

## BREAKFAST

Mon – Fri: 7.30am to 11.30am  
Sat & Sun: 8.00am to 2.30pm

<b>TOAST</b>	
organic sourdough or spiced walnut & raisin loaf (v) .....	8.1
gluten free fruit bread (g) (v) .....	9.2
served w/ house jams	
<b>'CREAM' GRANOLA (v)</b> .....	16.1
served w/ yoghurt, berry compote & your choice of milk	
<b>BLINTZ (v)</b> .....	19.6
ricotta filled crepes w/ caramelised peach & citrus syrup	
<b>FRENCH TOAST (v)</b> .....	18.4
cinnamon & berry compote served w/ vanilla bean mascarpone or crispy bacon & maple syrup	
<b>FRUIT SALAD (g) (v)</b> .....	17.3
fresh seasonal fruit w/ yoghurt & honey	
<b>WAFFLES (v)</b> .....	18.4
served w/ caramelised toffee apple, maple syrup & vanilla ice cream	
<b>ROSTI (g) (v)</b> .....	20.7
crispy beetroot & sweet potato cake served w/ smoked salmon, cucumber & dill yoghurt	
<b>OMELETTE (g) (v)</b> .....	18.4
w/ double smoked ham, gruyere, semi dried tomato, baby spinach & chilli jam	
<b>VEGETARIAN OMELETTE (g) (v)</b> .....	18.4
w/ baby spinach, cherry tomatoes, olives & persian feta	
<b>CANNELLINI BEANS (g) (v)</b> .....	19.6
home braised in a spicy tomato sugo w/ baby spinach, poached egg on organic sourdough	
<b>EGGS BENEDICT (g) (v)</b>	
free-range poached eggs on sourdough toast w/ hollandaise .....	15
w/ double smoked ham, spinach, smoked salmon, or bacon .....	18.4
<b>FREE-RANGE EGGS (g) (v)</b> .....	13.8
poached, scrambled or fried on sourdough toast w/ your choice of:	
tomato, mushroom, spinach, chat potato, cannellini beans .....	2.3 ea
double smoked ham, bacon, chipolata, smoked salmon .....	3.5 ea
<b>CREAM BIG BREAKFAST (g) (v)</b> .....	21.9
free-range eggs poached, scrambled or fried on toast w/ bacon, chipolata, mushroom, tomato & chat potato	

## DESSERTS

Trio of sorbet or gelato (g) (v) ..... 16.1

From 11.30am

## LIGHT MEALS

<b>TOASTED ORGANIC CIABATTA BREAD (v)</b> .....	8.1	<b>CALAMARI (g)</b> .....	21.9
balsamic olive oil or garlic & rosemary		lightly spiced on a green papaya salad w/ mango relish	
<b>DIPS (v)</b> .....	12.7	<b>SALMON SALAD (g)</b> .....	24.2
trio of house-made dips w/ char grilled pita bread		poached atlantic salmon tossed w/ snowpeas, roquette, cherry tomatoes & sicilian green olives	
<b>OYSTERS (g)</b> .....	17.3/32.2	<b>KING PRAWNS (g)</b> .....	26.5
served natural or w/ dressing of the house		tossed through garlic & chilli served w/ a wild rice pilaf	
<b>SOUP (g) (v)</b> .....	12.7	<b>BUG &amp; SOFT SHELL CRAB (g)</b> .....	27.6
soup of the day served w/ toasted ciabatta		pan fried in xo chilli sauce tossed through a salad of green papaya, snow pea sprouts, snake beans & picked asian herbs	
<b>CAESAR SALAD (g) (v)</b> .....	18.4	<b>PAN SEARED SCALLOPS (g)</b> .....	26.5
crispy pancetta, bacon, anchovies, cos lettuce, croutons, poached egg & shaved parmesan		set on a cauliflower puree w/ basil oil & micro herbs	
w/ chicken .....	20.7		
<b>HALOUMI SALAD (g) (v)</b> .....	20.7		
oven roast vegetables, grilled haloumi, roquette, persian feta w/ an aged balsamic reduction			
<b>CHICKEN BURGER (g)</b> .....	20.7		
w/ bacon, roquette, avocado salsa, chipotle aioli served w/ fries			
<b>WAYGU BEEF BURGER (g)</b> .....	21.9		
premium beef pattie, buffalo mozzarella, tomato, roquette, smoked paprika & red pepper relish served w/ fries			
<b>BELTA (g) (v)</b> .....	20.7		
crispy bacon, avocado, egg, cos lettuce & roma tomatoes on toasted sourdough w/ aioli served w/ shoestring fries			
<b>FALAFAL BURGER (g) (v)</b> .....	20.7		
chickpea & pistachio pattie w/ tahini yoghurt, pickled cucumber, tomato & cos served w/ fries			
<b>YUK SUNG (g)</b> .....	20.7		
cream's twist on san choy bau - wok fried chicken w/ hoy sin, sage & pine nuts served on cos lettuce w/ crispy rice noodles			

## SIDES

Steamed greens w/ toasted almonds (g) (v) .....	11.5
Mixed salad greens w/ shaved radish & balsamic vinaigrette (g) (v) .....	11.5
Roquette, pear & pecorino w/ a lemon dressing (g) (v) .....	12.7
Shoestring or beer battered fries w/ aioli (v) .....	13.8

## MAINS

<b>VEAL SKEWERS (g)</b> .....	27.6	<b>SPAGHETTI AGLIO (v)</b> .....	31.1
tender veal marinated in lemon & oregano on grilled pita w/ shredded salad & spiced tahini dressing		king prawns, cherry tomatoes, garlic, olive oil & chilli	
<b>FISH &amp; CHIPS</b> .....	25.3	<b>CHIMMICHUNGA</b> .....	27.6
beer battered flathead fillets w/ salad greens, tartare & shoestring fries		tandoori chicken, bacon, mushroom, mozzarella cheese & chipotle chilli, wrapped in a flour tortilla, lightly fried & served w/ ranch dressing	
<b>STIR FRY (g) (v)</b> .....	27.6	<b>CURRY (g)</b> .....	31.1
rice noodles tossed w/ chicken, prawns, almonds & basil in a spicy chilli sauce		spiced cardamom & mango chicken w/ toasted almonds steamed basmati & house made fruit naan	
<b>CHICKEN RISOTTO (g) (v)</b> .....	28.8	<b>LAMB SHANKS (g)</b> .....	38
w/ mushrooms, green peas & asparagus spears finished w/ mascarpone		slow braised in olive oil, white wine & oregano w/ roast lemon potatoes & tzatziki	
<b>DUCK RISOTTO (g)</b> .....	27.6	<b>DUCK CONFIT (g)</b> .....	39.1
braised in master stock w/ shallots, chilli, choy sum & portobello mushrooms		eastern spiced maryland on a sweet potato rosti, gingered greens & blueberry reduction	
<b>JAMBALAYA (g)</b> .....	29.9	<b>EYE FILLET (g)</b> .....	41.4
new orleans inspired rice dish w/ prawns, fish, calamari, mussels, chorizo, tomato & chilli		char grilled premium beef on carrot puree w/ thyme potato galette, buttered beans & marsala jus	
<b>PENNE (v)</b> .....	26.5		
tube pasta w/ spring roasted vegetables in a napoli sauce w/ a touch of cream			

(g) denotes gluten free version available on request. (v) denotes vegetarian option available on request | PH

## WINE

		
<b>SPARKLING</b>		
Taltarni T Series Brut <i>Pyrenees VIC</i>	10.4	48.3
Patrizi Moscato d'Asti <i>Piedmont Italy</i>	11	50.6
Pelorus NV <i>Marlborough NZ</i>	13.8	67
Veuve Clicquot NV <i>Reims FR</i>	-	148.4
Peter Rumbal Sparkling Shiraz <i>Coonawarra SA</i>	-	59.8
<b>WHITE</b>		
Sandalford Verdelho <i>Margaret River WA</i>	10.4	48.3
Lake George Riesling <i>Canberra District ACT</i>	11	50.6
Tim Adams Riesling <i>Clare Valley SA</i>	10.4	48.3
Angullong Sauvignon Blanc <i>Orange NSW</i>	11	50.6
The Pass Sauvignon Blanc <i>Marlborough NZ</i>	9.8	44.9
Dog Point Sauvignon Blanc <i>Marlborough NZ</i>	13.8	66.7
Cape Mentelle Sauvignon Blanc Semillon <i>Margaret River WA</i>	11.5	52.9
Hesketh Pinot Gris <i>Adelaide Hills SA</i>	9.8	44.9
Forty Two Degrees South Pinot Grigio <i>Frogmore Creek TAS</i>	11.5	52.9
Cloudy Bay Chardonnay <i>Marlborough NZ</i>	13.2	64.4
Bridgewater Mill Chardonnay <i>Adelaide Hills SA</i>	10.9	50.6
<b>RED</b>		
Nick O'Leary Rose <i>Canberra District ACT</i>	10.4	48.3
Innocent Bystander Pinot Noir <i>Yarra Valley VIC</i>	11.5	52.9
Stonier Pinot Noir Mornington <i>Peninsula VIC</i>	-	66.7
Martinborough Vineyard 'Te Tera' Pinot Noir <i>Martinborough NZ</i>	13.8	66.7
Phillip Shaw 'The Conductor' Merlot <i>Orange NSW</i>	10.9	50.6
Pikes 'Dogwalk' Cabernet Merlot <i>Clare Valley SA</i>	10.4	48.3
Petaluma 'Hundred Line' Cabernet Sauvignon <i>Coonawarra SA</i>	12.6	59.8
Cullen Cabernet Sauvignon Merlot <i>Margaret River WA</i>	-	66.7
Mr Riggs 'Yacca Paddock' Tempranillo <i>McLaren Vale SA</i>	10.9	50.6
Coriole Sangiovese <i>McLaren Vale SA</i>	11.5	52.9
Dutschke Shiraz Barossa <i>Valley SA</i>	10.4	48.3
Collector Marked Tree Shiraz <i>Canberra District ACT</i>	11.5	52.9
Henschke 'Henrys Seven' Shiraz Blend <i>Eden Valley SA</i>	13.2	64.4
Ravensworth Shiraz Vignier <i>Murrumbateman NSW</i>	12.1	55.2
<b>DESSERT</b>		
Margan Botrytis Semillon 375mL <i>Hunter Valley NSW</i>	13.8	67
Penfolds Grandfather <i>Barossa Valley SA</i>	25.3	-
Grant Burge 10 yr Old Muscat <i>Barossa Vale SA</i>	13.2	64.4
Small Acres Cyder 375ml <i>Orange NSW</i>	10.9	50.6

Cream Cafe Bar welcomes BYO for bottled wine only. Corkage - \$4.5 per person. Cakeage - \$2.5 per person. At Cream we do not split bills. Only one transaction & invoice per table. A minimum \$10 for card transactions applies. All prices are GST inclusive. Surcharge applies on Sundays & Public Holidays.

\$2 card fee applies on all credit card transactions.

## CAFE

ESPRESSO		4
MACHIATTO		4
RISTRETTO		4
VIENNA		5.2
AFFOGATO		6.3
	cup	mug
CAPPUCCINO	4.0	5.2
LATTE	4.0	5.2
FLAT WHITE	4.0	5.2
MOCHA	4.6	5.8
CHAI LATTE	5.1	6.2
<b>BELGIAN HOT CHOCOLATE</b>		
Milk	4.6	5.8
Dark	4.6	5.8
White	4.6	5.8
Top Deck	4.6	5.8
Chocolate Overdose	4.6	5.8
Ground Decaf	0.6 more	
Soy	0.6 more	
Double Shot	0.6 more	
Flavour — vanilla, hazelnut, caramel or irish cream	1.2 more	
<b>LIQUEUR COFFEE</b>		9.8
irish, jamaican, mexican, roman or frangelico		
<b>CREAM AFFOGATO</b>		9.8
espresso coffee, creme caramel gelato, hazelnut praline		
add your favourite liqueur	13.8	
<b>LIQUEUR AFFOGATO</b>		10.4
coffee, ice cream & your favourite liqueur		
<b>TEA</b>		5.5
a large variety of blends by 'tea drop'		
english breakfast, lavender grey, honeydew green, cleopatra champagne, fruits of eden, malabar chai, moroccan mint or lemongrass & ginger		

## COLD

<b>100% FRESHLY SQUEEZED JUICES</b>	8.1
choose your fresh fruit combination orange, apple, pineapple, watermelon, carrot, celery, passionfruit, ginger or mint	
<b>BOTTLED JUICES</b>	6.3
tomato, cranberry or grapefruit	
<b>FRESH FRUIT FRAPPES</b>	9.2
Mango Magic — mango, banana, mango nectar & coconut milk	
Berry Bomb — strawberry, raspberry & apple blended w/ lime sorbet	
Tropical Sunset — guava nectar, passionfruit, mango, banana & pineapple	
<b>COLD DRINKS</b>	
San Pelligrino Sparkling 500ml	8.1
San Pelligrino Acqua Panna Still 500ml	8.1
Chinotto, Limonata, Aranciata Rossa	6.3
Lemon Lime Bitters	6.3
Soft Drinks — coke, diet coke, sprite, lift, fanta, tonic or dry ginger	5.8
Bottled — coke zero or coke	6.3
Iced Tea — lemon & lime or peach/mango	6.3
Redbull	6.3
Milk Shakes — chocolate, strawberry, vanilla or caramel	6.9
Thick Shakes — chocolate, strawberry, vanilla or caramel	8.1
Iced — coffee, chocolate or mocha	8.1
Smoothies — strawberry, banana, mixed berry or mango & coconut	8.1

## BEER

TAP	285ML	425ML
Carlton Draught	5.2	6.9
Coopers Pale Ale	5.8	8.1
1842	330ml	9.8
James Squire Golden Ale	5.8	8.1
James Squire Sundown Lager	6.3	8.6
Bulmers Pear Cider	6.3	8.6
<b>BOTTLED</b>		
Boags Light	Australia	6.9
James Boags Premium	Australia	8.1
Crown Lager	Australia	8.1
Monteiths Summer Ale	New Zealand	8.6
Pure Blonde	Australia	8.1
Little Creatures Bright	Australia	8.1
White Rabbit Wheat	Australia	8.1
Corona	Mexico	9.2
Singha	Thailand	9.2
Heineken	Holland	8.6
Peroni	Italy	8.6