

COFFEE

Sml \$4.8 Med \$5.8 Large \$6.8

Flat White / Latte / Cappuccino / Long Black
Short Black / Piccolo Latte / Macchiato \$4

AFFOGATO

Vanilla ice cream topped with a shot of hot espresso

HOT DRINKS

Mocha, Hot Chocolate, White hot Chocolate,
Chai Latte, Turmeric Latte, Matcha Latte, Beetroot Latte

TEA

Royal English Breakfast, Earl Grey, Pure Green Tea, Perky Peppermint,
Lemon Grass & Ginger, Sunny Camomile, Chai Sutra

BABYCCINO

Extra - Coffee Shot, Decaf, Vanilla, Hazelnut, Caramel

Milks - Bon Soy, Almond Milk, Lactose Free, Oat Milk,
Coconut Milk



\$6.5

Extra \$0.5

\$5.0

\$1.5

\$0.5

\$1.0

ICED DRINKS

All ice drinks are made with ice cream, milk & topped with whipped cream)

Coffee, Mocha, Chocolate, Chai, Matcha

Iced Long Black

Iced Latte (Without Cream or Ice Cream)

\$8.5

\$6.5

\$6.5

FRESHLY SQUEEZED JUICE

Apple / Pineapple / Orange / Watermelon

\$10

Carrot & Orange

\$10

Apple & Watermelon

\$10

Pineapple & Orange

\$10

Pineapple Juice

\$12



MILK SHAKES & THICK SHAKES

Chocolate / Caramel / Strawberry / Vanilla /
Lime / Banana / Spearmint / Cookies and Cream

Milk Shakes

\$7.5

Thick Shakes

\$10

Add Malt \$1

SMOOTHIES \$12

Super Berry (Mixed Berries With Vanilla Yoghurt & Apple Juice)

Mango Tropicana (Mango, Banana & Pineapple Juice)

Banana & Berry (Banana, Berries & Almond Milk)

Banana & Honey (Banana, Honey with the Almond Milk)

Extra - Protein Shake Mix \$1

TOAST OPTIONS

White Toast, Wholemeal Toast

\$6.5

Cantina Sourdough Toast

\$7.0

Crossiant

\$6.5

Italian Bread

\$7.0

Turkish Toast

\$6.0

Raisin - Thick Toast with Butter

\$7.5

Gluten Free Toast

\$7.5

SPREAD OPTIONS

Strawberry Jam, Peanut Butter, Vegemite, Honey, Nutella

BREAKFAST MEALS

Eggs on Toast

\$13

Your Choice of Two Eggs Fried / Scrambled / Poached on Sourdough Toast

Deluxe Egg & Bacon Roll

\$14

Double Eggs & Grilled Bacon, Cheese with Tomato Relish

Brekky Burger

\$17

Fresh Beef Patty, Baby Spinach, Crispy Bacon, Fried Egg & Tomato Relish

Avo and Hash Roll

\$14

Fried egg, avocado, Hash brown, tomato relish

Brekkie Wrap

\$18

Warm Tortilla Wrap, Filled with bacon, Scrambled eggs,
hash brown and bbq sauce

Big Breakfast

\$28

Your choice of 2 eggs on toast with bacon rashers,
hash brown, grilled tomato, mild sausages and grilled mushrooms.

Veggie Breakfast

\$26

Your choice of 2 eggs on toast, grilled haloumi, hash brown,
grilled tomato, baked beans, wilted spinach, grilled mushrooms and avocado.

Eggs Benedict

\$25

Soft Poached eggs on toasted sourdough, hollandaise and wilted spinach
Your choice of (Bacon, Smoked Salmon, Shaved Ham)

Avocado & Feta Smash

\$24

Coriander lime & ginger infused Smashed hass avocado, poached eggs,
beetroot hommous, crumbled feta cheese
on cantina sourdough



Low Carb Brekkie

\$24

Sourdough toast, wilted spinach, two poached eggs, smoked salmon,
grilled mushrooms, orange segments.

Zuchinni and Corn Fritters (N)

\$24

Homemade fritters, soft poached eggs, relish, parmesan, dukkah
& grilled halloumi

Classic Omelette

\$23

Champagne ham, tasty cheese, tomato, baby Spinach & Buttered Toast

Bruschetta

\$24

Diced Vine Tomatoes, Diced Avocado, Red Onions, Fresh Herbs balsamic
glaze and Grilled Halloumi on Toasted Turkish Bread, Soft Poached Eggs

Vanilla Pod Brekkie

\$25

A wholesome plate featuring Beetroot hummous, poached eggs,
smashed avocado, sauteed spinach, cherry tomatoes, and toasted
sourdough, Pomegranate glaze



French Toast

\$22

Thick bread soaked in egg mix & baked,
fresh berries, maple syrup & whipped cream

Homemade Butter Milk Pancake

\$22

Maple syrup, fresh berries, banana & vanilla ice cream

Loaded Waffles

\$22

Belgian Waffles served with Ice Cream, Waffle Cone,
creamy Chocolate and Berries

DELICIOUS BOWLS

\$23

Granola (N)

House-made toasted granola served with creamy Greek yogurt,
fresh seasonal fruits, and a drizzle of honey, Toasted Coconut,
overnight soaked chia seeds

Açai Bowl (N)

\$24

Refreshing frozen açai blend topped with crunchy granola,
banana slices, mixed berries, peanut butter and nutella

ADD EXTRAS WITH ANY BREAKFAST MEAL

Halloumi

\$4.5

Smoked Salmon (l) \$5 | 2 Hash Brown \$6

2 Bacon Rashers \$7 | 2 Eggs \$6

Avocado / Grilled Mushroom

\$4.5 ea

Grilled Tomato / Wilted Spinach

\$4.5 ea

Baked Beans

\$4.5 ea

Sausages

\$4.5 ea

Hollandaise Sauce

\$3.5 ea

Extra Sauces: Homemade Aioli \$1, Mayo \$1, Homemade Relish \$2,
American Mustard \$1, Smokey BBQ, Tomato, BBQ

SIDES

11 AM TO 9 PM



Bowl of Chips with Tomato Sauce

Sml Lrg

\$6

\$9

Potato Wedges, Sweet Chilli & Sour Cream

\$11

Bowl of Sweet Potato Chips with Aioli

\$13

Bowl of Steamed Seasonal Vegetables

\$8

Mash Potatoes

\$6

Add Gravy \$2

VanillaPod
PIZZA & PASTA BAR

STARTERS / ENTREE

Garlic Bread Toasted Italian Bread With Garlic And Herb Butter Mix	\$6.5
Pizza Bianca Crushed Garlic, Fresh Rosemary & Buffalo Bocconcini	\$15
Warm Bruschetta Tomato, Spanish Onions, Fresh Basil Drizzled Olive Oil & Baked With Aged Parmesan	\$14
Arancini Balls (N) Panko Crumbed Golden, Bocconcini, Mushroom & Risotto Balls, Basil Pesto & Baby Beet & Rocket Leaves	\$16
Salt & Pepper Squid (I) Lightly dusted & Fried Squid S/W Rocket and Parmesan Salad, Aioli and lemon	\$18
Chicken Bites Tabasco fried chicken served with chipotle mayo & lemon	\$16

ALL DAY MEALS

Chicken Schnitzel Freshly Crumbed Chicken Breast S/W Chips, Salad & Gravy	\$22
Chicken Parmigiana Topped With Ham, Napolitana and Mozzarella Cheese S/W Chips & salad	\$25



Chicken Piccata (GF) Pan-seared chicken breast finished in a zesty lemon butter and caper sauce, served with creamy Mash potatoes and sautéed Vegetables	\$28
Lemon Pepper Squid (I) Lightly Dusted & Fried Squid With Chips, Salad, Lemon & Aioli	\$24
Fish & Chips (I) Freshly Battered Or Grilled. Barramundi With Chips, Salad, Lemon & Aioli	\$25
Atlantic Salmon (I) Pan Seared Salmon Fillet S/W Rocket Leaves, Homemade Rice Balls, Lime & Chilli Aioli & Lemon Slice	\$29
Pork Belly Slow Cooked Pork Belly, Sweet Potato Chips & Coleslaw	\$28
Lamb Shank (GF) Slow Cooked Lamb Leg In Red Wine & Tomato Sauce S/W Buttered Beans & Creamy Mash Potatoes	\$29
Slow Cooked BBQ Pork Ribs Served with coleslaw & Sweet Potato Chips	\$29
Grilled Lamb Cutlet (GF) 3Pc herb lamb cutlets with creamy mash potatoes, sauteed veggies, red wine jus	\$32

CHARGRILLED STEAKS

Sauces: Gravy, Mushroom, Peppercorn Gravy, Smokey BBQ, Red Wine Jus Sides: (Please Choose any 2) Mash Potatoes, Sautéed Vegetables, Chips, Salad	
Rump Steak 300gm Black Angus Prime Steak	\$30
Sirloin Steak 300gm Beef Steak Seasoned and Grilled	\$34
Scotch Fillet 300gm Grain Fed Black Angus Scotch Fillet	\$40

FRESH SALAD

Add Chicken \$5 , Add Avocado \$4.5	
Caesar Salad Baby Cos Lettuce, Crispy Bacon, Croutons, Aged Parmesan Cheese, Egg & Caesar Dressing	\$15
Orange Almond Salad (GF) (V) (N) Mixed Leaves, Roasted Almond Flakes, Radish, Orange Segments, Avocado & Italian Dressing.	\$15
Pumpkin Salad (V) (N) Pumpkin, walnut, spinach, pearl couscous, Italian dressing	\$15

GOURMET BURGERS

Make it a Meal (Add extra Chips or Salad \$3) Add Extra - \$2 Egg, Beetroot, Pineapple, Double Cheese \$2 Ea Bacon Rashers, Avocado \$3.5	
Extra Beef Pattie Beef & Cheese Beef Patty, Lettuce, Spanish Onions, Tasty Cheese, homemade Tomato Relish, Mayo	\$6 \$17
Aussie Burger Beef Patty, Bacon, Lettuce, Tomato, Tasty Cheese, Sliced Beetroot, Tomato Sauce, Aussie Style Mustard, Mayo	\$18
Pulled Pork Slow Cooked And Hand Pulled Pork S/W Coleslaw & Smokey BBQ Sauce	\$18
Peri-Peri Chicken Marinated Chicken Breast Slices, Tomato, Red Onion, Lettuce, Tasty Cheese & Peri-Peri Sauce	\$18
Chicken Schnitzel Lettuce, Tomato, Onions, Aioli & Tomato Sauce	\$17
Veg Burger Veggie Patty, Sliced Beetroot, Lettuce, Spanish Onions, Tomato, Melted Cheese & Tomato Relish	\$17

GOURMET SANDWICHES

Blat with Chips Freshly Prepared Sandwich with Crispy Bacon, Lettuce, Aioli Sliced Tomatoes, Fresh Avocado on Lightly Toasted Turkish Bread, Chips	\$17
Steak Sandwich Open faced on Italian Bread, Lettuce, Tomatoes, Caramelised Onions, Sliced Beetroot, Melted Cheese & BBQ Sauce with Chips	\$18.5

Gluten Free Bread Available (Extra \$2)

RISOTTO

Chicken and Mushroom Risotto (GF) Arborio Rice , chicken, mushroom, baby spinach cooked in thick cream	\$24
Risotto Gamberi (GF) 🌶️ Arborio Rice with King Prawns, Chilli & Rocket in Napolitana Sauce	\$25
Pumpkin Risotto (GF), (V) Arborio rice, roasted pumbkin, baby spinach, sweet peppers & kalamata olives cooked in clear vegetable broth.	\$24
Salmon Risotto (GF) (I) Arborio rice, smoked salmon, baby spinach, capers,cooked in thick cream.	\$26
Garlic Prawn Risotto (GF) (I) Arborio rice, Garlic, king Prawns cooked thick cream.	\$26

GOURMET PASTAS

# Gluten Free Pasta Available \$4.5 Extras: Prawns \$5.5, Anchovies \$4.5 Chicken/ Pepperoni, Celabrese Salami \$4.5 Roasted Capsicum, Spinach, Caramelised Onions, Olives \$3.5 Mushrooms, \$3.5 Ham, Bacon \$4.5 Extra: Parmesan Cheese \$2.5	
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All Pasta and Risotto dishes are topped with Parmesan Cheese

Beef Lasagne Homemade Layered Pasta Sheets With Meat Sauce & Béchamel	\$26
Ravioli Pesto (N, V) Ricotta Cheese & Spinach Filled Ravioli With Napolitana, Basil Pesto Sauce	\$24
Ravioli Burnt Butter (N) Cooked In Butter And Sage Sauce With Walnuts And Parmesan	\$25
Penne Saltata 🌶️ Bacon, Chilli, Beef Bolognese, Touch Of Cream, Parsley With Penne Pasta	\$25
Chicken & Pesto (N) Chicken Breast Pieces, Basil Pesto, Penne Pasta In A Creamy Sauce With Rocket	\$24
Gnocchi Arrabiata (V) 🌶️ Fresh Diced Tomatoes, Fresh Chilli, Fresh Basil With Napolitana Sauce	\$25
Gnocchi Gorgonzola (V) Gnocchi In A Creamy Blue Cheese Sauce	\$25
Macadamia Spaghetti (N) (V) Sundried Tomatoes, Crushed Macadamia, Cream, Basil Pesto	\$24
Spaghetti Bolognese Slowly Simmered Meat Sauce Pasta	\$24
Fettuccine Prawns (I) Garlic Tossed King Prawns, Fresh Diced Tomatoes, Fresh Basil, White Wine, Olive Oil & Fetta Cheese, Lemon	\$26
Fettuccine Carbonara Bacon & Mushrooms Creamy Sauce, Garlic, White Wine	\$24
Fettuccine Chicken Chorizo Chicken Breast Pieces, Mild Chorizo, Roasted Bell Peppers, Napolitana Sauce & Fresh Basil	\$24



KIDS MENU

(Only For Kids Under 12 Years)

Pancake 1 Piece With Ice-cream And Strawberries & Maple Syrup	\$12
Waffle 1 Waffle With Vanilla Ice Cream, Waffle Cone, Chocolate sauce & berries	\$12
Kids Pizza (Ham & Cheese or Pepperoni)	\$12
Kids Schintzel With Chips & Tomato Sauce	\$12
Nuggets & Chips 6 Chicken Nuggets With Chips & Tomato Sauce	\$12
Fish & Chips (I) With Chips & Tomato Sauce	\$12
Spaghetti Pasta With Napolitana Sauce, cheese & Fresh Basil	\$12

HAND STRETCH PIZZA

Pizza Bianca (V) Crushed Garlic, Fresh Rosemary & Bocconcini	\$15
Margherita (V) Cherry Tomatoes, Oregano, Fresh Basil Leaves & Bocconcini	\$20
Vegetarian (V) Mushrooms, Spinach, Onions, Roasted Capsicums, Pineapple & Olives	\$23
Pepperoni Pepperoni & Mozzarella Cheese	\$22
BBQ Chicken Roasted Chicken, Bell Peppers, Spinach, Onions & BBQ Base And Mozzarella Cheese	\$23
Hawaiian Shaved Ham, Pineapple And Mozzarella Cheese	\$22
Calabrese Olives, Calabrese Salami, Onion, Roasted Capsicums & Basil	\$24
Italian Meat Feast Mild Salami, Chorizo, Ham And Bacon	\$25
Vanillapod Special Chorizo, Pepperoni, Olives & Fetta Cheese	\$24
Gamberi (I) King Prawns, Garlic, Rocket Leaves, Fetta Cheese, Onion	\$26
Napolitano (I) Anchovies, Cherry Tomatoes, Olives, Oregano Flakes, Basil & Mozzarella	\$24
Prawns & Chorizo (I) King Prawns, Mild Chorizo, Bocconcini, Spinach	\$26
Pesto Chicken (N) 🌶️ Pesto Base, Mozzarella Cheese, Marinated Chicken, Caramelised Onions & Chilli Aioli	\$24
BBQ Meatlover BBQ Base, Mozzarella Cheese, Pepperoni, Calabrese Salami, Ham, Bacon, Chicken, Pineapple and roasted capsicum	\$27
Sopresso Tomatoes Sauce, Mozzarella Cheese, Fresh Basil, Sopressa Salami, Olive, Mushroom and Onion	\$25
Peri-Peri Chicken 🌶️ Tomato Base, Spinach, Peri-Peri Chicken, Onion, roasted Capsicum & Pizza Cheese	\$24
Peri-Peri Paneer (Cottage Cheese) 🌶️ Diced Paneer, Roasted Capsicum, Onion, Jalapeño and mozzarella	\$24
Nutella(V) Strawberries, Vanilla Ice Cream, Icing Sugar	\$17

Gluten Free Pizza Bases Available \$5 | Vegan Option Vegan Cheese \$3

Extras: Prawns \$5.5, Anchovies \$4.5 Chicken/ Pepperoni, Celabrese Salami, Ham \$4.5 Roasted Capsicum, Spainach, Caramelised Onions, Olives, Mushrooms, Shallots \$2.5 Cheese \$3.5 Bocconcini \$3	
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DESSERTS

Tiramisu Homemade Coffee and Kahlua Flavoured Sweet	\$12
Panna Cotta (GF) Homemade Delicate Vanilla Infused Creamy Custard	\$12
Chocolate Mousse (GF) Homemade Light & Rich Made By Traditional Method	\$12
Nutella Pizza (Strawberries, Vanilla Ice Cream, Icing Sugar)	\$17
Waffle (Berries, Vanilla Ice Cream, Waffle Cone, Chocolate Sauce)	\$18
CAKES (Please see the Cake Display Inside for Our House made Cakes)	



(GF) Gluten Free | (V) Vegetarian | (N) Nuts | (I) Imported | (A) Australian

Gelato (GF) 1 Scoop \$5.5 2 Scoop \$8.5 3 Scoop \$12