

# Breakfast

<b>TOAST AND SPREADS (V)</b>	<b>7.0</b>
Choice of Brasserie sour dough, granary loaf, fruit loaf, gluten free or multigrain bread served with butter and a choice of jams, vegemite or peanut butter	
<b>BREAKFAST COUS COUS (V)</b>	<b>12.9</b>
Warmed breakfast couscous served with orange, raisins, walnuts, almonds and a side of milk	
<b>THE BREAKFAST</b>	<b>18.5</b>
2 free-range eggs, smoked bacon, Arnie's baked beans, grilled tomato, roasted field mushroom, thick pork sausage and Brasserie sourdough	
<b>PINEAPPLE PANCAKE MESS (V)</b>	<b>13.5</b>
Buttermilk pancakes served with organic yoghurt, toasted cashews, lime, toasted coconut and honey	
<b>EGGS YOUR WAY (V/GF)</b>	<b>9.5</b>
2 free-range eggs with Brasserie sour dough or gluten free toast	
<b>ARNIE'S ACAI BOWL (V/GF)</b>	<b>14.5</b>
Acai berries, toasted house-made granola, pineapple, kiwi fruit, passionfruit, berries, bananas and toasted coconut	
<b>THE CHAIRMANS MINCE</b>	<b>15.9</b>
Slow cooked savoury mince served with a fried free-range egg and toasted Brasserie sourdough	
<b>BENEDICT</b>	<b>12.9</b>
Poached free-range eggs served on a toasted English muffin with house-made hollandaise	
<b>POSH UP YOUR BENNY</b>	
Sautéed baby spinach (V/GF) <b>4.0</b>	Double smoked ham (GF) <b>4.5</b>
Smoked salmon (GF) <b>5.5</b>	Crispy bacon (GF) <b>4.0</b>
<b>ROASTED MUSHROOM (V)</b>	<b>15.9</b>
Field mushrooms, roasted with confit garlic and thyme, served with crumbled feta, wild rocket on toasted sourdough	
<b>POTATO AND SMOKED SALMON SCONES</b>	<b>16.9</b>
Served with avocado, poached egg and horseradish cream	
<b>THREE EGG OMELETTE</b>	<b>16.9</b>
Choose 4 fillings – smoked ham, grated cheddar, eschalot, baby spinach, chilli, bacon, mushroom and tomato, served with Brasserie sourdough	

# Lunch

<b>BANGERS AND MASH</b>	<b>16.5</b>
Thick English style pork sausages served with potato mash and fried onion gravy	
<b>NONNAS LASAGNE</b>	<b>17.5</b>
House-made layered lasagne with bolognese, Napoli, mozzarella and parmesan, baked golden brown and served with house salad	
<b>ARNIE'S PARMY</b>	<b>19.9</b>
Chicken breast schnitzel layered with Napoli, double smoked ham and two-cheeses, grilled golden and served with house salad and thick chips	
<b>THE SOUP</b>	<b>9.5</b>
House-made soup of the day served with toasted Brasserie sourdough	
<b>PUMPKIN RISOTTO (V/GF)</b>	<b>17.5</b>
Roasted Kent pumpkin with baby peas, spinach and confit garlic risotto served with shaved parmesan and crumbled feta	
<b>GRILLED OR BATTERED BARRAMUNDI</b>	<b>18.9</b>
Served with thick chips, tartare and lemon	
<b>ROASTED VEGETABLE SALAD (V)</b>	<b>16.9</b>
Seasonal vegetables, roasted and served with Israeli cous cous and chard leaves	
<b>THE CAESAR</b>	<b>16.0</b>
Baby cos, shaved parmesan, crisp bacon, poached free-range egg and house dressing	
<b>ADD</b> grilled chicken breast <b>4.5</b>	
<b>VIETNAMESE NOODLE BOWL (GF)</b>	<b>17.9</b>
Glass noodles tossed with bean shoots, fresh mint, eschalot, peppers, fried onion, roasted salted peanuts, lemongrass and chilli dressing and sautéed marinated beef fillet	

# Boosts

Sautéed baby spinach (V/GF)	<b>4.0</b>
Double smoked ham (GF)	<b>4.5</b>
Smoked salmon	<b>5.5</b>
Crispy bacon (GF)	<b>4.0</b>
Arnie's baked beans (V/GF)	<b>4.0</b>
Roasted field mushrooms (V/GF)	<b>4.0</b>
Pan seared haloumi (V)	<b>5.0</b>
Traditional hash browns (V)	<b>5.0</b>
Grilled tomato (V/GF)	<b>4.0</b>

# Melts

Served with petite side salad or thick cut chips	
<b>BPC</b>	<b>14.9</b>
Bacon, pineapple and cheese	
<b>CHICKEN PESTO</b>	<b>15.5</b>
Chicken, pesto, sundried tomato and cheese	
<b>VEGETARIAN</b>	<b>14.9</b>
Fetta, rocket, tomato and caramelised onion (v)	

# Snacks & Shares

<b>SALMON AND DILL POTATO CAKES</b>	<b>12.9</b>
Served with lemon and mustard vinaigrette	
<b>SALT AND PEPPER SQUID</b>	<b>13.5</b>
Lemon cheek and aioli	
<b>ARNIE'S CHICKEN WINGS (GF)</b>	<b>12.9</b>
With sriracha, sesame and honey	
<b>GRILLED PRAWN SKEWERS (GF)</b>	<b>16.9</b>
Served with Asian slaw, chilli and lime dressing	
<b>PORK GOW GEE</b>	<b>12.9</b>
Steamed and served with ginger and sweet soy dipping sauce	
<b>FRIED CAMEMBERT (V)</b>	<b>13.9</b>
Served with cranberry jelly and sea salt	

# Palms Burger Bar

All burgers are served on a soft toasted Brasserie Bread milk bun with a side of thick chips

<b>CHICKEN SNITTY</b>	<b>17.5</b>
Chicken schnitzel, bacon, cheese, pineapple, lettuce, tomato and chipotle	
<b>THE BEEF</b>	<b>17.5</b>
100% Cape Grim beef patty, cheese, ketchup, mustard, pickles and caramelized onion	
<b>SALMON</b>	<b>18.9</b>
Salmon and dill croquette with horseradish cream, cos lettuce, fresh tomato and red onion	
<b>GRILLED</b>	<b>17.9</b>
Chicken breast gilled with bacon, fried egg, lettuce, cheese, tomato and smashed avocado	
<b>CAPE GRIM</b>	<b>18.5</b>
90day aged sirloin, caramelised onion, beetroot, cheese, fresh tomato and cos leaves	
<b>BEEF BRISKET</b>	<b>18.9</b>
Slow cooked Cape Grim beef brisket, Sweet Baby Rays Barbecue sauce, slaw, jalapeno, cheese and ranch dressing	
<b>THE VEGE (V)</b>	<b>17.9</b>
Grilled mushrooms, sautéed spinach leaves, fried camembert, cos lettuce, grilled tomato and ranch	
<b>BURGER BOOSTS</b>	
Crispy bacon (GF) <b>4.0</b>	Cheddar cheese <b>2.0</b>
Beetroot <b>1.0</b>	Guacamole <b>2.0</b>
	Slaw <b>2.0</b>

# Beverages

## COFFEE

Locale 141 or Organic Blend	
Doppio   Long Black   Piccolo	3.5
Cappuccino   Flat White   Latte	4.0
Chai Latte   Hot Chocolate   Mocha	4.5
Affogato	5.5

## EXTRAS

Milks – Almond   Soy   Lactose Free	
Syrups – Caramel   Vanilla   Hazelnut	
Decaf	0.8

## COLD PRESSED JUICES

Daily Habit Cold Pressed Juices are a premium range of 100% raw cold press juices.

<b>Alkalize 2:</b>	Apple, kale, spinach, cucumber and spirulina	
<b>Detox 2:</b>	Beetroot, apple, carrot and ginger	
<b>Refresh 1:</b>	Apple, strawberry and lime	
<b>Refresh 2:</b>	Pineapple, orange and apple	
<b>Replenish 1:</b>	Orange, carrot, lemon and turmeric	

## MILKSHAKES

Vanilla Malt | Double Chocolate | Strawberry Jam 6.5

## CHILLED

Iced Coffee	5.5
Iced Chocolate	5.5
Coke   Diet Coke   Sprite   Lift	4.5
Lemon, Lime & Bitters	4.8
Ginger Beer   Tonic   Soda	4.8
Juices – Orange   Apple   Pineapple   Tomato	5.0

## SMOOTHIES

### SUPER GREEN

Blended coconut water with banana, apple, lime, kale, spinach and chia seeds 9.0

### MANGO AND PASSIONFRUIT

Fresh orange juice, passionfruit, ice and mango 9.0

### COFFEE, BANANA CHOCOLATE

Locale espresso, banana, chocolate and milk blended with ice 9.5

### PEAR, BLUEBERRY AND APPLE

Green apples, pears, blueberries blended with coconut water 9.0

# Beer

## DRAUGHT BEER

Kirin	7.5
XXXX Gold	5.5
Hahn SuperDry	6.5
Heineken 3	6.5
James Squire 150 Lashes	7.8
Hahn SuperDry 3.5	6.5

## BOTTLED BEER

Hahn Light	6.0
Heineken 3	6.5
XXXX Summer Bright Lager	6.9
Corona	8.0
O'Brien Lager - Gluten Free	7.7
Little Creatures Pale Ale	8.0
Hahn Super Dry	6.5
Tooheys Old	6.5
Asahi Super Dry	8.0
Asahi Soukai 3.5	6.5
5 Seeds Cider	6.5

# Spirits

## BASIC SPIRITS

Smirnoff Vodka	7.5
Gordons Gin	
Bundaberg Rum	
Johnny Walker Red Scotch	
Jim Beam Bourbon	

## PREMIUM SPIRITS

Belvedere Vodka	8.5
Bombay Sapphire Gin	
Jack Daniels Whiskey	
Johnny Walker Black Scotch	
Canadian Club	

# Wine

## SPARKLING

Redbank Emily Brut Cuvee, VIC	7.0   31.0
NV Chandon Brut, VIC	48.0
NV Chandon Brut Rose, VIC	48.0

## CHAMPAGNE

Moët & Chandon Impérial	105.0
Moët & Chandon Ice Impérial	125.0
Moët & Chandon Rosé Impérial	125.0

## WHITE

The Long Paddock Sauvignon Blanc, VIC	7.0   31.0
Vidal Sauvignon Blanc, NZ	8.5   38.0
Villa Maria Two Valleys Sauvignon Blanc, NZ	9.0   42.0
Corte Giara Pinot Grigio, Italy	8.5   38.0
Bleasedale Chardonnay, SA	8.5   38.0

## RED

The Long Paddock Shiraz, VIC	7.0   31.0
Palliser Estate Pencarrow Pinot Noir, NZ	8.5   38.0
Brokenwood Cricket Pitch, Cab/Shiraz/Merlot, NSW	9.5   44.0
Earthworks Shiraz, SA	9.5   44.0
Domaine Chandon Pinot Noir, VIC	52.0
Yalumba 'The Cigar' Cabernet Sauvignon, SA	58.0

# Take away

Check out our take away cabinet if you are on the go. Choose from banana bread, fresh cakes, toasties and more.

# For the Kids

## BIG BREKKY

Bacon and free-range egg with toast 6.5

## PANCAKE

Served with maple syrup and ice cream 6.5

## MINUTE STEAK

Cape grim sirloin served with salad and chips 7.5

## CHEESE BURGER

Slider brioche, Cape Grim 100% beef patty, cheese and ketchup served with chips 6.5

## FISH N CHIPS

Grilled or battered barramundi, chips, little salad and ketchup 7.5

## CHICKY NUGGETS

Breast chicken nuggets served with chips and ketchup 6.5

# Kid's Drinks

## JUICE

Apple or orange 3.5

## BABYCHINO

1.5

## MINI MILKSHAKE

Chocolate, vanilla, strawberry or caramel 5.0

\* This menu is available for children under 12 years only.

\*Ask about our kids' party packages from \$12.00 per child.

arnie's  
café and bar