

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

Buttermilk Pancakes *V* 15 / 20

Fluffy pancakes with ice cream, maple syrup & butter

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

Smashed avocado *GF, DF, V* + 5 / Extra egg *GF, DF, V* + 3
Hollandaise *GF, V* + 3 / Grilled haloumi *GF, V* + 7

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), DF* 17 / 22

Dusted with Sichuan pepper salt & tossed with coriander, carrot & spring onion, served with aioli & lemon
Add chips & salad + 8

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

With sweet chilli sauce and asian herbs, coriander, carrot & spring onion

Soft Shell Tacos (3) *DF* 18 / 23

Pulled BBQ pork, honey mustard slaw & Memphis spice

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, parmesan, boiled egg, smoked bacon, croutons & Caesar dressing

Add: Grilled chicken + 6 *DF, GF*

Pumpkin & Quinoa Salad *VG, DFO* 16 / 21

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

Add: Grilled chicken *DF, GF* + 6 / Grilled haloumi *V, GF* + 7
Pan fried prawns *DF, GF, (I)* + 8

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 toasted sourdough

Southern Fried Chicken Burger *GFO* 21 / 26

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

Add: Bacon *GF, DF* + 6

Beef Burger *GFO* 24 / 29

Beef patty, bacon rasher, pickle, cheddar cheese, tomato, crisp lettuce & BBQ chipotle sauce on a brioche bun

Haloumi Burger *GFO, V* 22 / 27

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

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



cafe kabu
All day
menu

Mains	m / nm	Pizzas	m / nm	Kids Corner	m / nm
Chicken Hawaiian 200g chicken schnitzel topped with smoked ham, Napoli sauce, pineapple and smoked mozzarella cheese, finished with parmesan, served with chips & garden salad	30 / 35	<i>all 11" pizzas finished with parmesan cheese</i> Margherita <i>GFO, V</i> Napoli, mozzarella, olive oil, parmesan & basil pesto	m / nm 18 / 23	aged 12 and under Chicken & Chips <i>DF</i> Southern fried tenderloins, fries and tomato sauce	12 / 17
Teriyaki Tasmanian Salmon <i>(A), DF</i> Warm soba noodle, slaw & steamed vegetable salad, lime & furikake	38 / 43	Tropic Thunder <i>GFO</i> Napoli, mozzarella, smoked ham & pineapple	22 / 27	Ham & Pineapple Pizza Napoli, mozzarella, ham & pineapple	12 / 17
Crumbed Fish & Chips <i>(I)</i> Flathead with chips, garden salad, lemon & tartare sauce	21 / 26	Pepperoni <i>GFO</i> Napoli, mozzarella, pepperoni, honey	23 / 28	Grilled Cheese Sandwich <i>V</i> Grilled sourdough bread filled with gooey cheese and chips	12 / 17
Beef Osso Bucco <i>GF</i> Slow cooked beef in a rich thyme infused jus, served on mashed potatoes, steamed vegetables	32 / 37	Three Little Pigs <i>GFO, (S)</i> Napoli, mozzarella, pepperoni, smoked ham, spicy 'nduja, mushroom, olive	25 / 30	Linguini <i>V, GFO</i> Linguini with tomato & cream sauce, topped with parmesan	12 / 17
Korean Pork Riblets <i>GF, DF</i> Meaty pork riblets marinated in gochujang, with kimchi rice, pickled cucumber & Korean BBQ sauce	30 / 35	Carnivores Cut <i>GFO</i> BBQ chipotle, mozzarella, pulled pork, bacon, pepperoni, smoked ham	25 / 30		
Thai Vegetable Yellow Curry <i>VG, DF, GF, (S)</i> Rich Thai spicy vegetable curry, with rice, lime & toasted cashews Add: Pan-fried prawns <i>DF, GF, (I)</i> + 8 Grilled chicken <i>GF, DF</i> + 6	21 / 26	Gluten-free 10" pizza base + 2			
Spinach & Ricotta Ravioli <i>V</i> Simmered in a tomato, cream sauce & topped with parmesan cheese Add: Grilled chicken <i>GF, DF</i> + 6	20 / 25				
		Sides Chips <i>V, DF</i> With roasted garlic aioli	8 / 13	Cold Drinks Iced Coffee / Chocolate / Latte 8 / 9 Milkshakes Chocolate / Strawberry / Caramel / White Chocolate Upgrade to Thickshake + 2	9 / 10
		Sweet Potato Wedges <i>V</i> With sweet chilli & sour cream	12 / 17	Fruit Smoothie Mango, Banana and Passionfruit	9 / 10
		Onion Rings <i>V, DF</i> With chipotle mayo	12 / 17	Frappes Chocolate / Caramel / Mango	10 / 11
		Steamed Vegetables <i>VG, DF, GF</i> Bowl of freshly cooked steamed vegetables with kimchi salt	8 / 13	Matcha Classic iced / Strawberry / Mango	

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.