potatoes, steamed vegetables & gremolata

Korean Pork Riblets *GF, DF* 30 / 35

Meaty pork riblets marinated in gochujang, with kimchi rice, pickled cucumber, steamed vegetables & Korean BBQ sauce

Thai Vegetable Yellow Curry *VG, DF, GF, (S)* 21 / 26

Rich Thai spicy vegetable curry, with rice, lime & toasted cashews

Add prawns + 8 *DF, GF, (I)* Add chicken *GF, DF* + 6

Spinach & Ricotta Ravioli 20 / 25

Simmered in a tomato, parmesan, cream sauce & topped with pangrattato

Add chicken *GF, DF* + 6

Pizzas

all pizzas finished with Grana padano parmesan m / nm

Margherita *GFO, V* 11” 18 / 23

Napoli, mozzarella, olive oil, parmesan & basil pesto

Tropic Thunder *GFO* 11” 22 / 27

Napoli, mozzarella, smoked ham & pineapple

Pepperoni *GFO* 11” 23 / 28

Napoli, mozzarella, pepperoni, local honey

Three Little Pigs *GFO, (S)* 11” 25 / 30

Napoli, mozzarella, pepperoni, smoked ham, spicy 'nduja, mushroom, olive

Carnivores Cut *GFO* 11” 25 / 30

BBQ chipotle, mozzarella, pulled pork, bacon, pepperoni, smoked ham

Cold Drinks

Iced Coffee / Chocolate / Latte 8 / 9

Milkshakes 8 / 9

Chocolate / Strawberry / Caramel / White Chocolate
Upgrade to Thickshake + 2

Fruit Smoothie 9 / 10

Mango, Banana and Passionfruit

Frappes 9 / 10

Chocolate / Caramel / Mango

Matcha 10 / 11

Classic iced / Strawberry / Mango