



DINNER MENU

Friday & Saturday nights 5:30pm-9:30pm

SMALL PLATES & SHARES

Cheesy Garlic Bread (v) 14.5

2 garlic bread slices covered in the award winning Harvey 'Halls Dairy' cheese (serves 2)

Grilled Prawns (gf) 15.5

Prawns with roasted eggplant, chilli, coconut & lime sauce, crispy shallots, Asian herbs

Baked Camembert (v) 21.5

Fifi cheese wheel baked until gooey, infused with local honey and served with crusty bread (serves 2)

Farmers Picnic Basket 26.5

Sausage rolls, Harvey Red Leicester, St. Dukes Blue cheese, seasonal fruit, watermelon rind, pickle relish, crackers (serves 2)

SIDES

Garlic Bread 8.5

2 slices of bread loaded with garlic butter and fresh parsley

Fries (gf) 8.5

Crispy golden fries with house herb seasoning and garlic aioli

Wedges (gf) 8.5

Seasoned with house herb seasoning, served with sweet chilli sauce and sour cream

SWEETS

Nans Lemon Tart 9.5

My Nans classic family recipe served with a dollop of double cream

Sticky Date Pudding 9.5

Rich dense sticky date pudding with lashings of creamy butterscotch sauce and ice cream

Chocolate Fudge Cake 9.5

Decadent chocolate cake, rich chocolate fudge sauce, vanilla bean ice cream

'Nicko' Bocker Glory (gf) 9.5

Seasonal fruits layered with meringue, double cream, vanilla bean ice cream, and berry purée

LARGE PLATES

Chicken Parmigiana 22.5

Topped with house-made Napoli, shaved leg ham and a bubbling blend of mozzarella and cheddar. Served with fries and garden salad

Fish & Chips 26.5

Market fish fillets in a light soda water batter, fried to a golden crisp. Served with seasoned chips, house tartare, and dressed salad

Chicken à la Jessica (gf) 29.5

My wife's favourite meal - chicken breast with juicy prawns, served over creamy leeks, golden fondant potato and fresh micro greens

Bistro Steak (gf) 34.5

Juicy porterhouse steak cooked to your liking, served with pepper cream sauce, golden fries, and a crisp salad tossed in green goddess dressing

Bangers & Mash (gf) 26.5

Pan-seared thick pork sausages atop silky mashed potato, finished with slow-cooked onion gravy and garden baby peas

Lamb Shank (gf) 27.5

Slow-braised lamb shanks in a garlic, tomato and red wine sauce. Served on a bed of mash and seasonal vegetables

Creamy Garlic Prawns (gf) 29.5

Pan-seared prawns in a smooth garlic cream sauce, served on a bed of fluffy rice and finished with fresh herbs

Chana Masala (vg, gf) 19.5

Slow-cooked chickpeas in a rich tomato and onion gravy, packed with bold Indian spices. Served with fluffy basmati rice and a wedge of lime

Tuscan Roasted Penne (v) 19.5

Oven-roasted Mediterranean vegetables tossed through penne pasta with a creamy garlic sauce, finished with shaved parmesan and a dollop of ricotta

(gf) Gluten Free

(gfo) Gluten Free Option

(df) Dairy Free

(v) Vegetarian

That Plant Cafe & Bistro 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.