

CAFE NINETEEN

DINNER

entrees

TOASTED GARLIC AND HERB BREAD \$6

CHEESY GARLIC BREAD \$7

HOMEMADE BREAD PLATTER WITH DIPS \$10

BROCOLLI AND CHEESE CLUSTERS \$12

on salad greens with a chilli lemon dressing.

SALT AND PEPPER SQUID \$15
served on a salad with chips and a peri peri mayonnaise.

mains

STEAK \$29.50

Scotch fillet grilled and served with gratin potatoes, seasonal vegetables and a mushroom ragout.

LAMB \$25.50

Roasted rump with gourmet potatoes, minted pea puree, seasonal vegetables and a rosemary glaze.

PORK \$22

Roasted pork belly with fennel and honey roasted vegetables, green beans and a rosemary glaze.

SALMON \$29

Salmon with a soy and chilli glaze, served on rice with bok choy and an asian style sauce.

VEGETARIAN \$18.50

Roasted vegetables on pearl cous cous with beetroot, feta, spinach and a mustard seed dressing

FISH \$22

beer battered fish of the day with salad, aioli and chips.



extras

BOWL OF CHIPS \$5.00

BOWL OF SEASONAL VEGETABLES \$8.00

SIDE SALAD \$3.50