

# Beverages

## COFFEE & TEA

Doppio   Long Black   Piccolo	3.5
Cappuccino   Flat White   Latte	4.0
Chai Latte   Mocha	4.5
Hot Chocolate	4.5
Affogato	5.5
Tea Selection	4.0

## EXTRAS

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

## COLD BEVERAGES

Coke / Diet Coke	4.5
Sprite / Lift	4.5
Lemon Lime Bitters	4.8
Ginger Beer / Tonic / Soda	4.8
Iced Coffee / Iced Chocolate	5.5
Iced Long Black	4.0
Iced Latte	5.0
Juices – Apple / OJ / Pineapple	5.0
Powerade	4.9

## SMOOTHIES

<b>Supergreen</b>   Coconut water, banana, apple, spinach, chia seeds	9.0
<b>Acai</b>   Acai, banana, mixed berries, coconut water	9.0
<b>Tropical Storm</b>   Mango, passion-fruit, pineapple, orange juice	9.0
<b>Banana Rama</b>   Banana, honey, cinnamon, ice cream, milk	9.0

## BEER

Great Northern	6.5
XXXX Gold	5.5
Cascade Light	6.0
Peroni Leggera	6.5
Fifty Lashes	8.0
Stone & Wood Ale	7.5
Stone & Wood Lager	7.5
Corona	8.0
Crown	7.5
Asahi	8.0
Stella	8.0
Bulmers Cider	6.5

## SPIRITS

Absolut Vodka	7.5
Beefeater Gin	7.5
Bundaberg Rum	7.5
Chivas Regal Whisky	7.5
Jim Beam Bourbon	7.5

## PREMIUM SPIRITS

Malibu Rum	8.5
Roku Gin	8.5
Jack Daniels Whiskey	8.5
Canadian Club Whisky	8.5
Belvedere Vodka	9.5
Glenlivet Scotch Whisky	9.5
Glenmorangie Scotch Whisky	9.5

## WINE

	glass	bottle
Morgans Bay Sparkling	7.0	30.0
Chandon NV Brut Sparkling		48.0
Mumm Champagne		105.0
Bimbadgen Sparkling Semillion NV	12.0	49.0
Bimbadgen Sparkling Moscato NV	9.0	45.0
Morgans Bay Sauvignon Blanc	7.0	30.0
Vidal Sauvignon Blanc	8.5	38.0
Bimbadgen MCA Anniversary Edition 2016 Semillion	12.0	49.0
Corte Giara Pinot Grigio	8.5	38.0
Petaluma Chardonnay	8.5	38.0
Barose Rosé	8.5	38.0
Palliser Pinot Noir	8.5	38.0
Morgans Bay Shiraz Cabernet	7.0	30.0
West Cape Howe Cabernet Sauvignon	9.5	45.0
Bimbadgen 2013 Shiraz	12.0	49.0

**arnie's**  
café and bar

  
SANCTUARY COVE<sup>®</sup>  
COUNTRY CLUB

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# Breakfast

<b>TOASTS AND SPREAD</b> <i>(Gluten free bread available)</i> Choice of jams, vegemite or peanut butter	7.0
<b>THE BREAKFAST</b> Two free-range eggs, bacon, house made baked beans, field mushrooms, pork sausages, sour dough	18.5
<b>EGGS ON TOAST</b>   V <i>(Gluten free bread available)</i> Two free-range eggs on sour dough	9.5
<b>ACAI BOWL</b>   V Acai berries, granola, berries, banana, toasted coconut	14.5
<b>FRENCH TOAST</b>   V <i>(Gluten free bread available)</i> Rhubarb compote and mascarpone	14.5
<b>EGGS BENEDICT</b> <i>(Gluten free bread available)</i> Toasted muffin, smoked salmon or ham, hollandaise	15.0
<b>THREE EGG OMELETTE</b> <i>(Gluten free bread available)</i> Choose four fillings: Smoked ham, grated cheddar cheese, baby spinach, mushroom, tomato, sour dough	17.0
<b>BREAKFAST BUN</b> <i>(Gluten free bread available)</i> Brioche roll, crispy bacon, fried egg, BBQ sauce	10.5
<b>WAFFLES AND GINGER GRILLED PEAR</b>   V Lemongrass, green tea ice cream, blueberry dust	17.5
<b>GRANOLA WITH ROASTED COCONUT AND GOJI BERRIES</b> Oats, sunflower seeds, pumpkin seeds, cranberries, natural yogurt, organic honey, dark chocolate	17.0

# Sides

<b>FIELD MUSHROOMS</b>   V, DF, GF	5.0
<b>HOUSE MADE BAKED BEANS</b>   V	6.0
<b>BACON</b>   DF, GF	6.0
<b>SMOKED SALMON</b>   DF, GF	7.0
<b>AVOCADO</b>   V, DF, GF	5.0
<b>GRILLED TOMATO</b>   V, DF, GF	4.0
<b>SAUTÉED SPINACH</b>   V, DF, GF	6.0

# To Share

<b>BARRAMUNDI SPRING ROLLS</b>   DF	14.0
Nam jim sauce	
<b>KOREAN SPICED WINGS</b>	14.0
Coated in Korean hot sauce, kimchi	
<b>SWEET POTATO FRIES</b>   V, GF	11.0
with jalapeno aioli	
<b>STEAKHOUSE CHIPS WITH AIOLI</b>   V	10.0

# Salads

<b>CAESAR SALAD</b> Baby cos, crisp bacon, egg, crouton, parmesan add chicken	16.0
<b>SUGAR CANE CURED TROUT</b>   DF, GF Asparagus, radish, potato, dill, watercress, verjuice and horseradish dressing	18.0
<b>FREEKEH, RAW VEGETABLE AND ALMONDS</b>   V Beetroot, fennel, carrot, watermelon radish, grapefruit, mint, coriander, fetta, sumac dressing	18.0
<b>ROASTED FIELD MUSHROOMS</b>   V, GF Rocket, goat's cheese, vincotto	17.0

# Mains

<b>LEMONGRASS AND CHILLI CALAMARI</b>   DF, GF Wombok, lychee, mint, coriander, lime, sriracha mayonnaise	18.0
<b>RICOTTA AND SPINACH QUICHE</b>   V Radicchio, dried fig, tomato	17.0
<b>ALMOND AND CORNFLAKE CRUMBED CHICKEN BURGER</b> Red cabbage slaw, chipotle mayonnaise, coriander, sweet potato fries	19.0
<b>CLUB SANDWICH</b> Grilled chicken, bacon, egg, tomato, cos lettuce, fries	18.0
<b>BEEF BURGER</b> Cos, tomato, onion, bacon, gherkin, aged cheddar, fries, onion rings	19.0
<b>BUTTERNUT PUMPKIN PAPPARDELLE</b>   V Sage, crisp onion, goats cheese, dried tomatoes	18.0
<b>PIZZA CAPRESE</b> <i>(Gluten free base available)</i> Buffalo mozzarella, salami, cherry tomato, basil, olive oil	18.0
<b>MUSHROOM AND MASCARPONE PIZZA BIANCO</b>   V <i>(Gluten free base available)</i> Lemon thyme, garlic olive oil	18.0

# Substantial

<b>SLOW-BRAISED LAMB SHANK</b>   GF Garlic mash, sautéed green beans, shiraz jus	24.0
<b>GRILLED OR BATTERED BARRAMUNDI</b> Green salad, steakhouse fries, tartare	23.0
<b>T-BONE STEAK</b> Steakhouse chips, green salad	24.0

# Kids Menu

<b>BIG BREKKY</b> Bacon and free-range egg with toast	7.0	<b>KID'S DRINKS</b>
<b>PANCAKES</b> Maple syrup and ice cream	8.0	<b>JUICE</b> Orange or apple
<b>MINUTE STEAK</b> Cape grim sirloin with salad and chips	10.0	<b>BABYCHINO</b>
<b>CHEESEBURGER</b> Slider brioche, Cape Grim 100% beef patty, cheese, tomato sauce served with chips	9.0	<b>MINI MILKSHAKE</b> Chocolate, vanilla, strawberry or caramel
<b>FISH N CHIPS</b> Grilled or battered barramundi, chips, little salad, tomato sauce	9.0	
<b>CHICKY NUGGETS</b> Breast chicken nuggets served with chips and tomato sauce	7.5	

**V | Vegetarian   GF | Gluten Free   DF | Dairy Free**

**Please ask our friendly staff should you require any special dietary requirements.**