

BREAKFAST

HOME MADE GRANOLA 20

Served with Berry Compote and fresh fruit

SMASHED AVOCADO ON TOAST 24

Served with feta cheese, and 2 poached eggs, cherry tomatoes and balsamic glaze

GARLIC MUSHROOMS ON TOAST 24

OMELETTE ON TOAST 26

Choices: Ham & Cheese and Tomatoes
Mushrooms, cheese and onions

EGG ON TOAST 16

All our eggs are free range
Buttered Sourdough or grain toast, or Gluten Free Bread

ADD + \$8 per item

Bacon, Kransky cheese sausage, garlic mushrooms, garlic spinach, grilled tomatoes, halloumi cheese, Avocado

ENGLISH MUFFINS

THE BENEDICT 25

Poached eggs with bacon and hollandaise sauce

THE MONTREAL 27

Poached eggs with smoked salmon and hollandaise sauce

THE FLORENTINE 25

Poached eggs with garlic spinach and hollandaise sauce



CLASSICS

CHICKEN WAFFLES 28

Crispy fried chicken with waffles and mascarpone cream and berry compote
Add Maple Syrup

TRADITIONAL FRENCH TOAST 20

Brioche bread, berry compote, banana, maple syrup
Add Bacon +\$8

FULL VEGETARIAN 28

Grilled halloumi with poached egg, wilted garlic spinach, grilled tomatoes served on toast with hollandaise on the side

FULL GRETA POINT 30

Eggs cooked your way on toast with bacon, herbed hashbrown, grilled tomato and cheese sausage



Greta Point Cafe Restaurant

SET MENU

ENTREES

CHILLI GARLIC PRAWNS	20
FRIED CALAMARI	20
GARLIC BREAD	14
SHARING PLATTER FOR TWO	40

Fried Calamari, prawn twister, fried chicken bites, onion rings and chips

MAINS

FISH AND CHIPS (OR SALAD)	28
Crumbed or battered market fish served with tartar sauce and your choice of salad or chips	
THAI CHICKEN CURRY	28
House made mild curry served with steamed rice	
PREMIUM BEEF SIRLOIN STEAK	31
served with Garden Salad + or chips	
FETTUCCINE MARINARA	28
Italian sauce with prawns, calamari, clams and mussels	
GOURMET BURGERS	31
Lettuce, tomato, cheese, bacon served with fries and aioli	
Your choice of beef chicken falafel fish	



DESSERT

TIRAMISU	14
BASQUE CHEESECAKE	14
Served with berry compote	
APPLE TORTE	14
With Vanilla Ice-cream	



Greta Point Cafe Restaurant



SALADS

CHICKEN AVOCADO SALAD 30

Grilled Chicken Breast with balsamic glaze, served with fresh seasonal salad and garlic bread.

CHILLI GARLIC PRAWNS 30

Served with fresh seasonal salad

GRILLED HALLOUMI SALAD 30

Seasonal salad with grilled halloumi served with hummus and pita bread, balsamic glaze,

MAINS

FISH AND CHIPS (OR SALAD) 30

Crumbed market fish served with tartar sauce and your choice of salad or chips

THAI CHICKEN CURRY 30

House made mild curry served with steamed rice

PREMIUM STEAK AND CHIPS 33

*Served with Garden Salad
+ Add a fried egg*

GOURMET BURGERS 33

*Lettuce, tomato, cheese, bacon
served with fries and aioli
Your choice beef / chicken / fallafel*

LITE MEALS

FRIES BOWL 14

BRUCHETTA 18

Grilled bread with tomato salsa and red onion

FRIED CALAMARI 20

Served with Tartar Sauce



Greta Point Cafe Restaurant

APPETIZERS

FRIES BOWL <i>served with aioli</i>	14
FRIED CALAMARI	20
WEDGES WITH SOUR CREAM AND SWEET CHILLI	18
POLENTA CHIPS	18
ONION RINGS	18

LUNCH

CHILLI GARLIC PRAWNS <i>Served with fresh seasonal salad</i>	30
GRILLED HALLOUMI SALAD <i>Seasonal salad with grilled halloumi served with hummus and pita bread</i>	30
SEAFOOD CHOWDER <i>Served with Garlic Bread</i>	26

MAINS

FISH AND CHIPS (OR SALAD) <i>Crumbed or battered market fish served with aioli and your choice of salad or chips</i>	32
THAI CHICKEN CURRY <i>House made mild curry served with steamed rice</i>	30
BEEF SCHNITZEL <i>Served with Mashed Potato, peas and gravy</i>	30
BANGERS AND MASH <i>Served with Mashed Potato, peas and gravy</i>	30
FREE RANGE FRIED CHICKEN <i>Fried Chicken with Greta Secret Spice Blend, served with Fries and Salad</i>	31

MAINS

The Sailor: <i>Battered fish, Tartare Sauce, Lettuce Served with Chips</i>	33
Jamie Oliver: <i>Beef Patties, bacon, gherkins, cheese, onions, tomato, lettuce, fried egg</i>	33
The Farmer Burger: <i>Grilled chicken, lettuce, cheese, tomato relish, onions, tomatoes, aioli sauce, fried egg</i>	31
The Saint - <i>Vegetarian Burger Mushroom, Halloumi, Lettuce, Tomato Relish</i>	31



ITALIAN NIGHT

WELCOME DRINKS

APERITIF MIMOSA

Sparkling prosecco with juice

14

ENTREE

ITALIAN ANTIPASTO

51

Min 2 person

Prosciutto, Italian salami, marinated olives,
bread sticks, fresh focaccia, camembert,
gorgonzola

MAINS

FETTUCCINE MARINARA

30

Served with prawns, clams, mussels, calamari

BEEF LASAGNA

30

Served with mixed salad

CREAMY FETTUCCINE CARBONARA

30

BEEF RAGU

34

With fresh pappardelle pasta

CHICKEN PARMIGIANA

31

Served with roasted potatoes

SICILIAN BAKED FISH OF THE DAY

31

Served with mixed salad or roasted potatoes

DESSERTS

ITALIAN TIRAMISU

14

SICILIAN CANNOLI

10

With fresh ricotta and chocolate chips





Greta Point Cafe Restaurant



SPARKLING

	Glass	Bottle
DANIEL LE BRUN New Zealand Méthode Traditionnelle crafted from 100% Marlborough fruit	15.5	63
BORGIO SAN LEO BRUT Prosecco Pleasantly fruity and with good aromatic intensity, recalls wisteria flowers and apple	15	50

WHITE

	Glass	Bottle
THE NED Pinot Gris - bright, fresh, ripe loquat, pear, honeysuckle and a hint of pomegranate backed by refreshing acidity.	13	60
SCORPIUS Sauvignon Blanc - Aromas of lemongrass and pink grapefruit, dry on the palate	13	48

RED

	Glass	Bottle
DIGGERS LAW Pinot Noir - concentrated and fruit forward core of fresh cherries and blackcurrants with warm vanilla oak and silky fine tannins	15	59
SENSI CHIANTI Ruby red in color, it has good body and an intense and persistent aroma with hints of cherry and spices	15	59
PENFOLDS Shiraz - Lively mocha, chocolate, espresso flavours.	14	59
RIVER RETREAT Shiraz - Rich red with hints of dark plum and chocolate on the nose	13	55
YALUMBA Merlot - richly ripe and instantly appealing with blackcurrant, blueberry, mixed spice, almond and floral aromas	13	55

ROSE

	Glass	Bottle
DASHWOOD Blush pink rosé with aromas of strawberry, melon and hibiscus florals	13	46

DESSERT

	Glass	Bottle
DE BORTOLI NOBLE Citrus and honeyed stone fruits with vanilla bean accentuation from the French oak	16	46

COLD BEERS

PANHEAD APA - 330ML	13
STELLA ARTOS - 330ML	11
MACS GOLD - 330 ML	11
CORONA - 355ML	13
HEINEKEN - 330ML	11



Greta Point Cafe Restaurant

HOT DRINKS

	Reg	Mug	Bowl
LONG BLACK	5.5		
SHORT BLACK	5.0		
AMERICANO	5.5	6.5	
LATTE	6.5	7.5	8.5
CAPPUCCINO	6.5	7.5	8.5
FLAT WHITE	6.5	7.5	8.5
CHAI LATTE	6.5	7.5	8.5
DIRTY CHAI	6.5	7.5	8.5
HOT CHOCOLATE	6.0	7.5	8.5
MOCHACCINO	7.0	7.5	8.5
KIDS FLUFFY HOT CHOCOLATE	4.0		
Extra Shots Caramel, Hazelnut, Vanilla	2.0		
Alternative Milks Soy, Coconut, Oat	2.0		
HONEY, LEMON, GINGER DRINK	6.0		
HOT BLACKCURRANT	6.0		
LOOSE LEAF TEA	6.0		
English Breakfast, Earl Grey, Jasmine, Peppermint, Berry, Chai, Tokyo Lime, Chamomile, Green			



SHAKES

MILKSHAKES	9.0
THICKSHAKE	10

Chocolate | Caramel | Banana | Raspberry | Vanilla | Lime

ICED DRINKS

ICED COFFEE	10
ICED MOCHA	10
ICED CHOCOLATE	10

Comes with Ice-cream and Whipped Cream

	Short	Tall
ICED LATTE on ice, with milk	7.0	8.0
SPIDER		8.0

With your choice of soda

COLD DRINKS

KOMBUCHA	7.0
BUNDABERG GINGER BEER	7.0
LEMON LIME AND BITTERS	7.0
BOTTLED STILL SPARKING WATER	7.0
COKE COKE NO SUGAR LEMONADE	7.0

SMOOTHIES

BANANA MIXED BERRY SPIRULINA (df)	10
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