

LONG REEF GOLF CLUB

# Cafe Menu



# Breakfast

## MENU

AVAILABLE UNTIL 11AM

### BREAKFAST

|                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------|----|
| SIMPLY AVO (Ve)                                                                                       | 16 |
| Fresh Cherry Tomatoes, Basil Oil, Lemon, Sourdough                                                    |    |
| CORN & ZUCCHINI FRITTERS (V)(GF)                                                                      | 25 |
| Poached Eggs, Rocket, Tomato & Chilli Chutney, Pesto, Pine Nuts                                       |    |
| LONG REEF BREAKFAST                                                                                   | 30 |
| Eggs any way, Bacon, Sausage, Mushroom, Tomato, House Baked Beans, Hashbrowns, Sourdough              |    |
| EGGS ANY WAY (V)                                                                                      | 16 |
| Eggs any way, Sourdough (Side options below)                                                          |    |
| BENNY BREAKY BUN                                                                                      | 17 |
| Bacon, Fried Egg, Rocket, Tomato & Chilli Chutney, Hollandaise                                        |    |
| BREAKFAST BURGER                                                                                      | 17 |
| Fried Egg, House Made Sausage Patty, American Cheese, Hashbrown, Aioli                                |    |
| EGGS BENEDICT                                                                                         | 24 |
| Choice of Bacon or Smoked Salmon, Hollandaise, Sweet Paprika, Sourdough                               |    |
| VEGGIE STACK (V)                                                                                      | 28 |
| Smashed Avocado, Poached Eggs, Danish Feta, Spinach, Pumpkin Seeds, Pesto, Cherry Tomatoes, Sourdough |    |
| MUSHROOM BRUSCHETTA (V)                                                                               | 22 |
| Sautéed Mushrooms, Danish Feta, Wilted Spinach Truffle Oil, Sourdough                                 |    |
| GRANOLA BOWL (V)                                                                                      | 20 |
| House Granola, Pear & Rhubarb Compote, Coconut Yoghurt, Fresh Berries                                 |    |
| BUTTERMILK PANCAKES (V)                                                                               | 18 |
| Fresh Strawberries, Maple Syrup, Vanilla Ice Cream                                                    |    |
| SIDES                                                                                                 |    |
| Poached Egg                                                                                           | 3  |
| Hash Brown, Spinach, Mushrooms, Bacon, Avocado                                                        | 6  |
| Sautéed Cherry Tomatoes Or Grilled Haloumi                                                            |    |
| Gluten Free Bread Available                                                                           | 3  |

### OPENING HOURS

MON, TUES & THURS: 9:00AM - 3:00PM

WED: 9:00AM - 5:00PM

FRI: 9:00AM - 8:00PM

SAT & SUN: 8:00AM - 5:00PM

### COLD DRINKS

#### MILKSHAKES

|                                           |    |
|-------------------------------------------|----|
| Regular                                   | 8  |
| Mega                                      | 10 |
| Chocolate, Vanilla, Strawberry or Caramel |    |

|                              |    |
|------------------------------|----|
| SMOOTHIES                    | 10 |
| Mango, Banana or Mixed Berry |    |

|                                         |   |
|-----------------------------------------|---|
| ICED DRINKS                             | 9 |
| Iced Coffee, Iced Chocolate, Iced Mocha |   |

|                                         |   |
|-----------------------------------------|---|
| BOTTLED 'NECTAR COLD<br>PRESSED' JUICES | 8 |
| Selection Available at Counter          |   |

### SWEET BREADS

|                                 |   |
|---------------------------------|---|
| BANANA BREAD                    | 7 |
| FRUIT & NUT BREAD               | 7 |
| COCONUT RASPBERRY<br>BREAD (GF) | 8 |

Sunday & Public Holidays incur a 10% Surcharge. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

# Lunch MENU

AVAILABLE FROM 11AM

## STARTERS & SHARING

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| MEZZE PLATE (V)                                                                           | 30 |
| Babaganoush, Beetroot Tzatziki, Hummus,<br>Mixed Olives, Haloumi, Sundried Tomatoes, Pita |    |
| SALT & PEPPER CALAMARI                                                                    | 22 |
| Spiced Sea Salt, Pepper, Aioli                                                            |    |
| COCONUT CRUSTED PRAWNS (8)                                                                | 22 |
| Mango Chilli Dipping Sauce                                                                |    |
| KUMERA CHIPS (V)                                                                          | 12 |
| Sweet Chilli Sauce & Sour Cream                                                           |    |
| CHIPS (Ve)                                                                                | 11 |
| GARLIC BREAD (V)                                                                          | 10 |

## FLATBREADS

|                                                                |    |
|----------------------------------------------------------------|----|
| ROAST PUMPKIN (V)                                              | 23 |
| Caramelised Red Onion, Mozzarella, Rocket,<br>Pine Nuts, Pesto |    |
| PROSCIUTTO                                                     | 23 |
| Pomodoro, Rocket, Buffalo Mozzarella, Basil Oil                |    |
| PERI PERI CHICKEN                                              | 23 |
| Roast Capsicum, Mozzarella, Red Onion, Peri Peri Mayo          |    |
| GARLIC PRAWN                                                   | 25 |
| Cherry Tomatoes, Mozzarella, Chilli Flakes                     |    |

## SALAD BOWLS

|                                                                                                                                                                       |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| HARVEST BOWL (V)(GFO)                                                                                                                                                 | 22 |
| Maple Roasted Pumpkin, Pearl Cous Cous,<br>Pecan Nuts, Mixed Leaves, Green Olives,<br>Danish Feta, Pesto Dressing                                                     |    |
| CRUNCHY BOWL (Ve)(GF)                                                                                                                                                 | 22 |
| Snowpeas, Bean Sprouts, Wombok, Carrot,<br>Edamame, Ginger, Fried Shallots, Soy Vinaigrette                                                                           |    |
| SOBA NOODLE BOWL (Ve)                                                                                                                                                 | 22 |
| Iceberg Lettuce, Wombok, Red Onion, Carrot,<br>Parsley, Mint, Coriander, Edamame, Red Capsicum,<br>Soba Noodles, Bean Sprouts, Cashew Crunch,<br>Miso Sesame Dressing |    |
| ADD YOUR CHOICE OF PROTEIN                                                                                                                                            | 8  |
| Grilled Garlic Prawns, S&P Calamari, Grilled Chicken,<br>Smoked Salmon, Grilled Haloumi, Falafel                                                                      |    |

## MAINS

|                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------|----|
| CHILLED SEAFOOD PLATE (FOR 2)                                                                                  | 70 |
| Oysters, Tiger Prawns, Mussels, Smoked Salmon,<br>Mixed Leaf Salad, Marie Rose Sauce, Lemon,<br>Fresh Baguette |    |
| LOCAL MUSSELS                                                                                                  | 32 |
| White Wine Sauce, Baguette                                                                                     |    |
| BUCKET OF PRAWNS (8)                                                                                           | 32 |
| Fresh Whole Tiger Prawns, Marie Rose Sauce, Lemon                                                              |    |
| 250g RUMP STEAK                                                                                                | 34 |
| Chips, Garden Salad                                                                                            |    |
| Choice of Peppercorn Sauce or Rich Gravy                                                                       |    |
| GOATS CHEESE GNOCCHI (V)                                                                                       | 32 |
| Sundried Tomatoes, Spinach, Sage Leaves, Pine Nuts                                                             |    |
| FISH & CHIPS                                                                                                   | 30 |
| Freshly Beer Battered NZ Hoki Fillet,<br>Chips, Tartare, Lemon                                                 |    |
| LAMB SOUVLAKI                                                                                                  | 30 |
| Marinated Lamb Skewers, Greek Salad, Pita, Chips,<br>Tzatziki                                                  |    |
| PAN FRIED BARRAMUNDI (GFO)                                                                                     | 38 |
| Chat Potatoes, Broccolini, Lemon Butter                                                                        |    |
| CHILLI PRAWN LINGUINE                                                                                          | 36 |
| Prawns, Cherry Tomatoes, Parsley,<br>Rocket, Chilli Oil                                                        |    |
| SOUTHERN FRIED CHICKEN BURGER                                                                                  | 28 |
| Cos Lettuce, Tomato, Red Onion, Peri Peri Mayo,<br>Chips                                                       |    |
| ANGUS BEEF BURGER                                                                                              | 28 |
| Bacon, Pickle, Lettuce, Tomato, American Cheese,<br>Smokey BBQ Sauce, Chips                                    |    |

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| HERB CRUSTED CHICKEN SCHNITZEL                                              | 29 |
| Chips, Rocket & Parmesan Salad, Rich Gravy                                  |    |
| STEAK SANDWICH                                                              | 29 |
| Caramelised Onion, Lettuce, Swiss Cheese, Pickles,<br>Chutney, Aioli, Chips |    |

## KIDS LUNCH MENU

|                            |    |
|----------------------------|----|
| GRILLED CHICKEN SALAD (GF) | 17 |
| FISH & CHIPS               |    |
| CHICKEN TENDERS & CHIPS    |    |
| CHEESE BURGER & CHIPS      |    |

Sunday & Public Holidays incur a 10% Surcharge. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



A low-angle, upward-looking photograph of two palm trees against a clear, light blue sky. The palm fronds are dark green and detailed, with some showing signs of aging or damage. The composition is symmetrical, with the trees framing the central text.

LONG REEF GOLF CLUB