



À LA CARTE DINNER MENU

STARTERS

Pan Seared Scallops (gf) 17.5

Seared scallops with apple puree, truffle mayonnaise, walnuts, celery & apple salad

Duck Rilette 17.5

Duck rilette with walnuts, herbs & sultanas served with crusty bread

Beetroot & Goats Cheese (v/gf) 16.5

Beets with thyme marinated goats cheese, walnuts & mesclun with balsamic vinegar & house dressing

Halls Suzette (v) 17.5

Cheese made from the only pure bred Normandy French cows in Australia, served warm with crusty bread, walnuts and local gum honey

DESSERTS

Nans Lemon Tart 13.5

Chefs nannas recipe served with double cream and a shot of her traditional chilled lemonade

Rabbit in a Hat (serves 2) 22.5

Chocolate rabbit with rich chocolate soil, strawberries, hazelnuts, chocolate fudge sauce

Apple & Rhubarb Cake (gf) 13.5

Gluten Free apple & rhubarb cake with crumble top, served with vanilla custard

Chocolate Lava Cake 13.5

gooey chocolate in rich chocolate cake served with vanilla ice cream & chocolate sauce

KIDS & SIDES *comes with fries & tomato sauce

Kids battered Fish* 11.5

Mac & Cheese Bites* 11.5

Chicken Nuggets * 11.5

Garlic Bread (2 slices) 7.5

Loaded Ice Cream 8.5

Vanilla ice cream, chocolate syrup, marshmallows, sprinkles

MAINS

Steak Frites Au Poivre (gf) 43.5

Porterhouse cut, fries, pepper cream sauce and wild rocket with green goddess dressing

Snapper & Chorizo (gf) 41.5

Grilled local Snapper served with potato and chorizo hash, creamy garlic sauce, herbs

Lamb Shank (gf) 35.5

Slow braised lamb shank in red wine with seasonal root vegetables, Paris mash, lamb jus

Chicken with Rosemary Spuds (gf) 35.5

Local chicken breast with root vegetable lentil ragu, parmesan and rosemary potatoes

Pork Steak with Apple Mash (gf) 34.5

Thick cut pork sirloin with mustard seed and cabbage slaw, apple sauce & Paris mash

Plant based Ragu (vg/df/gf) 29.5

Root vegetable and lentil ragu, roasted carrot & cumin purée with herbs

PASTAS

Tuscan Sausage 31.5

Pork sausage with olives, vegetables, creamy Neapolitan sauce, herbs & penne

Chicken & Bacon Carbonara 31.5

Chicken & bacon in a creamy garlic sauce with penne, herbs & parmesan

Mediterranean Veggie (v) 25.5

Mixed Mediterranean vegetables with olives, Neapolitan cream sauce, penne

Prawn Pappardelle 34.5

Garlic prawns with cream sauce, roasted capsicum, parmesan & papperdelle

Mushroom Penne 28.5

Sautéed garlic mushrooms with cream sauce, parmesan & papperdelle

(gf) Gluten Free - (df) Dairy Free - (v) Vegetarian - (vg) Vegan

That Plant Cafe creates meals with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimise the risk, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies. Please ask your server for further information, we always do our best to accommodate your needs.



WELCOME

On behalf of the entire That Plant Cafe family, we extend a heartfelt welcome and sincere gratitude for choosing to dine with us tonight. Your presence truly makes our establishment come alive, and we are honoured to have you as our cherished guests.

We take pride in supporting our local community, and it starts with our commitment to sourcing the finest ingredients from local farmers, industry partners, and small batch producers. By doing so, we not only ensure the freshest and highest quality dishes for you but also contribute to the growth and sustainability of our local economy.

As you embark on this culinary journey with us, know that your satisfaction is at the forefront of everything we do. From the carefully crafted menu to the attentive service, we aim to exceed your expectations and create lasting memories. We value your feedback and constructive criticism is always welcomed, please do not hesitate to speak with me or any of our team - we can only get better if you tell us now rather than leave and not say anything at all, no offence will be taken.

Once again, thank you for choosing That Plant Cafe. We look forward to serving you with passion, creativity, and a dash of culinary magic.

Bon appétit!

Warm regards,

A handwritten signature in a cursive script that reads 'Nicko'.

Robert 'Nicko' Nixon - Chef