

DOCKSIDE CAFE

MENU



ALL DAY BREAKFAST 7 AM. – 2.30 PM.

TOAST \$9

(Two slices) (GFO extra \$3.5)

White Bread, Raisin toast, Sourdough, or Gluten-free Bread. Serve with Butter and one condiment: Jam, Honey, Vegemite, or Peanut butter. (Additional condiment \$1 extra)

HAM & CHEESE TOASTIE

· WHITE BREAD **\$12**

· SOURDOUGH **\$13**

· GLUTEN FREE **\$15.50**

EGGS ON TOAST \$14

(V), (GFO extra \$3.5)

Free-range eggs made your way with toasted sourdough.

BREAKKIE ROLL \$18

(GFO extra \$3.5 | Chips \$4)

Bacon, fried egg, smashed avocado, baby spinach, tomato, American cheese, garlic aioli and relish.

HOUSE MADE GRANOLA \$18

(V) Served with Greek yogurt, seasonal fruits, and honey.

BRIOCHE FRENCH TOAST \$22

(V) Brioche, vanilla mascarpone, Biscoff crumble, seasonal fruits, caramelised banana, vanilla ice cream, and salted caramel sauce.

RICOTTA PANCAKES \$22

(V) House made ricotta pancake, organic maple syrup, vanilla mascarpone, Biscoff crumble, and seasonal fruits topped with vanilla ice cream.

VEGGIE FRITTERS \$20

(V) Free-range poached egg, zucchini, corn, carrot, smashed avocado, tomato salsa, and lemon wedge.

SMASH AVO \$22

(V), (VEO), (GFO extra \$3.5)

Free-range poached eggs, smashed avocado, cherry tomato, Persian feta, nori, pickled ginger, and hummus with sourdough toasted.

(VEO-Replaced Eggs & Feta cheese with Mushroom)

EGGS BENEDICT (GFO extra \$3.5)

Free-range poached eggs, sautéed spinach, hollandaise with English muffin

· HALLOUMI **\$21**

· BACON **\$22**

· TASMANIAN SMOKED SALMON **\$24**

SHAKSHUKA \$22

(GFO extra \$3.5) Baked eggs, tomato sugo, red pepper sauce, Spanish chorizo, chickpea and Persian feta, topped with pangrattato served with toasted garlic sourdough.

PULLED PORK BENNY \$26

(GFO extra \$3.5) 24 Hour slow-cooked BBQ pork, roasted asparagus, free range poached eggs, paprika hollandaise sauce, tomato relish, with English muffin, topped with bacon crumb.

DOCKSIDE BREAKKIE \$26

(GFO extra \$3.5) Free-range eggs made your way, bacon, grilled chorizo, roasted tomato, mushrooms, hash brown, mixed salad with sesame dressing, and toasted sourdough.

ADD-ONS

[*Can be added to main menu items only*]

POACHED EGG or FRIED EGG | HASHBROWN **\$4**

SAUTÉED SPINACH | ROASTED MUSHROOMS | CHORIZO **\$5**

SLICED AVOCADO | ROASTED TOMATO **\$5**

SIDE SALAD WITH SESAME DRESSING **\$5**

HALLOUMI CHEESE | BACON **\$6**

TASMANIAN SMOKED SALMON | SCRAMBLED EGGS **\$8**

EXTRA TOAST

WHITE BREAD, RASIN, SOURDOUGH **\$5**

GLUTEN FREE BREAD **\$6**

EXTRA SAUCE

SMOKED CHIPOLTE MAYO | ARLIC AIOLI MAYO | TARTARE **\$1**

KEWPIE MAYO | TRUFFLE MAYO | TOMATO RELISH **\$1**

HOLLANDAISE SAUCE **\$3**

KIDS MENU

[FOR KIDS ONLY]

KIDS FISH AND CHIPS \$15

One piece of beer battered fish fillet with chips and tomato sauce served with apple juice.

LUNCH 10.30 AM. – 2.30 PM.

CHEESY TRUFFLESANDWICH \$20

(GFO extra \$3.5) (*Add chips \$ 4*)

Sous vide chicken breast, bacon, truffle mayo, lettuce, onion, tomato with Swiss cheese, and sourdough topped with parmesan and parmigiano reggiano cheese.

CALAMARI SALAD \$22

(DF) Salt and pepper calamari with hot paprika, salad with sesame dressing, lemon wedge, and aioli.

SOUTHERN FRIED CHICKEN BURGER \$23

Crispy southernfried chicken, mixed slaw, pickle, aioli, and chipotle mayo served with chips and aioli sauce.

CHEESE BURGER \$24

(GFO extra \$3.5)

Riverina Angus, lettuce, onion, smoked chipotle mayo sauce, pickled cucumber, tomato, caramelised onion, and double American cheeses served with chips and tomato sauce

FISH AND CHIPS \$25

Beer battered flathead fillet with chips, tartar sauce, salad, sesame dressing and lemon wedge.

HEALTHY BOWL \$25

Organic brown rice, edamame, red cabbage, wakame salad, sweet corn, pickle ginger, cherry tomatoes, house-made miso sesame dressing and grilled salmon.

BLACK ANGEL PASTA \$26

House made squid ink angel hair pasta with tomato onion sauce, chilli garlic, prawns, calamari, baby spinach, cherry tomatoes and lemon wedge.

SHARES



CHIPS \$10

Served with garlic aioli sauce.

CHIPS WITH TRUFFLE PARMESAN \$14

Chips, grated parmesan, grated parmigiano Reggiano topped with truffle mayo and truffle oil.

V-VEGETARIAN VE-VEGAN VEO-VEGAN OPTION GF-GLUTEN FREE GFO - GLUTEN FREE OPTION
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Surcharge applies 15% on PUBLIC HOLIDAYS, 10% on SUNDAY, and 1.1% on all Card Payments.
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DOCKSIDE CAFE

DRINKS MENU

COFFEE BY ONA

Choose your style, choose your coffee bean



MILK-BASED

CAPPUCCINO | FLAT WHITE | LATTE | MOCHA | PICCOLO | MACCHIATO

MAPLE [Caramel, biscuits, nuts & spices]

ASPEN [Chocolate, hazelnut & malt]

RASPBERRY CANDY [sweet berries & creamy white choc]

SMALL

\$4.6

LARGE

\$5.6

BLACK COFFEE

SHORT BLACK | LONG BLACK

SINGLE ORIGIN

MAPLE [Caramel, biscuits, nuts & spices]

ASPEN [Chocolate, hazelnut & malt]

RASPBERRY CANDY [Sweet berries & creamy white choc]

SMALL

\$5.6

LARGE

\$6.6

FILTER COFFEE

BATCH BREW | COLD BREW

SMALL

N/A

LARGE

\$6.1

HOT DRINKS

SPECIALTY

MATCHA LATTE | DIRTY CHAI LATTE |

RED VELVET LATTE | TARO LATTE

CLASSIC

CHAI LATTE | HOT CHOCOLATE

SMALL

N/A

LARGE

\$7.1

\$4.6

\$5.6

TEA

ORGANIC LOOSE-LEAF TEA

ENGLISH BREAKFAST | EARL GREY | JASMINE |

CHINA SENCHA (GREEN TEA) | LYCHEE BLACK

CAFFEINE FREE TEA

CHAMOMILE | LEMONGRASS & GINGER | ROSE |

BUTTERFLY PEA | PEPPERMINT

\$6.0

\$6.0

EXTRAS

SOY | ALMOND | LACTOSE FREE | OAT |

COFFEE SHOT | CARAMEL | VANILLA | HAZELNUT |

WHIPPED CREAM

\$0.9

ICE CREAM

VANILLA ICE CREAM | BLACK SESAME |

MATCHA | RASPBERRY SORBET

\$7.0

COLD DRINKS

ICE

ICE LATTE | ICE CHOCOLATE | ICE LONG BLACK

ICE CHAI LATTE | ICE MOCHA

ICE COFFEE [with ice cream & whipped cream]

AFFOGATO

ICE STRAWBERRY MATCHA

\$6.6

\$8.1

\$8.1

\$8.1

\$10.6

FRAPPES

CARAMEL LATTE | MOCHA |

CHOCOLATE | COOKIES & CREAM

\$9.1

MILKSHAKE [*THICK SHAKE ADDS \$1*]

CARAMEL | CHOCOLATE | VANILLA | STRAWBERRY

\$8.0

SMOOTHIES

BANANA NUT

[Banana, peanut butter, almond milk, honey]

TROPICAL

[Mango, pineapple, almond milk, yogurt, honey]

MIXED BERRY

[Mixed berry, almond milk, yogurt, honey]

\$9.5

\$9.5

\$9.5

DAILY FRESH PRESSED JUICE

**Select up to 3 Choices Maximum

APPLE | ORANGE | CARROT | PINEAPPLE | GINGER

\$9.5

FRUIT TINGLES

[Light-Fizzy & Fruity]

PASSION FRUIT | LYCHEE | RASPBERRY

\$7.0

SOFT DRINK

PEPSI | PEPSI MAX | LEMONADE | SUNKIST

LEMON LIME BITTER

GINGER BEER (375ml)

SPARKLING S. PELLEGRINO (500ml)

STILL WATER (600ml)

\$4.5

\$5.0

\$5.5

\$5.5

\$4.0

0 PROOF

VIRGIN MOJITO

[Fresh Mint, Fresh Lime Cubes, Sparkling Water]

RUBY VELVET

[Strawberry, Yuzu]

\$10.0

\$14.0

ALCOHOLIC

SPARKLING WINE

DOCKSIDE BRUT CUVÉE South Aus..... G\$10 B\$39

WHITE WINE

DOCKSIDE SEMILLON SAUVIGNON BLANC South Aus..... G\$10 B\$39

GARFISH PINOT GRIGIO Western Aus..... G\$11 B\$43

STONEFISH RIESLING Eden Valley, South Aus..... G\$12 B\$46

STONEFISH CHARDONNAY Margaret River, Western Aus..... G\$12 B\$46

STARBOROUGH PINOT GRIS Marlborough, New Zealand..... B\$48

Wicked Thorn Chardonnay Margaret River, Western Aus..... B\$48

RED WINE

DOCKSIDE CABERNET SAUVIGNON South Aus..... G\$10 B\$39

MCGUIGAN SINGLE BATCH PINOT NOIR South/East Aus..... G\$10 B\$39

GARFISH CABERNET MERLOT South Aus..... G\$11 B\$42

BENCHMARKS SHIRAZ Barossa Valley, South Aus..... G\$11 B\$45

NANNY GOAT PINOT NOIR Central Otago, New Zealand..... B\$69

SWEET WINE

MCGUIGAN SINGLE BATCH DRY ROSE South Australia..... G\$10 B\$39

LA CATRINA WHITE MOSCATO South Australia..... G\$11 B\$43

BEER

CAPITAL \$8 ASAHI | CORONA | SAPPORO \$10

DOCKSIDE COCKTAIL

MIMOSA \$14

Light and Refreshing made with Orange Juice and Brut Cuvée

VERDE HIGHBALL \$20

Junmai Sake, Melon Liqueur, Fresh Mint & Lime, Sparkling Water

NUTTY OLD FASHIONED \$22

Bourbon, Hazelnut Liqueur, Hazelnuts, Angostura & Walnuts Bitters

FRENCH KISS \$24

Vodka, Raspberry Liqueur, Elderflower Liqueur, Pineapple juice

OKINAWA SOURS \$25

Suntory Toki Japanese Whisky, Johnnie Walker's RED, Yuzu Shu,

Lemon, Rosemary, Bitters, Egg Whites

SPIRIT (30ml)

GIN: TANQUERAY \$10.0 | HENDRICKS \$12.0

FOUR PILLARS BLOODY SHIRAZ ROKU | CANBERRA \$13

DISTILLERY | CANBERRA DISTILLERY BLOOD ORANGE \$13.0

VODKA: SMIRNOFF RED \$10.0 | BELVEDERE \$12.0

TEQUILA: ESPOLON BLANCO | EXPOLON REPOSADO \$12.0

DON JULIO \$12.0 | DEL Maguey \$14.0

WHISKY: JOHNNIE RED \$10.0 JIM BEAM | JACK DANIEL \$12.0

CANADIAN CLUB \$12.0 MAKERS MARK \$13.0 | THE GOSPEL

STRAIGHT RYE \$14.0 NIKKA FROM THE BARREL \$15.0

RUM: BACARDI | BUNDABERG UP \$10.0

SAILOR JERRY SPICED \$12.0 | DIPLOMATIC \$14.0

DIGESTIVES: KAHLUA | MIDORI | MALIBU \$10.0

CHAMBORD | COINTREAU \$12.0

APERITIF: APEROL | CAMPARI | AMBROSIA VERMOUTH \$8.0

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