

All Day Breakfast

Waffleicious

Fresh mix berries, honey comb, marshmallow, chocolate shards,
vanilla ice cream, maple syrup, Chantilly cream\$18.50

House made pancakes (sweet or savoury)

Sweet: marscapone, mix berries, granola, saffron maple syrup\$17.50

Savoury: sautéed portobello mushroom, fetta cheese, bacon.....\$17.50

Balsamic glazed mushroom on rye sourdough

Portobello mushroom, fetta cheese, grilled tomato,
poached egg and balsamic reduction.....\$17.50

Smashed avo on sourdough

Avo, sliced tomato, crumbled fetta, dukkah,
poached eggs and lemon wedge\$18.50

Smoked salmon eggs on croissant

Fresh herbs, grilled tomato, red chilli, spinach.....\$21.00

Bacon and egg roll

Aioli, tomato chutney, cheese.....\$12.00

Add a hash brown.....\$1.00

Avocado bomb

Poached egg, bacon, avocado, spinach, red capsicum and
tomato relish with a side of toast.....\$20.50


Pumpkin, carrot and spinach fritters

(served with bacon or smoked salmon)


Avocado, poached egg and tomato salsa.....\$21.00

15% Surcharge for public holidays

Breakfast (cont)

Eggs benedict on English muffins w hollandaise sauce 

Benny greens: asparagus, spinach, green peas, broccolini	\$17.50
Benny Bacon	\$19.00
Benny Ham	\$17.50
Benny Smoked salmon	\$20.00
Benny medley: (bacon, ham, smoked salmon with greens)	\$25.00


Vegetarian super bowl 

Quinoa, spinach, roast pumpkin, roast eggplant, roast tomato, avo, toasted almond, chickpeas, beetroot hummus, poached eggs	\$19.50
--	---------

Corned beef hash on skillet

Diced corned beef, capsicum, potato, red onion, fresh herbs, fried egg and toast	\$20.50
---	---------

RESTAURANT | FUNCTIONS | CATERING

Top point big break breakfast 

2 bacon, 2 eggs, roast tomato, mushroom, hashbrown, tomato relish, chorizo sausage	\$23.50
---	---------

Top point eggs

2 eggs your way, choice of toast, roast tomato	\$12.00
(GF bread add \$2)	

Sides 

House made hashbrown, mushroom, grilled asparagus, roast tomato, smash avo	\$3.50 ea
Smoked salmon, chorizo, bacon, haloumi	\$4.50 ea

15% Surcharge for public holidays

Lunch

Glazed pork belly bites 

Crispy pork belly, paprika aioli, chips, salad.....\$21.00

Fried calamari 

Fresh herbs, chilli, saffron aioli, chips, salad, lemon wedge.....\$21.00

Southern style chicken wings 

Chips, salad, chefs special sauce\$20.00

Kinkakowa mussel pot 

Seafood broth, white wine, coriander, red chilli, garlic w side of toast....\$21.00

Chicken quesadilla

Chicken breast, onion, capsicum, in tomato sauce, avo, cheese,
 in a grilled tortilla, with sour cream and chips.....\$21.00

Beer battered Fish and chips

Barramundi, mint pea mash, tartare, lemon wedge\$22.50

Grilled barramundi 

Season veg, Chinese Pakchoi, roast capsicum,
 twice cooked chat potato, lemon and herb butter sauce.....\$24.50

Top point bbq pork ribs and wings 



House marinated BBQ ribs, southern style chicken wings,
 sweet corn on cob, chips\$25.50

Seafood pasta (spaghetti)

Prawns, calamari, mussels, fish, fresh herbs, roquette,
 red chilli, w nap sauce\$23.50

15% Surcharge for public holidays

Lunch (cont)

Three ways cooked pumpkin risotto  
Roast butternut pumpkin, Japanese pumpkin puree,
toasted pumpkin seeds, fetta cheese, crispy sage\$21.00

Burgers: all with chips 

THE BEAST \$23.00
Slow cooked beef brisket, tomato, lettuce, paprika aioli, cheese, bacon,

THE ROOSTER \$22.00
Buttermilk fried chicken, tomato, lettuce, bacon, cheese, sriracha

THE VEGETARIAN \$22.00
Pumpkin, carrot spinach patty, avo, lettuce, haloumi,

TOP POINT BURGER..... \$25.00
Brisket, fried chicken, bacon, tomato, lettuce, paprika aioli, cheese

Salad

NICOISE SALAD   \$20.50
Atlantic salmon, Cos lettuce, tomato, green beans, potato, onion,
olives, nicoise dressing

SUPER FOOD SALAD   \$18.50
Quinoa, spinach, roast pumpkin, roast eggplant, roast tomato, avo,
toasted almond, chickpeas, beetroot hommus

COUSCOUS SALAD   \$19.50
choice of Moroccan chicken or grilled haloumi, tomato, cucumber,
roast capsicum, lemon dressing

Share platters for 2

LAND BASED \$38.00

½ kg BBQ ribs, 4 southern style chicken wings, 4 pork belly bites,
chorizo, corn, chips

SEA BASED \$38.00

4 Beer battered barra, salt and pepper squid, 6 mussels, 4 grilled prawn cutlets,
chips, tartare sauce, lemon wedges

Sides

Steamed broccolini, pancetta crumbs, lemon wedge..... \$9.00

Crispy chat potato, lemon and paprika dressing \$10.00

Potato wedges, sour cream, sweet chilli..... \$10.00

Fries with aioli..... \$9.00

Garlic bread..... \$9.00

Steamed season veg, butter and lemon \$9.00

RESTAURANT | FUNCTIONS | CATERING

All Day Sweets

BANANA BREAD WITH BUTTER AND FRESH BERRIES \$10.50

From the Cabinet (check daily)

BISCUITS \$4.50

HOUSE BAKED CAKE SLICES/BROWNIE PLEASE ASK

SCONES..... \$6.50

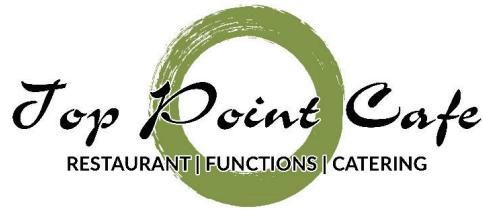
HAM AND CHEESE CROISSANT \$8.50

CHEESE CROISSANT..... \$6.50

QUICHE OF THE DAY \$9.50

MUFFIN OF THE DAY \$5.50

15% Surcharge for public holidays



Kids Breakfast

with a free small glass of orange juice (dine in only)

BACON AND EGG ROLL WITH CHEESE	\$12.00
TOASTED BANANA BREAD WITH BUTTER	\$12.00
FRIED EGG AND BACON WITH TOAST AND TOMATO SAUCE	\$12.00
KIDS PANCAKES WITH MAPLE SYRUP, BERRIES AND VANILLA ICE CREAM	\$13.00
KIDS WAFFLES WITH MAPLE SYRUP, BERRIES AND VANILLA ICE CREAM.....	\$13.00

Top Point Cafe Kids Lunch

with the choice of free ice cream or a free glass of soft drink (dine in only)

KIDS PLAIN SPAGHETTI PASTA WITH OLIVE OIL AND PARMESAN CHEESE	\$14.00
KIDS SPAGHETTI NAPOLITANA WITH PARMESAN CHEESE AND TOMATO SAUCE	\$15.00
FISH AND CHIPS WITH SALAD	\$15.00
BRISKET BURGER WITH CHIPS	\$15.00
CHICKEN BURGER WITH CHIPS	\$15.00
RIBS AND WINGS COMBO WITH CHIPS.....	\$17.00

15% Surcharge for public holidays