

DINNER

5PM - LATE

SMALL PLATES

Chilli Garlic Prawns 32 Creamy Chilli Garlic Sauce & Sourdough (DF) (CSO)	Roast Broccoli 24 Cashew Nut Butter, Almonds, Eschalots & Shaved Parmesan (VGO) (V) (GF) (DF)
Risotto 29 Crab & Lemon (V)	Beetroot Salad 24 Meredith Dairy Goat's Cheese, Artichoke Hearts, Candied Walnuts & House Vinaigrette (V) (VGO) (DF) (V)
Grilled Zucchini 24 Halloumi, Yoghurt & Fresh Herbs (V) (DF) (V)	
Duck Fat Potatoes 18 Chilli & Lime Aioli (V) (DF)	

LARGE PLATES

Scotch Fillet Beef 300g 60 Duck Fat Potatoes, Green Beans & Pink Peppercorn Sauce (DF) (V)	Pan-Seared Sesame Crusted Salmon Fillet 42 Broccoli & Lemon Beurre Blanc (V)
Crispy Pork Belly 42 Fried Greens, Honey & Ginger Jus (V)	

WOODFIRE FLATBREAD PIZZAS

72HRS HAND STRETCHED DOUGH

Buffalina 23 Topped with Truss Cherry Tomato, Fresh Basil, Garlic Confit & Buffalo Mozzarella (V) (VGO)	Truffle Potato & Caramelised Onion 35 Mozzarella, Pork & Fennel Sausage, Sliced Potato, Caramelised Onion, Rosemary, Parmesan Cheese & Truffle Oil
Mushroom Fungi 27 Braised Field Mushroom with Rosemary, Crumbled Feta, topped with Truffle Oil & Crispy Kale Chips (V) (VGO)	Capricciosa 28 Tomato & Mozzarella Base, Mushrooms, Marinated Artichokes, Ham, Kalamata Olives & Basil
Prosciutto & Rocket 32 Mozzarella, Fresh Prosciutto, Rocket & Parmesan	Garlic & Chilli Prawns 29 Mozzarella, Grilled Prawns, Garlic, Chilli & Confit Tomato
Meat Lovers 29 Ham, Bacon, Salami, BBQ Sauce	Gluten Free Base 5

SWEETS

Chocolate Hazelnut Mousse 16 Raspberry Coulis, Hazelnuts & Fresh Berries (V) (V)	Affogato 16 Frangelico, Double Espresso & Vanilla Bean Ice Cream (V)
Apple Tarte Tartin 19 With Salted Caramel Gelato (V)	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 (V) Coeliac Safe

PLEASE NOTE: 15% surcharge on Public Holidays