

# the vintage café

Available 12pm to 3pm Daily

## Entree

Ciabatta with olives, balsamic and local olive oil  
\$8

Soup of the day  
\$12

Seared tuna with daikon and watercress rice paper rolls, lime dipping sauce  
\$14

Nine Port Stephens oysters natural with lemon  
\$21

## Salads

Caesar salad of cos lettuce, pancetta, parmesan and sour dough crostini  
\$17

Salad of roasted beets, pumpkin and rocket with baked ricotta and honey lavender dressing  
\$17

Salad of chicken with avocado, crispy bacon, shallots, capsicum, cherry tomato with a red wine and avocado oil dressing  
\$18

Salad of warm grilled lamb with Quinoa tabbouli, hommus, raisin and pine  
\$18

## Mains

Grilled salmon and ramen noodles in a miso broth with Asian greens and wakame seaweed  
\$25

Terra Rossa sirloin steak with steamed broccolini, sauté wild mushrooms and roast tomato with jus  
\$32

Risotto of asparagus and zucchini blossoms with local feta and mint  
\$24

Sri Lankan chicken curry with pandan steamed rice, coconut chutney and condiments  
\$24

## Dessert

Vanilla Crème brûlée with seasonal fruit compote  
\$12

Bitter chocolate mousse with chocolate sorbet and peanut caramel  
\$12

Fresh grilled figs with honey and yoghurt parfait  
\$12

Cheese plate with dates, quince and lavosh  
\$14