

BREAKFAST

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

TOAST	
organic sourdough or spiced walnut & raisin loaf (v)	7
gluten free fruit bread (g) (v)	8
served w/ house jams	
'CREAM' GRANOLA (v)	14
served w/ yoghurt, berry compote & your choice of milk	
BLINTZ (v)	17
ricotta filled crepes w/ caramelised peach & citrus syrup	
FRENCH TOAST (v)	16
cinnamon & berry compote served w/ vanilla bean mascarpone or crispy bacon & maple syrup	
FRUIT SALAD (g) (v)	15
fresh seasonal fruit w/ yoghurt & honey	
WAFFLES (v)	16
served w/ caramelised toffee apple, maple syrup & vanilla ice cream	
ROSTI (g) (v)	18
crispy beetroot & sweet potato cake served w/ smoked salmon, cucumber & dill yoghurt	
OMELETTE (g) (v)	16
w/ double smoked ham, gruyere, semi dried tomato, baby spinach & chilli jam	
VEGETARIAN OMELETTE (g) (v)	16
w/ baby spinach, cherry tomatoes, olives & persian feta	
CANNELLINI BEANS (g) (v)	17
home braised in a spicy tomato sugo w/ baby spinach, poached egg on organic sourdough	
EGGS BENEDICT (g) (v)	
free-range poached eggs on sourdough toast w/ hollandaise	13
w/ double smoked ham, spinach, smoked salmon, or bacon	16
FREE-RANGE EGGS (g) (v)	12
poached, scrambled or fried on sourdough toast w/ your choice of:	
tomato, mushroom, spinach, chat potato, cannellini beans	2 ea
double smoked ham, bacon, chipolata, smoked salmon	3 ea
CREAM BIG BREAKFAST (g) (v)	19
free-range eggs poached, scrambled or fried on toast w/ bacon, chipolata, mushroom, tomato & chat potato	

DESSERTS

Trio of sorbet or gelato (g) (v)	14
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From 11.30am LIGHT MEALS

TOASTED ORGANIC CIABATTA BREAD (v)	7
balsamic olive oil or garlic & rosemary	
DIPS (v)	11
trio of house-made dips w/ char grilled pita bread	
OYSTERS (g)	15/28
served natural or w/ dressing of the house	
SOUP (g) (v)	11
soup of the day served w/ toasted ciabatta	
CAESAR SALAD (g) (v)	16
crispy pancetta, bacon, anchovies, cos lettuce, croutons, poached egg & shaved parmesan	
w/ chicken	18
HALOUMI SALAD (g) (v)	18
oven roast vegetables, grilled haloumi, roquette, persian feta w/ an aged balsamic reduction	
CHICKEN BURGER (g)	18
w/ bacon, roquette, avocado salsa, chipotle aioli served w/ fries	
WAYGU BEEF BURGER (g)	19
premium beef pattie, buffalo mozzarella, tomato, roquette, smoked paprika & red pepper relish served w/ fries	
BELTA (g) (v)	18
crispy bacon, avocado, egg, cos lettuce & roma tomatoes on toasted sourdough w/ aioli served w/ shoestring fries	
FALAFAL BURGER (g) (v)	18
chickpea & pistachio pattie w/ tahini yoghurt, pickled cucumber, tomato & cos served w/ fries	
YUK SUNG (g)	18
cream's twist on san choy bau - wok fried chicken w/ hoy sin, sage & pine nuts served on cos lettuce w/ crispy rice noodles	

CALAMARI (g)	19
lightly spiced on a green papaya salad w/ mango relish	
SALMON SALAD (g)	21
poached atlantic salmon tossed w/ snowpeas, roquette, cherry tomatoes & sicilian green olives	
KING PRAWNS (g)	23
tossed through garlic & chilli served w/ a wild rice pilaf	
BUG & SOFT SHELL CRAB (g)	24
pan fried in xo chilli sauce tossed through a salad of green papaya, snow pea sprouts, snake beans & picked asian herbs	
PAN SEARED SCALLOPS (g)	23
set on a cauliflower puree w/ basil oil & micro herbs	

SIDES

Steamed greens w/ toasted almonds (g) (v)	10
Mixed salad greens w/ shaved radish & balsamic vinaigrette (g) (v)	10
Roquette, pear & pecorino w/ a lemon dressing (g) (v)	11
Shoestring or beer battered fries w/ aioli (v)	12

MAINS

VEAL SKEWERS (g)	24
tender veal marinated in lemon & oregano on grilled pita w/ shredded salad & spiced tahini dressing	
FISH & CHIPS	22
beer battered flathead fillets w/ salad greens, tartare & shoestring fries	
STIR FRY (g) (v)	24
rice noodles tossed w/ chicken, prawns, almonds & basil in a spicy chilli sauce	
CHICKEN RISOTTO (g) (v)	25
w/ mushrooms, green peas & asparagus spears finished w/ mascarpone	
DUCK RISOTTO (g)	24
braised in master stock w/ shallots, chilli, choy sum & portobello mushrooms	
JAMBALAYA (g)	26
new orleans inspired rice dish w/ prawns, fish, calamari, mussels, chorizo, tomato & chilli	
PENNE (v)	23
tube pasta w/ spring roasted vegetables in a napoli sauce w/ a touch of cream	
SPAGHETTI AGLIO (v)	27
king prawns, cherry tomatoes, garlic, olive oil & chilli	
CHIMMICHUNGA	24
tandoori chicken, bacon, mushroom, mozzarella cheese & chipotle chilli, wrapped in a flour tortilla, lightly fried & served w/ ranch dressing	
CURRY (g)	27
spiced cardamom & mango chicken w/ toasted almonds steamed basmati & house made fruit naan	
LAMB SHANKS (g)	33
slow braised in olive oil, white wine & oregano w/ roast lemon potatoes & tzatziki	
DUCK CONFIT (g)	34
eastern spiced maryland on a sweet potato rosti, gingered greens & blueberry reduction	
EYE FILLET (g)	36
char grilled premium beef on carrot puree w/ thyme potato galette, buttered beans & marsala jus	

WINE

		
SPARKLING		
Taltarni T Series Brut <i>Pyrenees VIC</i>	9	42
Patrizi Moscato d'Asti <i>Piedmont Italy</i>	9.5	44
Pelorus NV <i>Marlborough NZ</i>	12	58
Veuve Clicquot NV <i>Reims FR</i>	-	129
Peter Rumbal Sparkling Shiraz <i>Coonawarra SA</i>	-	52

WHITE

Sandalford Verdelho <i>Margaret River WA</i>	9	42
Lake George Riesling <i>Canberra District ACT</i>	9.5	44
Tim Adams Riesling <i>Clare Valley SA</i>	9	42
Angullong Sauvignon Blanc <i>Orange NSW</i>	9.5	44
The Pass Sauvignon Blanc <i>Marlborough NZ</i>	8.5	39
Dog Point Sauvignon Blanc <i>Marlborough NZ</i>	12	58
Cape Mentelle Sauvignon Blanc Semillon <i>Margaret River WA</i>	10	46
Hesketh Pinot Gris <i>Adelaide Hills SA</i>	8.5	39
Forty Two Degrees South Pinot Grigio <i>Frogmore Creek TAS</i>	10	46
Cloudy Bay Chardonnay <i>Marlborough NZ</i>	11.5	56
Bridgewater Mill Chardonnay <i>Adelaide Hills SA</i>	9.5	44

RED

Nick O'Leary Rose <i>Canberra District ACT</i>	9	42
Innocent Bystander Pinot Noir <i>Yarra Valley VIC</i>	10	46
Stonier Pinot Noir Mornington <i>Peninsula VIC</i>	-	58
Martinborough Vineyard 'Te Tera' Pinot Noir <i>Martinborough NZ</i>	12	58
Phillip Shaw 'The Conductor' Merlot <i>Orange NSW</i>	9.5	44
Pikes 'Dogwalk' Cabernet Merlot <i>Clare Valley SA</i>	9	42
Petaluma 'Hundred Line' Cabernet Sauvignon <i>Coonawarra SA</i>	11	52
Cullen Cabernet Sauvignon Merlot <i>Margaret River WA</i>	-	58
Mr Riggs 'Yacca Paddock' Tempranillo <i>McLaren Vale SA</i>	9.5	44
Coriole Sangiovese <i>McLaren Vale SA</i>	10	46
Dutschke Shiraz Barossa <i>Valley SA</i>	9.0	42
Collector Marked Tree Shiraz <i>Canberra District ACT</i>	10	46
Henschke 'Henrys Seven' Shiraz Blend <i>Eden Valley SA</i>	11.5	56
Ravensworth Shiraz Viognier <i>Murrumbateman NSW</i>	10.5	48

DESSERT

Margan Botrytis Semillon 375mL <i>Hunter Valley NSW</i>	12	58
Penfolds Grandfather <i>Barossa Valley SA</i>	22	-
Grant Burge 10 yr Old Muscat <i>Barossa Vale SA</i>	11.5	56
Small Acres Cyder 375ml <i>Orange NSW</i>	9.5	44

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	3.5
MACHIATTO	3.5
RISTRETTO	3.5
VIENNA	4.5
AFFOGATO	5.5

	cup	mug
CAPPUCCINO	3.5	4.5
LATTE	3.5	4.5
FLAT WHITE	3.5	4.5
MOCHA	4.0	5.0
CHAI LATTE	4.4	5.4

BELGIAN HOT CHOCOLATE

Milk	4.0	5.0
Dark	4.0	5.0
White	4.0	5.0
Top Deck	4.0	5.0
Chocolate Overdose	4.0	5.0
Ground Decaf	0.5 more	
Soy	0.5 more	
Double Shot	0.5 more	
Flavour — vanilla, hazelnut, caramel or irish cream	1.0 more	

LIQUEUR COFFEE

irish, jamaican, mexican, roman or frangelico	8.5
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CREAM AFFOGATO

espresso coffee, creme caramel gelato, hazelnut praline	8.5
add your favourite liqueur	12

LIQUEUR AFFOGATO

coffee, ice cream & your favourite liqueur	9
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TEA

a large variety of blends by 'tea drop'	4.8
english breakfast, lavender grey, honeydew green, cleopatra champagne, fruits of eden, malabar chai, moroccan mint or lemongrass & ginger	

COLD

100% FRESHLY SQUEEZED JUICES 7

choose your fresh fruit combination
orange, apple, pineapple, watermelon, carrot, celery, passionfruit, ginger or mint

BOTTLED JUICES 5.5

tomato, cranberry or grapefruit

FRESH FRUIT FRAPPES 8.0

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

COLD DRINKS

San Pelligrino Sparkling 500ml 7.0

San Pelligrino Acqua Panna Still 500ml 7.0

Chinotto, Limonata, Aranciata Rossa 5.5

Lemon Lime Bitters 5.5

Soft Drinks — coke, diet coke, sprite, lift, fanta, tonic or dry ginger 5.0

Bottled — coke zero or coke 5.5

Iced Tea — lemon & lime or peach/mango 5.5

Redbull 5.5

Milk Shakes — chocolate, strawberry, vanilla or caramel 6.0

Thick Shakes — chocolate, strawberry, vanilla or caramel 7.0

Iced — coffee, chocolate or mocha 7.0

Smoothies — strawberry, banana, mixed berry or mango & coconut 7.0

BEER

TAP	285ML	425ML
Carlton Draught	4.5	6.0
Coopers Pale Ale	5.0	7.0
1842	330ml	8.5
James Squire Golden Ale	5.0	7.0
James Squire Sundown Lager	5.5	7.5
Bulmers Pear Cider	5.5	7.5

BOTTLED

Boags Light	Australia	6.0
James Boags Premium	Australia	7.0
Crown Lager	Australia	7.0
Monteiths Summer Ale	New Zealand	7.5
Pure Blonde	Australia	7.0
Little Creatures Bright	Australia	7.0
White Rabbit Wheat	Australia	7.0
Corona	Mexico	8.0
Singha	Thailand	8.0
Heineken	Holland	7.5
Peroni	Italy	7.5