



breakfast (8am – 3pm)

melon, grape, pineapple, berry salad, plain or lychee yoghurt					\$11.50
bircher muesli, stewed dried fruit					\$8.50
un-toasted muesli, almonds, raisin, apricot, yoghurt, choice of milk					\$11.50
sonoma organic sourdough or spelt fruit toast, preserves					\$6.00
toasted banana bread					\$6.00
apple & cinnamon porridge, choice of milk					\$12.00
housemade baked beans with ham hock on organic sourdough toast					\$12.00
spinach & ricotta frittata, roast cherry tomato, picked herbs					\$14.50
eggs benedict, short bacon, hollandaise sauce					\$15.50
smoked salmon eggs benedict, hollandaise sauce					\$19.50
two free range eggs poached, on organic sourdough toast					\$12.00
add on:					
ricotta	\$3.50	ham baked beans	\$6.50	avocado	\$3.50
vine ripened tomato	\$3.50	bacon	\$4.50	mushrooms	\$4.50
roasted roma tomato	\$3.50	breakfast sausages	\$4.50	plain yoghurt	\$3.50
sautéed baby spinach	\$4.50	smoked salmon	\$6.50	haloumi	\$4.50

lunch (12noon – 3pm)

seasonal soup of the day, organic sourdough toast					\$12.50
lentil, roast beetroot, goats cheese, flat leaf parsley, cracked wheat dressing					\$16.50
smoked trout salad, chorizo, potato, free range egg, baby watercress					\$19.50
cos caesar salad, poached egg, croutons, bacon, parmesan					\$16.50
				add smoked salmon	\$19.50
				add poached chicken	\$19.50
prawn, avocado, cos lettuce, aioli baguette					\$16.50
herb gnocchi, roast pumpkin & bocconcini					\$17.00
parmesan & almond crusted chicken schnitzel, chips & coleslaw					\$18.00
slow cooked steak sandwich, caramelised onions, aioli & chips					\$23.00
guinness battered barramundi, chips, aioli					\$22.00
daily market fish & squid ink linguini, fennel, rocket pesto					\$24.50

sides – (to accompany a main dish)

wild rocket, baby spinach, caper dressing					\$6.50
battered wedges, sour cream, sweet chilli					\$6.50
vine ripened tomato, bocconcini, balsamic, olive oil					\$6.50
chips, rosemary salt					\$6.50

café - 9am – 4pm weekdays / 8am – 4pm weekends

kiosk - 7am – 5pm

restaurant – 12noon – 3pm

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sweet treats

daily selection of ice cream, gelato & sorbet flavours (3 scoops)	\$8.50
selection of local cheeses served, port pear jam & lavosh	\$15.00
daily selection of cookies & cakes served with cream &/or ice cream	from... \$3.50

vittoria 'oro' blend coffee 100% arabica beans	\$3.50
chai latte	\$4.00
iced coffee	from... \$ 4.00

byron bay tea company tea	\$4.00
english breakfast, earl grey, organic green sencha, organic peppermint, organic chamomile	

byron bay tea company organic herbal blends	\$4.50
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energy tea blend:	
green tea, ginseng, gotu cola, blackcurrant, strawberry, blackberry, hibiscus, rosehips, bilberries, elderberries	

calming tea blend:	
chamomile, lime blossoms, passion flower, vanilla bean, cinnamon	

digest tea blend:	
peppermint, chamomile, fennel, lemon balm	

detox tea blend:	
fennel, calendula, nettle, chicory root, dandelion root, liquorice, ginger, cinnamon	

cold beverages

virgin mary		\$4.00
bloody mary, absolut vodka	single shot	\$12.50
	double shot	\$16.00
bellini - with taltarni brut, santa vittoria nectar	peach or apricot	\$12.00

santa vittoria mineral water – still or sparkling	500ml	\$5.00
	1 litre	\$8.00

charlie's juices, quenchers & smoothies	\$4.50
(100% real fruit– no dairy, no preservatives)	
juices – apple juice, orange juice	
quenchers – lemonade, raspberry, mango & orange	
smoothies – <i>energy</i> ; mango & orange, <i>antioxidant</i> ; acai' & mixed berry, <i>vitamin c</i> ; feijoa, <i>super food</i> ; spirulina & kiwi fruit	

phoenix organic sodas:	\$4.00
organic cola, organic lemonade, organic ginger beer, organic lemon lime bitters	

italian soft drinks:	\$3.70
chinotto, limonata, aranciata rossa	

flavoured milk:	\$4.00
chocolate, caramel or strawberry	

juices:	\$4.00
cranberry, tomato, pineapple	

pepsi, pepsi max	\$3.50
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