Third Place Café

All day breakfast 7.30am - 2.30pm

13.50 Muesli & Fresh Fruit M

Homemade toasted granola muesli served with fresh fruit, milk & natural yoghurt

21.50 Third Place BIG ONE

Toasted ciabatta, 2 kransky sausages, 2 potato hash, grilled vine ripened tomatoes, streaky bacon, roasted portabello mushroom, caramelised onion jam & 2 eggs (poached, scrambled or fried)

15.50 **Eggs 'Bene'** (v)

Toasted ciabatta topped with wilted spinach, 2 poached eggs & hollandaise sauce Add smoked salmon extra \$7.50, bacon extra \$4.00, avocado or ham extra \$3.00

15.50 Potato Hash Stack (v) (GF)

Homemade crispy potato & parmesan hash cakes towered with avocado & served with grilled tomatoes, tomato salsa & salad greens

Add smoked salmon extra \$7.50, bacon extra \$4.00

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 Add bacon or kransky sausage extra \$4.00

17.50 Roasted Kumara Mumble Jumble (GF)

Roasted sweet potato combined with caramelized onions, fried tomatoes & 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 a berry 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)

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 served with apricot jam, raspberry jam, honey, marmalade, peanut butter or vegemite

Extras

Avocado quarter (GF) \$3.00 Potato rostis (2) (GF) \$3.50 Fresh tomato large (1) (GF) \$3.50 Gluten free bread/ toast (2) \$3.50 Ciabatta bread/ toast (2) \$3.50 Spinach (GF) \$3.50

Streaky bacon (2) **(GF)** \$4.00 Roasted tomato (2) (GF) \$3.50 Hash browns (2) \$3.50 Baked beans \$3.50

Creamy mushrooms (GF) \$4.00 Kransky sausage (2) (GF) \$4.00 Mushrooms sautéed (GF) \$4.00 Eggs (2) poached, scrambled or fried \$4.00 Smoked salmon (GF) \$7.50 Savoury mince (GF) \$9.00

Third Place Café

Lunch 7.30am - 2.30pm

- 14.50 **Soup of the Day** Made fresh on the premises & served with toasted ciabatta & butter
- 16.50 **Seafood Chowder** 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 (½ portion \$15.50)

21.50 Middle Eastern Spring Lamb Salad (GF)

Spiced seared spring lamb strips served warm on a bed of lettuce with roasted beetroot, orange segments, crispy falafels, feta cheese & kasundi relish ($\frac{1}{2}$ portion \$15.50)

19.50 **Prawn Salad** (GF)

Pan fried prawns (9) in a garlic horseradish sumac butter served on mesculin lettuce with parmesan crisps & charred lemon with aioli dressing (½ portion \$13.50)

17.50 Pan Fried Fresh Fish of the Day with Salad (GF)

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

19.50 Fresh Fish & Chips with Salad (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 Steak (GF)

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

19.50 Third Place Steak Sandwich & Fries (DF)

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

17.50 **Beef Burger & Fries**

Beef pattie with lettuce, tomato, camembert, aioli, onion relish & served with fries

18.50 Chicken Burger & Fries

Chicken breast marinated in dijon mustard with bacon, lettuce, tomato, swiss cheese, aioli & served with fries

- 15.00 BLT (DF) Bacon, Lettuce & Tomato with aioli dressing inside toasted focaccia bread with fries
- 17.00 **BELT** (**DF**) Bacon, Egg, Lettuce & Tomato with aioli dressing inside toasted focaccia bread with fries
- 18.50 **BLAT** (DF) Bacon, Lettuce, Avocado & Tomato with aioli dressing inside toasted focaccia bread with fries
 - 5.50 **Toasted Sandwich** Ham & cheese

7.50 Kids Menu Chicken nuggets (4) & fries	Mini hot dogs (3) & fries
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Baked beans on toast (V) Fresh fruit salad small (V) (GF)

Hot Chips served with aioli or tomato sauce small \$5.50 large \$9.50

Hot Wedges served with sour cream small \$6.50 large \$10.50

Kids Menu 7.30am - 2.30pm Kids Granola Muesli (v) 6.50 Homemade toasted granola muesli served with milk & natural yoghurt Small Fresh Fruit salad (V) (GF) 7.50 10.50 Kids Vanilla Pancakes One American style pancake with a rasher of bacon, fresh banana, maple syrup & whipped cream 7.50 Eggs on Ciabatta Toast (V) Toasted Ciabatta served with 2 eggs poached, scrambled or fried 3.50 Extras Kransky sausage (2) (GF) Hash browns (2) (V) Streaky bacon (2) 13.50 Kids Fish & Chips (DF) Fresh Fish Fillet coated in a crispy batter with crunchy hot chips. fresh green salad & tomato sauce 7.50 Chicken nuggets (4) with chips 7.50 Mini Hot dogs (3) and chips Baked beans on Ciabatta Toast (v) 7.50 Toasted Sandwich Ham & cheese 5.50 5.50 Small Hot Chips (v) served with tomato sauce 6.50 Small Hot Wedges (v) served with sour cream Chocolate Sundae 2 scoops of vanilla ice cream 5.50 served with chocolate sauce & whipped cream **Kids Drinks** Small glass of orange juice 2.00 chocolate / banana / strawberry 2.50 Anchor calci yum 250ml Keri sipper bottle 250ml apple / apple & blackcurrant 3.50 chocolate / strawberry / vanilla / lime Small milkshakes 3.50

(V) Vegetarian

(DF) Dairy Free

Third Place Café

(GF) Gluten Free

Hot Drinks Menu

_	Sm	Med	Lge	XLge
Espresso	4.00			
Long Black - Americano	4.00	4.00	4.00	4.00
Macchiato	4.00			
Piccalo	4.50			
Flat white	4.00	4.20	5.50	6.00
Cappuccino	4.00	4.20	5.50	6.00
Latte		4.20	5.50	6.00
Hot Mocha	4.50	4.70	5.80	6.30
White Hot Mocha	4.50	4.70	5.80	6.30
Hot Chocolate	4.00	4.20	5.50	6.00
White Hot Chocolate	4.00	4.20	5.50	6.00
Chai Latte (sweet = spicy)			5.00	5.50
Dirty Chai (sweet = spicy)			6.00	6.50
Gingerbread Steamer			5.00	5.50
Kids Fluffy	2.00			
Extras Coffee Shot = Vanilla = Caramel = Hazelnut = Butterscotch = Decaf				1.00
Milks Soy = Almond = Coconut = Oat				1.00
Tea Total Loose Leaf Teas				4.50
English Breakfast = Earl Grey = Green Tea = Berry Green = Berry Fruit Tea Peppermint = Ginger Kawakawa = Lemon Ginger = Chamomile				
Hot Shots with hot water Lemon Ginger Honey = Tahitian Lime = Blackcurrant & Honey = Cranberry & Lime				4.00

Cold Drinks Menu lced Drinks (Dairy Based) Coffee = Mocha = Chocolate = White Chocolate 7.50

Iced Frappes (GF/DF) Coffee = Mocha = Chocolate = White Chocolate	7.00
Iced Latte	6.00
Iced Americano	5.00
Real Fruit Smoothies (DF) Mixed Berry = Banana = Mango = Passionfruit	7.50
Iced Teas Lemon = Mango = Peach	5.00
Cold Shots with cold water	3.00
Lemon Ginger Honey = Tahitian Lime = Blackcurrant & Honey = Cranberry & Lime	
Cold Shots with sprite	5.00
Lemon Ginger Honey = Tahitian Lime = Blackcurrant & Honey = Cranberry & Lime	
Milkshakes Chocolate = Vanilla = Lime = Strawberry Sm 3.50 Lg	ge 5.50
Thickshakes Chocolate = Vanilla = Lime = Strawberry Sm 4.50 Lg	ge 6.50
Glass of Orange Juice Sm 2.00 Lg	ge 4.00





WINEMAKERS WITH THE PERSONAL TOUCH

WHITE WINE	
Stoney Range Sauvignon BlancDisplaying gooseberry, guava & passionfruit notes, th	
Stoney Range ChardonnayA dry creamy medium bodied wine, full of ripe peachy	
Stoney Range Pinot Gris	Glass 9.80 / Bottle 39.00 peach aromas.
Stoney Range Riesling	
ROSÉ Stoney Range Pinot Noir RoséRipe strawberry fruit characters complement a rich comp	
RED WINE Stoney Range Pinot NoirLuscious aromas of raspberry & black plum. Oak aging	Glass 11.50 / Bottle 46.00 g adds a spicy complexity.
Tea Tree Gully Shiraz Sweet dark fruit notes of plum & blackcurrant, layered	
SPARKLING WINE	
Lindauer Brut Cuvée 200ml The palate is crisp, complex & well balanced, with a fu	
Lindauer Sparkling Sauvignon Blanc Zesty passionfruit & fresh gooseberry flavours, offeri	
Lindauer Sparkling Pinot Gris 200ml Pear flavours with a hint of ginger. An off-dry style wi	