

# mission bay cafe

## *breakfast*

**bagels, multigrain toast or gluten free bread with**  
cream cheese and preserves **7.5**  
smoked salmon, cream cheese and avocado **12.5**  
bacon, tomato, grilled cheese and pesto **12.5**

**seasonal fresh fruit and Greek yoghurt** **10.5**  
add toasted home made muesli **11.5**

**brioche and fruit** toasted brioche with stewed rhubarb and poached pear with fraiche cream **11.5**

**blueberry ricotta hotcakes** served with banana, maple syrup and fraiche cream **16.5**

**French toast** a treat of classic French bread, bacon, grilled banana and maple syrup **16.5**

**eggs on toast** served any style on grain toast with breakfast tomato **10.5**  
add bacon **13.5** or salmon **14.5**

**omelette** mozzarella, mushroom, baby spinach and crispy hash potato served with tomato chermoula, arugula salad and toasted ciabatta **16.6**

**creamy mushrooms** served with chorizo sausage and crispy hash potato **16.5**

**breakfast bruschetta** pesto, feta, tomato, baby spinach with scrambled eggs on Italian ciabatta **15.5**

**the bay breakfast** bacon, eggs, venison sausage, field mushrooms, grilled tomato, crispy hash potato, toasted ciabatta and chutney **21**

**eggs benedict with spinach and lemon hollandaise sauce** on toasted bap with slow roasted tomato  
your choice of classic with bacon **17.5** salmon **19** or field mushrooms **16.5**

**bubble and squeak** a pressed hash of humble skillet potato, pumpkin, peas, spinach and onion served with poached egg and bacon **17.5**

## *sides*

bacon **4** smoked salmon **5** field mushrooms **4** breakfast tomato **4**  
crispy hash potatoes **4** extra sauce or chutney **1**

## *light lunch*

**bruschetta** toasted garlic rubbed ciabatta with tomato fondue, parmesan cheese and olive oil **10.5**

**bread and dips** a selection of Mediterranean dips with warm breads **12.5**

**seafood chowder** aromatic thick seafood chowder with crustacia oil, chive fraiche and Turkish bread **13**  
match with **Twin Islands Chardonnay**

**sigara boregi** potato, feta and parsley cigars, with hummus, tomato salsa and salad leaves **14.5**



## **salads and sandwiches**

### **Thai beef 19.5**

Thai marinated beef with crispy noodle salad, crushed lemongrass and ginger dressing  
*match with Lawson's Dry Hills Riesling*

### **creole crusted chicken salad 19**

rubbed Creole spiced chicken with barbequed corn, truss tomato salsa and mesclun with spiced mango lime dressing *match with The Ned Sauvignon Blanc*

### **warm haloumi nicoise 17.5**

grilled haloumi cheese upon tossed nicoise salad of green beans, tomato, Spanish onion, potato, boiled egg and croutons with vincotta dressing *match with Oyster Bay Merlot*

### **crusted lamb fontina 20.5**

grilled loin of lamb rubbed with sumac spice on toasted flatbread, salad greens, pumpkin mole, tzatziki and cranberries, served with fries *match with Trinity Hill Syrah*

### **cajun chicken bruschetta 19.5**

cajun spiced chicken, bacon, avocado and salad on toasted focaccia with roasted plum chutney and fries  
*match with Te Whare Ra Toru*

### **steak sandwich 20**

scotch fillet, rocket, tomato and red onion salad with Thai mustard, aioli, tomato chermoula on warm ciabatta with fries *match with Burnt Spur Russian Jack Pinot Noir*

## **seafood**

### **seafood sauté 22**

a delicious medley of prawns, scallops, calamari and fresh fish, sautéed with mushrooms, sweet soy chilli sauce and your choice of salad greens or rice *match with Spy Valley Sauvignon Blanc*

### **crispy salt and pepper squid 16.5**

tender squid served with lemon, harissa mayonnaise and salad greens  
*match with Tuki Tuki Road Chardonnay*

### **pan fried snapper 22.5**

fresh snapper upon truffle oil mash with arugula, lemon hollandaise, red capsicum and fennel salsa  
*match with Mt Difficulty Roaring Meg Sauvignon Blanc*

## **pasta and rice**

**fettucine** in a tomato, white wine cream sauce with tarragon and shaved parmesan cheese  
your choice of chicken and mushroom **18.5** *match with Wither Hills Chardonnay*  
or prawns and scallops **21.5** *match with The Ned Pinot Gris*

### **risotto 17.5**

Arborio risotto with tomato, mushroom, spinach, pine nuts, pesto and parmesan cheese  
add chicken **19.5** *match with Coupers Shed Pinot Gris*

**sides** all **6.5**      garden salad      seasonal vegetables      fries  
*extra* sauce, chutney or aioli **1**

*15% service charge applies on public holidays*