

DINNER

5PM - LATE

SMALL PLATES

Chilli Garlic Prawns Creamy Chilli Garlic Sauce & Sourdough (DF) (CSO) 32	Duck Fat Potatoes Chilli & Lime Aioli (DF) 18
Grilled Zucchini Halloumi, Yoghurt & Fresh Herbs (V) (DF) (CS) 24	Roast Broccoli Cashew Nut Butter, Almonds, Eschalots & Shaved Parmesan (VGO) (V) (GF) (DF) 24

LARGE PLATES

Crispy Pork Belly Fried Greens, Honey & Ginger Jus (DF) 42	Roasted Lamb Rump Cauliflower Purée, Tomato, Green Beans & Port Wine Jus (DF) (CS) 45
Pan-Seared Sesame Crusted Salmon Fillet Broccoli & Lemon Beurre Blanc (CS) 42	

WOODFIRE FLATBREAD PIZZAS

72HRS HAND STRETCHED DOUGH

Housemade Woodfired Cheesy Garlic Bread (V) 14	Meat Lovers 29 Ham, Bacon, Salami, BBQ Sauce
Margy 19 Mozzarella & Basil (V) (VGO)	Truffle Potato & Caramelised Onion 35 Mozzarella, Pork & Fennel Sausage, Sliced Potato, Caramelised Onion, Rosemary, Parmesan Cheese & Truffle Oil
Buffalina 23 Topped with Truss Cherry Tomato, Fresh Basil, Garlic Confit & Buffalo Mozzarella (V) (VGO)	Capricciosa 28 Tomato & Mozzarella Base, Mushrooms, Marinated Artichokes, Ham, Kalamata Olives & Basil
Mushroom Fungi 27 Braised Field Mushroom with Crumbled Feta, topped with Truffle Oil & Crispy Kale Chips (V) (VGO)	Garlic & Chilli Prawns 29 Mozzarella, Grilled Prawns, Garlic, Chilli & Confit Tomato
Prosciutto & Rocket 32 Mozzarella, Fresh Prosciutto, Rocket & Parmesan	

Add Ons

Bacon 5 | Pitted Olive 5 | Caramelised Onion 5 | Kale Chips 5 | Potato 5 | Ham 5 | Salami 5
Prosciutto 8 | Mushroom 5 | Gluten Free Base 5 | Extra Mozzarella 4 | Prawns 8 | Basil 3

SWEETS

Chocolate Hazelnut Mousse Raspberry Coulis, Hazelnuts & Fresh Berries (V) (CS) 16

Affogato Frangelico, Double Espresso & Vanilla Bean Ice Cream (V) 16

Chef's Daily Sweets Ask our friendly staff

Cade KITCHEN & BAR



(V) Vegan (VGO) Vegan Option (V) Vegetarian (VO) Vegetarian Option (DF) Dairy Free (DFO) Dairy Free Option (CSO) Coeliac Safe Option (CS) Coeliac Safe

PLEASE NOTE: 15% surcharge on Public Holidays