

# Athol Hall

CAFE x FUNCTION CENTRE

## Café Menu

### Breakfast

Monday – Friday 10.30-11.30am

Saturday & Sunday 8am – last orders 11.15am

Warm butter croissant with house made Jam and butter	\$8.50
House Baked Scone of the day with accompaniments	\$9.00
Croquet Monsieur – <i>French style toasted ham, gruyere cheese &amp; béchamel sandwich</i>	\$18.50
Freshly baked muffin – See blackboard for today's Flavour	\$
House Made Toasted Muesli with Almonds, Oats and Sesame Seeds served with Yoghurt and Roasted Rhubarb	\$16.00
House made crumpets with grilled buffalo mozzarella, rosemary & honey	\$15.00

### *Weekends only*

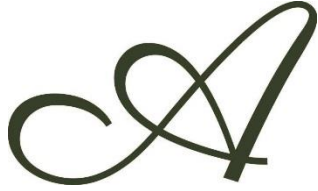
House baked beans, Persian fetta, baked egg and sausage & grilled sourdough (allow 20mins)	\$24.50
Bubble & Squeak with Fried Egg, bacon, Cabbage and Potato	\$19.00
Free Range Eggs Poached, Scrambled or Fried served with Sourdough & chili jam	\$15.00
Chickpea cake sauté mushrooms, spinach & crisp fried chick peas	\$15.00

### Extras

Bacon, Cumberland pork chipolata, Sauté mixed mushrooms	(each) \$5.00
Egg	\$4.00

### Kids

Bacon, eggs & toast	\$10.00
Crumpets, whipped ricotta & berry compote	\$10.00



## Lunch

11.30-3pm Monday – Friday

11.45 – 3pm Saturday & Sunday

### To Start

Salt & pepper calamari, roasted garlic aioli & lemon	\$16.50
Antipasto platter to share prosciutto, soppressa salumi, house grilled vegetables, roasted olives, chorizo, potato & caramelized onion tortilla, 3 cheese arancini, aioli & grissini	\$34.00
Chilled tiger prawns, avocado & wasabi mousse, pickled cucumber, salmon pearls, caramelized lime & crisp fried shallot rings (DF, gf)	\$23.00
Roasted beetroot, buffalo ricotta & marjoram tart with wild rocket & pine nut Salad (v)	\$20.00

### Mains

Athol Burger – ground Angus beef Pattie, caramelized onion, Persian fetta, roast capsicum, rocket pesto & smoky barbeque sauce with French fries	\$25.00
Grilled fish of the day see Blackboard	
Roasted lamb rump, pressed slow cooked lambs shoulder, purple carrot, quinoa, sheep's fetta & jus (gf)	\$33.00
Chick pea gnocchi, sauté mushroom, red capsicum, baby spinach & crisp fried chick peas (vegan, gf)	\$24.00
Casalinga sausage & butternut pumpkin risotto with roasted fennel seed butter & toasted sour dough & herb crumble	\$25.00

### Sides

French fries & aioli	\$8.00
Seasonal green vegetables	\$9.00
Rocket & parmesan salad	\$9.00

### Kids menu

Cheese burger & French fries	\$16.00
3 cheese arancini with roasted tomato sauce (v)	\$15.00
Flash fried baby calamari & chips with aioli & lemon (gf)	\$14.00



## To Finish

Baked Pear & walnut Frangipane tart, candied walnuts,  
butterscotch sauce & vanilla gelato **\$16.00**

Strawberry Vanilla pannacotta, strawberry compote, almond crumble  
& spiced meringue kisses **\$16.00**

See Blackboard for today's special

## Sample Blackboard menu

### *All day specials*

House made Date scone, whipped cream & berry compote **\$9.00**

Freshly baked banana, chocolate & coconut muffin **\$6.00**

### *Lunch specials 11.45am -3.00pm*

220gm Grain fed Beef tenderloin with roasted kifler potatoes,  
black garlic, toasted milk & yoghurt, jus gras (gf) **\$39.00**

*Steak frite* - 200gm GF Riverina sirloin, café de Paris, French fries **\$36.00**

Cone bay Barramundi, eggplant puree, asparagus, green olive  
& almond tapenade (DF, gf) **\$35.00**

Roasted corn fed chicken breast, truffle infused polenta,  
braised peas & bacon, charred romaine, wild mushroom ragout  
& pancetta tuille (gf) **\$32.00**

Orange, yoghurt, poppy seed cake, chocolate & orange curd,  
yoghurt crisps, caramelized milk & yogurt sorbet **\$17.00**