

LUNCH

SOUP & CHEESE TOASTIE

18. GFO. LFO. VEO.

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THAI BEEF SALAD

MARINATED BEEF ON A CRISP SALAD OF BOK CHOY, CABBAGE, CAPSICUM, CARROT, CUCUMBER & FRESH HERBS, CHILLI, BLACK SESAME, FRIED SHALLOTS, PEANUTS & SPICY THAI DRESSING

26. GF.

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RISOTTO

A SILKY RISOTTO OF ROAST PUMPKIN, ZUCCHINI RIBBON & PEAS WITH GRANA PADANO PARMESAN AND PANGRATTATO

26. GFO. LFO. VO. ADD CHORIZO 5.

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CHICKEN BURGER

SOUTHERN FRIED CHICKEN, CHILLI MAPLE GLAZE, SIGNATURE SLAW, PICKLED RED ONION & DILL YOGHURT WITH FRIES

26. ADD BACON 5.

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LINGUINE BOLOGNAISE

AUTHENTIC BOLOGNAISE RAGU WITH CAMP' ORO LINGUINE, GRANA PADANO PARMESAN & SOFT HEBS, SERVED WITH SIDE OF TURRET BAKEHOUSE SOURDOUGH

26.

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MIDDLE EASTERN

TASTING PLATE OF FELAFEL, SMOKED BABA GANOUSH, BEETROOT HUMMUS, & DILL TZATZIKI WITH FRESH ROCKET SALAD & CRUSTY BREAD

26. GFO. V. ADD MOROCCAN LAMB 8.

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FISH TACOS

BEER BATTERED BARRAMUNDI, TORTILLA, PICKED ONION, LIME AIOLI, SIGNATURE SLAW & CHORIZO CRUMB

26.

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TURRET CAESAR

COS LETTUCE, SPICED MAYO, SALT KITCHEN CHARCUTERIE BACON, GARLIC CROUTONS & SHAVED GRANA PADANO PARMESAN

26. ADD CRUMBED SARDINES 4. ADD CHICKEN 5.

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TOASTIES/BAGUETTES

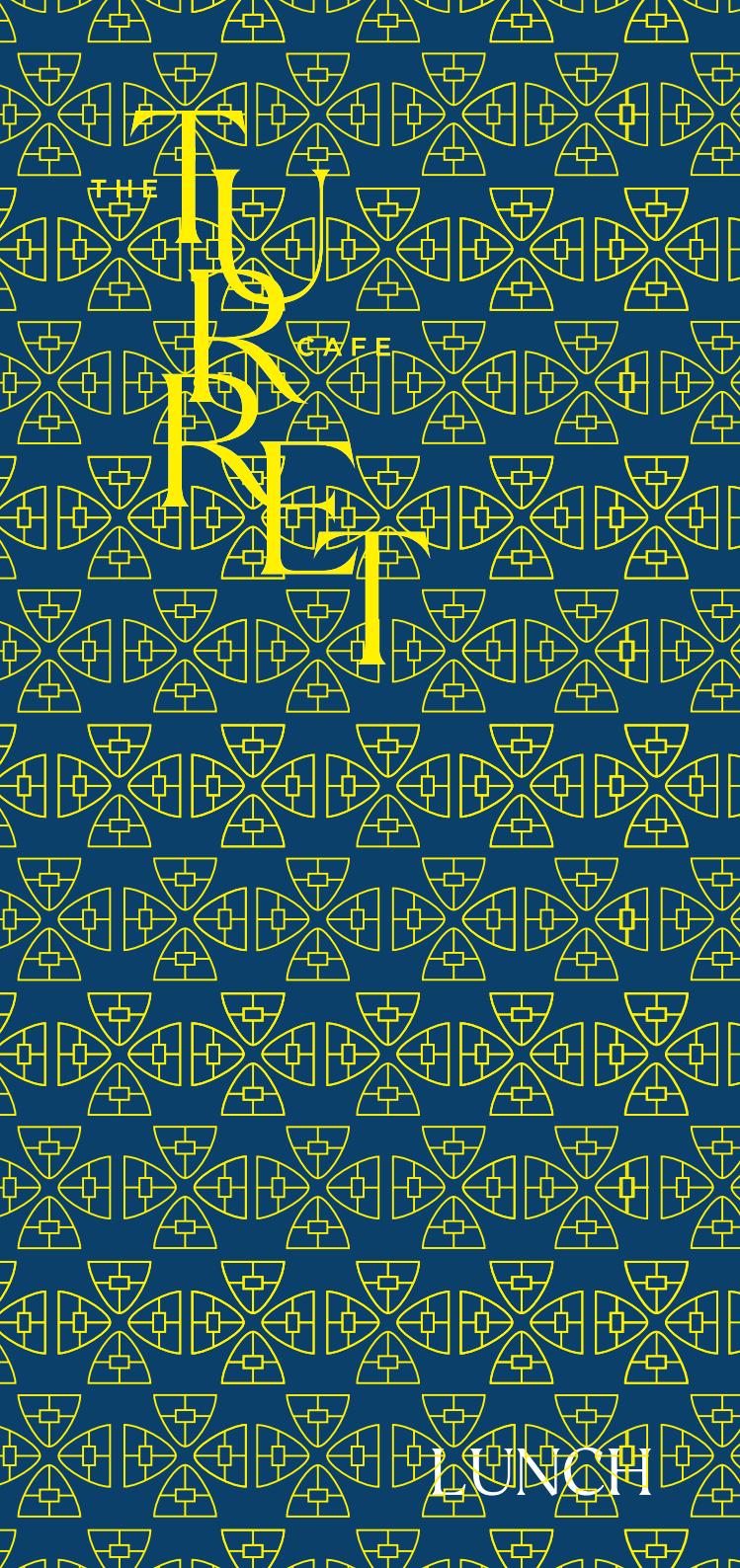
SEE OUR DISPLAY OF FAMOUS TOASTIES MADE WITH TURRET BAKEHOUSE SOURDOUGH

SERVED WITH ROCKET SALAD OR FRIES 22.

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FRIES

SIDE 4. / BOWL 8. GF. LF. V. VE.



THE
CAFÉ
BIBER

LUNCH