

Third Place Café

Lunch 7.30am – 2.30pm

12.50 Soup of the Day

Made fresh on the premises & served with toasted ciabatta & butter

21.50 Moroccan Chicken Salad (GF) (DF)

Tender strips of corn fed chicken coated in a Moroccan seasoning, seared & served on a green salad with toasted cashews, sweet chilli & aioli dressing

17.50 Fresh Fish of the Day with Salad (DF)

Fresh fish fillets pan fried & served with a mango salsa & a fresh garden salad

19.50 Third Place Steak Sandwich & Fries (DF)

150gm prime sirloin beef steak cooked medium, inside grilled focaccia bread with lettuce, tomato, cucumber, caramelised onions & topped with a beetroot relish & aioli dressing

21.50 Middle Eastern Spring Lamb Platter

Spiced seared spring lamb strips accompanied with toasted pita bread, crispy falafels, hummus, mint yoghurt, shredded lettuce & kasundi relish

19.50 Fish & Chips (DF)

Fresh fish fillets coated in a crispy soda water batter with crunchy hot chips, fresh garden salad & our homemade tartare sauce (½ portion \$13.50)

23.50 Salmon Steaks (DF)

Thai infused grilled salmon steak with a coconut basmati rice, lemon hollandaise sauce & a fresh cucumber, radish, pickled ginger & edamame bean salad

19.50 Prawn Salad (GF) (DF)

Pan fried Thai chilli prawn salad with mesculin lettuce & vermicelli, topped with roasted peanuts & a coriander & lime dressing

17.50 Beef Burger

Toasted sesame seed bun with a beef pattie, lettuce, tomato, camembert, aioli, relish & fries

15.00 BLT

Bacon, lettuce & tomato with aioli dressing, toasted focaccia bread & fries

18.50 BLAT

Bacon, lettuce, avocado & tomato with aioli dressing, toasted focaccia bread & fries

16.50 BELT

Bacon, egg, lettuce & tomato with aioli dressing, toasted focaccia bread & fries

5.50 Toasted Sandwich Ham & cheese

7.50 Kids Menu

Chicken nuggets (4) & fries

Baked beans on toast (V)

Mini hot dogs (3) & fries

Fresh fruit salad small (V) (GF)

Hot Chips (v) with tomato sauce or aioli small \$5.50 large \$9.50

Hot Wedges (v) with sour cream small \$6.50 large \$10.50

(GF) Gluten Free

(V) Vegetarian

(DF) Dairy Free

Third Place Café

All day breakfast 7.30am – 2.30pm

- 13.50 **Muesli & Fresh Fruit (V)**
Homemade toasted granola muesli served with fresh fruit, milk & natural yoghurt
- 21.50 **Third Place BIG ONE**
Toasted ciabatta, 2 kransky sausages, potato hash, grilled vine ripened tomatoes, streaky bacon, roasted portabello mushroom, caramelised onion jam & 2 eggs (poached, scrambled or fried)
- 13.50 **Eggs 'Bene' (V)**
Toasted ciabatta topped with wilted spinach, 2 poached eggs & hollandaise sauce
Smoked salmon extra \$7.50 Bacon, ham or avocado extra \$3.50
- 17.50 **Creamy Mushrooms on Toast (V)**
Mushrooms sautéed with onion, served in a creamy white wine sauce on toasted ciabatta with oven roasted vine ripened tomatoes & a roasted portobello mushroom
Bacon or kransky sausages extra \$3.50
- 15.50 **Potato Hash Stack (V) (GF)**
Homemade crispy potato & parmesan hash cakes towered with avocado & served with grilled tomatoes, tomato salsa & salad greens
Smoked salmon extra \$7.50 Bacon extra \$3.50
- 17.50 **Roasted Kumara Mumble Jumble**
Roasted sweet potato combined with fried tomatoes, caramelised onions & chorizo sausage, topped with a poached egg & hollandaise sauce
- 16.50 **French Toast (V)**
3 pieces of french stick dipped in an egg & cinnamon mix, fried then dusted with a cinnamon sugar & served with an apple compote, maple syrup & whipped cream
- 16.50 **Vanilla Pancakes**
2 american style pancakes with 2 rashers of bacon, fresh banana, maple syrup & whipped cream
(½ portion \$10.50)
- 15.00 **Lite Breakfast**
Wholemeal toast served with a poached egg, potato rosti, kransky sausage & fresh seasonal fruit
- 7.50 **Eggs on Toast (V)**
Toasted ciabatta served with your choice of 2 eggs (poached, scrambled or fried)
- 7.50 **Ciabatta Toast & Spreads (V)**
3 pieces of toasted ciabatta with butter & 2 jams
- 3.50 **Extras**
- | | | |
|---------------------------|------------------------|----------------------------------------|
| Kransky sausages (2) (GF) | Creamy mushrooms | Eggs (2) (poached, scrambled or fried) |
| Potato rostis (2) (GF) | Sautéed mushrooms | Gluten free bread or toast (2) |
| Hash browns (2) | Fresh tomato large (1) | Ciabatta toast (2) |
| Streaky bacon (2) | Roasted tomatoes (2) | Baked beans |
| Avocado quarter | Smoked salmon \$7.50 | Spinach |

Third Place Café

Coffee & Tea Menu

| | | | |
|-----------------------------|----------------------|-------------------------------------------------------------|------------------------------------|
| espresso | 4.00 | tea tonic organic | 4.00 |
| long black | 4.00 | • english breakfast • well being (spearmint) • warm & spicy | • earl grey • berry-green • green |
| americano | 4.00 | decaf | 1.00 |
| macchiato | 4.00 | syrup | 1.00 |
| flat white | reg 4.00 lge 5.00 | • vanilla • caramel • hazelnut • butterscotch | |
| cappuccino | reg 4.00 lge 5.00 | milks | 1.00 |
| latte | 5.00 | • almond • coconut • soy | |
| mochaccino | reg 5.00 lge 5.50 | extra shot | 1.00 |
| hot chocolate | reg 4.50 lge 5.00 | kiddies fluffy | 2.00 |
| chai latte (sweet or spicy) | 5.00 | kiddies hot chocolate | 3.50 |
| dirty chai (sweet or spicy) | 6.00 | hot shotts with hot water | 3.50 |
| | | • lemon ginger & honey • blackcurrant & honey | • tahitian lime • cranberry & lime |
| | | gingerbread steamer | 5.00 |

Cold Drinks Menu

| | |
|-------------------------------------------------|------------------------------------|
| iced coffee (dairy based) | 7.50 |
| iced chocolate (dairy based) | 7.50 |
| iced mocha (dairy based) | 7.50 |
| iced frappés (gluten & lactose free) | 6.50 |
| • chocolate • mocha • coffee | |
| milk shakes (dairy based) | sm 4.50 lge 5.50 |
| • chocolate • vanilla • strawberry • lime | |
| fruit smoothies (lactose free) | 7.50 |
| • banana • mixed berry • passionfruit • mango | |
| iced teas | 5.00 |
| • lemon • mango • peach | |
| cold shotts with chilled water | 3.00 |
| cold shotts with lemonade | 5.00 |
| • lemon • ginger & honey • blackcurrant & honey | • tahitian lime • cranberry & lime |

Tasting notes

Full in flavour & body and a dark chocolate taste that has a long lingering finish on the palate. AA7 is complex, sweet with enough brightness so it's not boring. We describe this blend as the soft kick without the pointy toe! As the name suggests we use a base of AA Kenyan beans.