

FORESHORE RESTAURANT & CAFE

BREKKIE

Available till 2:30pm

FRUIT AND SPICE TOAST

with butter

HOMEMADE GRANOLA (VEGAN)

toasted house granola, fresh fruit, cinnamon
coconut yoghurt
add side milk \$2

ACAI BOWL (VEGAN)

frosty blend of acai berry, coconut water,
seasonal fruits, and house granola
add peanut butter \$2

CLASSIC BLT

bacon, lettuce, tomato, aioli

BREKKIE ROLL

grilled bacon, fried egg, tasty cheddar cheese,
lettuce and house beetroot relish

FRITTER BOWL (VEGAN)

sweet potato, quinoa, black bean, red onion fritters
with truffle pea puree, crispy chick peas, avocado
smash, charred broccolini and cherry tomatoes

AVOCADO SMASH (VEGAN OPTION)

smashed avocado, beetroot relish, baby spinach
and crumbled feta on toasted artisan bread
add poached egg \$3

FORESHORE BENEDICT

poached eggs, hollandaise sauce
with smokey bacon 24
with mushroom and roast vege 24
with smoked salmon 26

WAFFLES

fresh berries, raspberry coulis, vanilla icecream
and cream

BIG BREKKIE

poached eggs (2), bacon, spicy chorizo,
mushrooms, fried tomato and hash browns on
toasted artisan bread
make them scrambled \$3

POACHED OR FRIED EGGS ON TOAST

make them scrambled \$3

SIDES

Grilled tomato \$3
Baby Spinach \$4
Mushrooms \$4
hashbrowns \$4
Avocado \$4.5
Haloumi \$5
Smoky bacon \$6
Spicy chorizo \$6
Smoked salmon \$8

Gluten free
bread add \$2

BRUNCH

Available till 2:30pm

BOWL OF CHIPS

with tomato sauce
add house aioli \$2

SWEET POTATO WEDGES

house aioli

ROASTED PUMPKIN AND MACADAMIA SALAD (GF)

baby spinach, macadamia nuts, danish feta, roasted pumpkin and
shredded beetroot
add chargrilled chicken \$8
add smoked salmon \$8

HIPPIE BURGER 2.0 (VEGE)(VO)

sweet potato, quinoa, black bean, red onion fritter with lettuce, tomato,
avocado and tomato chutney, served with chips

GRILLED TIGER PRAWN SALAD (GF)

grilled tiger prawns (5), mixed salad of mandarin segments, shaved fennel,
celery, dill, chilli with a red wine, honey and lemon dressing

PRAWN TACOS (2)

local battered prawns, pickled carrot + spring onion, lettuce, chilli aioli topped
with prosciutto crumb
add side chips \$8

GARLIC HERB CRUSTED JAPANESE SCALLOPS (6)

topped with hollandaise, prosciutto dust and fresh lemon wedges
add side chips \$8
add side salad \$8

BUTTERMILK FRIED CHICKEN BURGER

lettuce and chilli aioli, served with chips

STEAK SANDWICH (GFO)

bacon, cheddar cheese, lettuce, tomato and homemade bush chutney,
served with chips
add fried egg \$3

FORESHORE BURGER

beef pattie, cheddar cheese, bacon, fried egg, onion, lettuce,
tomato and beetroot relish, served with chips

LOCAL FISH

house salad and chips
served grilled with lemon butter or/
served battered with house aioli

KIDS MEALS

BERRY WAFFLE (1)

fresh berries, vanilla icecream

MINI BREKKIE

fried or poached egg, bacon rasher on toast

CHICKEN NUGGETS

served with chips and tomato sauce

KIDS FISH AND CHIPS

KIDS BURGER

with cheese, tomato sauce, served with chips

This menu incurs a 15% surcharge on Sundays and Public Holidays

Foreshore Restaurant & Cafe

DESSERT

SWEET TREAT

layered brownie, local mango, marshmallow whip, mascarpone cream, raspberry coulis topped with fresh passionfruit

TOFU CHEESECAKE

crunchy nut maple base topped with mascerated fruit

CLASSIC NUT SUNDAE

vanilla icecream, house chocolate sauce, whipped cream and wafers

COOL DRINKS + SHAKES

HOMEMADE ICED TEA

ESPRESSO PROTEIN SHAKE

espresso, frozen banana, protein powder, honey, almond milk

MILKSHAKES

chocolate, vanilla, strawberry, caramel, lime, ferrero, snickers
kids size \$6

5 SCOOP THICKSHAKE

chocolate, vanilla, strawberry, caramel, lime, ferrero, snickers
kids size \$7

FRAPPES

ICED CHAI

Homemade chai syrup, milk, vanilla icecream, ice, cinnamon powder

COFFEE FRAPPE

espresso, vanilla icecream, honey, milk

CHOCOLATE FRAPPE

house chocolate sauce, vanilla icecream, milk

BERRY FRAPPE

mixed berries, banana, lemon sorbet, coconut water

TROPICAL FRAPPE

house made troppo juice, lemon sorbet, fresh NT mango cheeks

ACAI FRAPPE

acai super berry, banana, coconut water

ICED DRINKS

ICED COFFEE

espresso, milk, vanilla icecream, coffee icecream, whipped cream

ICED CHOCOLATE

house chocolate sauce, milk, vanilla icecream, whipped cream

ICED MOCHA

house chocolate sauce, espresso, milk, vanilla icecream, coffee icecream, whipped cream

SMOOTHIES

BANANA SMOOTHIE

vanilla icecream, yoghurt, honey, banana

BERRY SMOOTHIE

vanilla icecream, yoghurt, honey, mixed berry

MANGO SMOOTHIE

vanilla icecream, yoghurt, honey, NT mango

FRESHLY MADE JUICES

16 *please see our black board for daily specials*

JUICE OF THE DAY

9.5

FRESH ORANGE JUICE

9

KIDS SIZE JUICE

6

COFFEE / TEA

CARTELS COLD BREW

6.5

locally made cold brew coffee

ESPRESSO

4.5

SHORT/LONG MACCHIATO

4.8

COFFEE

4.8/5.8

cappuccino, flat white, latte, moka, long black

MOCHA

5.3/6.3

espresso + chocolate

HOT CHOCOLATE

4.8/5.8

with marshmallows

CHAI LATTE

4.8/5.8

homemade chai syrup

DIRTY CHAI LATTE

5.3/6.30

homemade chai syrup with espresso

BABYCCINO

2.5

with a marshmallow

AFFOGATO

9.5

espresso poured over vanilla icecream

LOOSE LEAF TEA

5.8

english breakfast, earl grey, peppermint, loose leaf chai, sencha green, lemon + ginger

ICED LATTE / ICED LONG BLACK

7

EXTRAS

decaf .50

extra shot .50

vanilla, caramel, hazelnut .50

soya, oat, almond, lactose free \$1

JOIN US FOR

LIVE MUSIC

THURS - SUN
6 PM - 9 PM

This menu incurs a 15% surcharge on Sundays and Public Holidays

FORESHORE RESTAURANT & CAFE

LIGHT MEALS

Available from 2:30pm

HOUSE MARINATED OLIVES 9

SWEET POTATO WEDGES 14

house aioli

BOWL OF CHIPS 12

with tomato sauce
add house aioli \$2

GRAZING PLATE 28

marinated olives, pickled cucumber, fried brie, cranberry chilli jam, cheddar cheese, beetroot relish and toasted artisan bread
add spicy chorizo \$8
add smoked salmon \$8

FRIED BRIE 18

crumbed and lightly fried, cranberry chilli jam and crostini

VEGE PIZZA 18

cherry tomato, beetroot relish, red onion, mozzarella cheese and danish feta

PRAWN PIZZA 22

tiger prawns, red onion, baby spinach, mozzarella cheese, fresh chilli and aioli swirl

PRAWN TACOS (2) 22

local battered prawns, pickled carrot + spring onion, lettuce, chilli aioli topped with prosciutto crumb

GARLIC HERB CRUSTED JAPANESE SCALLOPS (6) 24

topped with hollandaise, prosciutto dust and fresh lemon wedges

ROASTED PUMPKIN AND MACADAMIA SALAD (GF) 16

baby spinach, macadamia nuts, danish feta, roasted pumpkin and shredded beetroot
add chargrilled chicken \$8
add smoked salmon \$8

HIPPIE BURGER 2.0 (VEGE)(VO) 24

sweet potato, quinoa, black bean, red onion fritter with lettuce, tomato, avocado and tomato chutney served with chips

BUTTERMILK FRIED CHICKEN BURGER 26

lettuce, and chilli aioli, served with chips

FORESHORE BURGER 28

beef pattie, cheddar cheese, bacon, fried egg, onion, lettuce, tomato and beetroot relish, served with chips

STEAK SANDWICH (GFO) 28

bacon, cheddar cheese, lettuce, tomato and homemade bush chutney,
served with chips
add fried egg \$3

MAINS

Available from 5pm

FRITTER BOWL (VEGAN) 24

sweet potato, quinoa, black bean, red onion fritters with truffle pea puree, crispy chick peas, avocado smash, charred broccolini and cherry tomatoes
add fried egg \$3

LOCAL FISH 28

house salad and chips
served grilled with lemon butter or/
served battered with house aioli

SEAFOOD SALAD (AUSTRALIAN) (GF) 32

sautéed prawns, whole baby squid, olives, cherry tomatoes, danish feta, red radish, lettuce, mandarin segments, lemon citrus dressing

CRISPY SKINNED BARRAMUNDI (GF) 36

local barramundi, cauliflower puree, charred asparagus with a currant and pine nut salad

SEAFOOD PLATE (GFO) 42

battered local fish, chargrilled prawns, garlic herb crusted japanese scallops, whole baby squid served with house salad, aioli and chips

LEMON MYRTLE CHICKEN (BONE IN)(GF) 32

truffle mash potato, broccolini and bush chutney

BRAISED BEEF CHEEKS (GF) 32

with creamy pumpkin puree, baby carrot, red radish and fried shallots

HONEY GLAZED PORK LOIN (GF) 32

with truffle mash and broccolini

LAMB LOIN CHOPS (3) (GF) 36

Truffle pea puree, asparagus, confit garlic topped with house dukkah

SKIN ON ATLANTIC SALMON (GF) 34

Broccolini, crispy chat potato, charred lemon and Cartels coffee mango sauce

RIVERINA SCOTCH FILLET 300G (GF) 48

baby potato, sauteed mushroom, broccolini and red wine gravy

SIDES

side chips \$8

house salad \$8

charred broccolini \$9

truffle potato mash \$9

KIDS MEALS

FISH AND CHIPS 12

one piece battered fish with chips and tomato sauce

CHICKEN NUGGETS 12

served with chips and tomato sauce

KIDS BURGER 12

homemade patty, cheese, tomato sauce with chips

KIDS MEALS SUITABLE FOR YEARS 12 AND UNDER

Foreshore Restaurant & Cafe

COCKTAILS

available from 10am

MIMOSA 15
Champagne topped with orange

PIMMS + LEMONADE 17
Pimms, mint sprigs and seasonal fruits

FORESHORE PASSION 17
Vodka, fresh passionfruit, lime, mint topped with soda

APEROL SPRITZER 17
Aperol, prosecco, orange segments topped with soda

MOJITO 17
Bacardi, crushed lime, mint, sugar topped with soda

LYCHEETINI 18
Bombay gin, lychee liqueur, dry vermouth

ESPRESSO MARTINI 19
Locally brewed cartels espresso martini mix, vodka

FLAT WHITE MARTINI 19
Locally brewed cartels espresso martini mix, vodka, baileys original irish cream

MANGO DAIQUIRI 19
Bacardi, local mango cheeks, fresh lime

FROZEN PINA COLADA 18
Malibu rum, coconut cream, pineapple juice, lime

MARGARITA 18
Tequila, cointreau, lime juice, salt

NEGRONI 19
Dry gin, campari, vermouth with a hint of orange

BEERS / CIDERS

CASCADE PREMIUM LIGHT 8

GREAT NORTHERN SUPER CRISP 9

ASAHI SUPER DRY 9

JAMES SQUIRE 150 LASHES 9

PERONI AZZURRO 9.5

CORONA 9.5

PURE BLONDE ORGANIC APPLE CIDER 9.5

MATSO'S GINGER BEER 9.5

SPIRITS / LIQUEURS

Bundaberg rum, Jack daniels
Absolut vodka, Grey goose vodka
Wild turkey
Canadian club, Captain morgan
Bombay sapphire gin, Green ant gin
Chivas regal
Bacardi
Amaretto, Kahlua, Frangelico
mixers
soda lime, tonic, cranberry fizz, lemonade, coke,
blood orange, ginger ale

SPARKLING / WHITES

FORTY TWO DEGREES SOUTH SPARKLING glass 12 bottle 60
Premier Cuvee NV, Tasmania

THE PASS glass 10 bottle 52
Sauvignon Blanc, NZ

BIRD IN HAND glass 12 bottle 62
Sauvignon Blanc, SA

MAD FISH glass 11 bottle 55
Chardonnay, WA

HENSCHKE SASS THE TAILOR glass 12 bottle 62
Pinot Gris

RIESLINGFREAK NO 3 glass 12 bottle 62
Clare Valley, SA

JERICHO glass 12 bottle 62
Fiano, Adelaide Hills

RED WINES

TURKEY FLAT ROSE glass 12 bottle 62
Barossa Valley

LITTLE YERING glass 11 bottle 55
Pinot Noir, SA

FIRST DROP MOTHERS MILK glass 12 bottle 62
Shiraz, SA

LA BELLE MERE glass 12 bottle 62
Charles Melton, GSM

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The Foreshore holds a restaurant licence where all alcohol must be purchased ancillary to a meal and eaten by the patron on the licensed premises.