

# Cafe Mannum

## Entree's

Garlic bread	4.9
Seeded Mustard Bread	6.0
Trio of Dips and Marne River Olives Tasting Plate	10.9
Bruschetta - Tomato, red onion, basil and cracked pepper	8.5
Soup - please see service staff for daily offering	8.5
Spiced Potato Wedges, Sour cream and Sweet Chilli	7.0
Spring Rolls with Spicy Plum Dipping Sauce	6.0
Curry of the Day	8.5 Entree 14.5 Main
Spinach and Ricotta Cannelloni	10.5 Entree 14.5 Main
Salt and Pepper calamari	13.5
served with Chips, Salad and lemon Myrtle Chilli dipping sauce	
Selection Plate (for two)	18.0
Trio of dips, Spring Rolls, Calamari, Garlic Prawn Twist, Dukkah, Olives, Olive Oil, Chargrilled Veg and Bread	
Oysters - Natural	12.5 Half Doz. 23.5 Doz.
Kilpatric	13.5 Half Doz 25.0 Doz
Sweet Chilli and Bacon	13.5 Half Doz 25.0 Doz
Spinach and Mornay	13.5 Half Doz 25.0 Doz

## Traditional

*"For the days when a no fuss meal is called for..."*

<b>Salt and Pepper calamari</b>		16.9
served with Chips, Salad and lemon Myrtle Chilli dipping sauce		
<b>Pasta of the Day</b>		17.9
please see service staff for daily offering.		
<b>Beer Battered Fish</b>	12.5 (1 fillet)	15.9 (2 fillets)
Served with Chips and Salad		
<b>Roast of Day</b>		14.5
please see service staff for daily roast - served with Veg		
<b>Schnitzel, With Chips and Salad</b>	- Beef	15.9
	-Chicken	15.9
<b>Scotch Fillet, Cooked to your liking with Chips and Salad</b>		26.0

### *Sauces*

*Gravy, Dianne, Pepper, Mushroom, Red Wine Jus, Hollandaise or BBQ Bourbon* 1.0

### *Toppings*

*Parmy - Tomato and Grilled Cheese* 2.5

*Hawaiian - tomato, ham, Pineapple and Cheese* 3.0

*Aussie - BBQ sauce, Bacon, Onion, grilled Cheese* 4.0

*Forrester - Mushrooms, bacon, Blue Cheese in a Cream Sauce* 3.5

*Meat Lovers - Bacon, Salami, Metwurst, grilled cheese* 4.5

*Ps Marion - Bacon, Asparagus and Hollandaise sauce* 4.5

*Garlic Seafood* 6.5

## Chefs Temptations

*Cafe Mannum's wine recommendation with the menu item*

<b>Garlic Chicken and Prawns</b>	26.0
Pan Fried Breast Fillet Chicken and Prawns with Creamy Garlic Sauce and Wilted Spinach, served with Potato Mash	
<i>(Try me with a Fruity Moscato or Semillon Sauvignon Blanc)</i>	
<b>Atlantic Salmon (G)(D)</b>	24.0
Saffron Rice, Asparagus and Fresh Tomato, Basil and Onion Salsa	
<i>(Great with a Pinot Grigio or a NZ Sauvignon Blanc)</i>	
<b>Slow Cooked Lamb Shank</b>	22.0
served with potato mash, Veg & gremolata	
<i>(A Shiraz is a match made in heaven!)</i>	
<b>Seared Duck Breast (G) (D)</b>	28.9
with Orange, Rocket and Pear Salad, dressed a with Port Wine Jus	
<i>(Moscato for the sweet tooth - or Shiraz Cabernet to really bring a robust flavour out)</i>	
<b>Chargrilled Vegetable Stack (V)(G)</b>	18.5
Selection of Char grilled vegetables topped with Tzatziki	
<i>(Riesling is the idea match up)</i>	
Add	
Pan Fried Chicken Breast Slices	24.5
<i>(Pinot Grigio or Sauvignon Blanc)</i>	
Seared Eye Fillet Steak Medallion	25.5
<i>(A quality Cabernet!!)</i>	
<b>Twice Cooked Pork Belly (G)</b>	28.9
with Apple Mash Potato, Smokey Bacon Buttered Cabbage and Cherry Brandy Glaze	
<i>(Merlot to work with the intense flavours....)</i>	
<b>Reef and Beef</b>	29.9
Tender Eye Fillet Medallions topped with Creamy Garlic Prawns	
<i>(A Classic Cabernet or Shiraz Cabernet Dish...)</i>	
<b>Seafood Platter for two</b>	58.0
Oysters - Natural, Kilpatric, Mornay - Beer Battered Fish, Crumbed Prawns, Salt and Pepper Calamari, Scallops, Dipping Sauces, Chips and Salad. (extra Person \$25pp)	
<i>( A Sparkling will add a extra "Sparkle" to this one.....)</i>	
<b>SIDES</b>	3.5ea
Garden Salad, Chips, Steamed Seasonal Vegetables, Chargrilled Vegetable Medley or Rocket, Pear & Parmesan Salad	

(G) = Gluten Free | (V)= Vegetarian (D)=Dairy Free