



Miss Lizzies
CAFE RESTAURANT

T A P A S

FROM THE GARDEN

OLIVES & SOURDOUGH \$12

House marinated mixed olives . rustic
toasted sourdough . house dukkah
df v n

HAND ROLLED PIADINA \$10

Oven baked hand rolled flat bread
4 cheese melted . salsa verde v
add prosciutto .. extra \$5

EGGPLANT MILANESA \$16

Marinated eggplant panko crumbed
bocconcini . grana pandano . napoli
fresh oregano v

ARTICHOKE DIP WITH POLENTA CHIPS \$14

Herb infused artichoke hearts . crispy
polenta chips . romesco sauce gf df v n

ARANCINI \$16

Saffron . pea . leek . arborio rice
manchego . salsa de tomate v

CHARRED CORN FRITTS \$16

Charred corn and vegetable fritters . house
tomato and cashew relish gf df v n

FROM THE SEA

ANCHOVETTES \$17

Marinated white anchovies . grilled sourdough
salsa de tomate df

SCALLOP CEVICHE \$18

Scallops . avocado . salsa de tomate . rocket
herb oil . sweet potato crisps gf df

CRISPY FRIED BABY SQUID \$18

Kaffir lime salt . shaved fennel and bitter
greens salad . szechuan and passionfruit
puree . charred lime gf (deep fried)

PULPO \$16

Charred marinated baby octopus . white bean
puree . charred lime . salsa verde gf

SAGANAKI PRAWNS \$20

King prawns . chilli . spanish onion
garlic . cherry tomato . burnt butter
chargrilled sourdough

CRAB DUMPLINGS \$20

Grilled scallops . celeriac puree . micro
sprouts . herb oil gf

SIDES

BRAISED SAFFRON CABBAGE | SHOESTRING FRIES - \$8 EACH

SEASONAL GREENS | POMEGRANATE & FENNEL SALAD | HUMERA CHIPS - \$10 EACH

PADDOCK TO PLATE

CHARCUTERIE \$30

Trio cheeses . sopressa . serano parma
ham . muscateles . wafers . house slaw
marinated mixed olives . toasted nuts
stuffed roast baby bell peppers gfo n

PATATAS BRAVAS \$14

Fried kipfler potatoes . chorizo . spanish
onion . manchego cheese . fresh
marjoram gf (deep fried)

SPICED LAMB SKEWERS \$18

Char-grilled lamb skewers . cucumber
labneh fennel salad gf

FRIED CHICKEN WINGS \$14

Spanish marinated chicken wings
buttermilk . turmeric . paprika . garlic
onion . szechuan . potato starch . sticky
dipping sauce gf (deep fried)

PORK BELLY BITES \$14

Slow cooked pork belly pieces . crispy
crackle . celeriac and parsnip puree
apple gel . sliced pear gf

LAMB DOLMADES \$16

Aromatic lamb mince and rice rolled in
vine leaves . artichoke puree . apricot
relish gf df

T A P A S

Please advise our staff of any dietary requirements
gf - gluten free df - dairy free v - vegetarian o - option n - nuts

L U N C H

200G RUMP STEAK \$18

Served with salad . shoestring fries
choice of sauce - gravy . mushroom
dianne . pepper . add \$3 for garlic sauce

BATTERED HOUSE FISH \$18

Salad . shoestring fries . house tartare & lemon

GRILLED HOUSE FISH \$22

Salad . shoestring fries . house tartare & lemon

CHICKEN SCHNITZEL \$20

Salad . shoestring fries . sauce of choice - gravy
mushroom . dianne . pepper add \$3 for garlic sauce

ZARZUELA \$36

King prawns . scallops . baby octopus . mussels
clams . market fish . chilli . garlic aromatic red
pepper & tomato spanish broth . charred
sourdough gf df

PERSIAN CAULIFLOWER

SHAWARMA \$24

Roasted spiced cauliflower wedge served on
artichoke puree . polenta chips with braised
saffron cabbage . fresh pomegranate . citrus
tahini gf df v n

SEAFOOD & CHORIZO PAELLA \$28

Prawns . baby octopus . fish . black mussels
chorizo . spanish saffron rice .capsicum
side of lemon gf df

ATLANTIC SALMON \$28

White bean and lemon thyme puree . citrus
and fennel salad . asparagus . lemon gel
jerusalem artichokes gf

BLUES BURGER \$18

Milk bun . meat pattie . vintage cheddar
smoked cheddar . oak leaf . pickles . dijon
shoestring fries

CHICKEN SCHNITTY BURGER \$18

Milk bun . chicken schnitzel . cheddar cheese
bacon . oak leaf . tomato . sweet chilli sauce
shoestring fries

BATTERED FISH BURGER \$18

Milk bun . battered fish . oak leaf . spanish
onion . pickles . house tzatziki . shoestring fries

PEAR & FIG SALAD \$20

Oak leaf . dried fig & cranberries . sliced pear
baby spinach . lettuce . shaved radish &
grilled haloumi gf dfo n

PROSCIUTTO add \$6

SCALLOPS add \$10

CHICKEN add \$7

PRAWNS add \$10

BEEF & PUMPKIN SALAD \$23

Sweet soy marinated beef . feta . cherry toms
oak lettuce . cucumber . pesto . sesame seeds

POKE BOWL

Seasoned rice . roast pumpkin . cherry toms
wakame salad . edamame . sesame seeds
korean char siu sauce gfo df n

with CHICKEN gf df .. \$22

with SPICED PORK gf df .. \$22

with ABURI SALMON gf df .. \$24

PASTA OF THE DAY \$18

Ask what our delicious creation is today!

SIDES

BRAISED SAFFRON CABBAGE | SHOESTRING FRIES - \$8 EACH

SEASONAL GREENS | POMEGRANATE & FENNEL SALAD | KUMERA CHIPS - \$10 EACH

CREME BRULEE \$16

Traditional burnished creme brulee . hint of
baileys irish creme . candied orange .
macadamia praline gf n

TARTA DE MANZANA \$16

Warm spanish apple pie . crispy top soft
center . crème anglaise . apple crisps
sour apple gel . house berry compote n

STICKY DATE PUDDING \$16

house made sticky date pudding served
warm . caramalised fig & marscapone
gelato . rich butterscotch sauce

MILLE FEUILLE \$16

Duo of chocolate and white chocolate
mousses . crispy sweet wafers . berry sauce

TIRAMISU \$16

Savoiardi biscuits soaked in kahlua
mascarpone cream . chocolate filigree tuile
raspberry compote

TRIO OF SORBET \$12

Ask whats available gf vegan

PEANUT BUTTER PARFAIT \$14

Scoops of luscious peanut butter parfait
fresh banana . rich butterscotch sauce
chocolate filigree . honeycomb - n gfo no
honeycomb

COOL THING \$16

Chilled creme de cacao . baileys irish cream
layered over ice cream scoop

S W E E T S

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