



# That Plant Cafe Kelmscott

## À LA CARTE DINNER MENU

### STARTERS

<b>Pear &amp; Ham (gf)</b>	15.5
Local pears with ham, mesclun, walnuts and green goddess dressing with herbs	
<b>Pumpkin &amp; Feta Arancini (v)</b>	16.5
Pumpkin, feta & thyme Arancini served with house Neapolitan sauce, parmesan & herbs	
<b>Beetroot &amp; Goats Cheese (v/gf)</b>	16.5
Beets with thyme marinated goats cheese, walnuts & mesclun with balsamic vinegar & house dressing	
<b>Halls Suzette</b>	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

<b>Sticky Toffee Pudding</b>	12.5
Sweet sponge cake made with finely chopped dates, covered in a toffee sauce and served with a vanilla ice cream	
<b>Apple &amp; Rhubarb Cake (gf)</b>	12.5
Gluten Free apple & rhubarb cake with crumble top, served with vanilla custard	
<b>Chocolate Lava Cake</b>	12.5
Goey chocolate in rich chocolate cake served with vanilla ice cream & chocolate sauce	
<b>Lemon Meringue Pie</b>	12.5
Sweet pie base with zingy lemon curd and torched meringue top, served with cream	

### KIDS & SIDES \*comes with fries & tomato sauce

<b>Kids battered Fish*</b>	11.5
<b>Mac &amp; Cheese Bites*</b>	11.5
<b>Chicken Nuggets *</b>	11.5
<b>Garlic Bread (2 slices)</b>	7.5
<b>Loaded Ice Cream</b>	8.5
Vanilla ice cream, chocolate syrup, marshmallows, sprinkles	

### MAINS

<b>Steak Frites Au Poivre (gf)</b>	43.5
Omugi Beef Porterhouse cut, fries, pepper cream sauce and mesclun with green goddess dressing	
<b>Snapper &amp; Creamed Leeks (gf)</b>	39.5
Grilled snapper fillet served with potato fondant, creamed leeks, roasted honey carrots & herbs	
<b>Scallops &amp; Chorizo (gf)</b>	40.5
Seared scallops with chorizo, creamed leeks with fondant potato & herbs	
<b>Chicken à la Jessica</b>	36.5
Local chicken breast with garlic prawns, rosemary & garlic potato fondant, cream leek sauce with herbs	
<b>Pork Steak with Mustard &amp; Mash</b>	34.5
Thick cut pork sirloin with mustard seed and cabbage slaw, apple sauce & Paris mash	
<b>Filet Mignon</b>	48.5
Tender Omugi beef fillet served with Paris mash, beef jus, roasted honey carrots & herbs	

### PASTAS

<b>Feta &amp; Tomato Penne (v)</b>	21.5
Cherry tomatoes pan roasted with feta, basil, creamy Neapolitan sauce, herbs & penne	
<b>Tuscan Sausage</b>	25.5
Pork sausage with olives, vegetables, creamy Neapolitan sauce, herbs & penne	
<b>Chicken &amp; Bacon Carbonara</b>	25.5
Chicken & bacon in a creamy garlic sauce with penne, herbs & parmesan	
<b>Mediterranean Veggie (v)</b>	20.5
Mixed Mediterranean vegetables with olives, Neapolitan cream sauce, penne	
<b>Sweet Chilli Prawns</b>	26.5
Sweet chilli prawns with cream sauce, roasted capsicum, parmesan & penne	

(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.



*That Plant Cafe*  
*Kelmscott*  
**WELCOME**

On behalf of the entire That Plant Cafe family, we extend a heartfelt welcome and sincere gratitude for choosing to dine with us today. 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,

*Ben & Josh*

**Ben & Josh**

[www.thatplantcafe.com](http://www.thatplantcafe.com)