

TAPAS

OLIVES (g) (v) 8.8	chilli marinated queen green & black kalamata
ZUCCHINI & CORN PUFFS (v) 8.8	served w/ mint yoghurt
HALOUMI (g) (v) 9.9	lightly fried w/ capsicum jam
TAPAS CALAMARI (g) 9.9	dusted in aromatic spices w/ mango lime relish
GRAIN FED BEEF SKEWERS (g) 9.9	spanish style w/ smoked paprika & cayenne dressing
PORK BELLY (g) 12.1	honey glazed w/ an apple salsa & chilli balsamic reduction
LAMB RIBS (g) 13.2	moroccan honey glazed w/ light chermoula dressing
QUAIL (g) 12.1	salt & pepper quail w/ chilli chutney
PROSCIUTTO (g) 13.2	imported dry-cured italian ham, shaved & served w/ smoked lake salt, olive oil & toasted ciabatta
TAPAS PLATE FOR 2 (g) (v) 27.5	a selection of olives, fetta, dips, char grilled pita bread, zucchini & corn puffs, beef skewers, calamari, salt & pepper quail

ENTREES

TOASTED ORGANIC CIABATTA BREAD (v) 7.7	balsamic olive oil or garlic & rosemary
DIPS (v) 12.1	trio of house-made dips w/ char grilled pita bread
OYSTERS (g) 16.5/30.8	served natural or w/ dressing of the house
SOUP (g) (v) 12.1	soup of the day served w/ toasted ciabatta
CAESAR SALAD (g) (v) 17.6	crispy pancetta, bacon, anchovies, cos lettuce, croutons, poached egg & shaved parmesan
w/ chicken 19.8	
HALOUMI SALAD (g) (v) 19.8	oven roast vegetables, grilled haloumi, rockette, persian fetta w/ an aged balsamic reduction
YUK SUNG (g) 19.8	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) 20.9	lightly spiced on a green papaya salad w/ mango relish
SALMON SALAD (g) 23.1	poached atlantic salmon tossed w/ snowpeas, rockette, cherry tomatoes & sicilian green olives
KING PRAWNS (g) 25.3	tossed through garlic & chilli served w/ a wild rice pilaf
BUG & SOFT SHELL CRAB (g) 26.4	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) 25.3	set on a cauliflower puree w/ basil oil & micro herbs

From 6:00pm

MAINS

VEAL SKEWERS (g) 26.4	tender veal marinated in lemon & oregano on grilled pita w/ shredded salad & spiced tahini dressing
FISH & CHIPS 24.2	beer battered flathead filets w/ salad greens, tartare & shoestring
STIR FRY (g) (v) 26.4	rice noodles tossed w/ chicken, prawns, almonds & basil in a spicy chilli sauce
CHICKEN RISOTTO (g) (v) 27.5	w/ mushrooms, green peas & asparagus spears finished w/ mascarpone
DUCK RISOTTO (g) 26.4	braised in master stock w/ shallots, chilli, choy sum & portobello mushrooms
JAMBALAYA (g) 28.6	new orleans inspired rice dish w/ prawns, fish, calamari, mussels, chorizo, tomato & chilli
PENNE (v) 25.3	tube pasta w/ spring roasted vegetables in a napoli sauce w/ a touch of cream
SPAGHETTI AGLIO (v) 29.7	king prawns, cherry tomatoes, garlic, olive oil & chilli
CHIMMICHUNGA 26.4	tandoori chicken, bacon, mushroom, mozzarella cheese & chipotle chilli, wrapped in a flour tortilla, lightly fried & served w/ ranch dressing
CURRY (g) 29.7	spiced cardamom & mango chicken w/ toasted almonds steamed basmati & house made fruit naan
LAMB SHANKS (g) 36.3	slow braised in olive oil, white wine & oregano w/ roast lemon potatoes & tzatziki
DUCK CONFIT (g) 37.4	eastern spiced maryland on a sweet potato rosti, gingered greens & blueberry reduction
EYE FILLET (g) 39.6	char grilled premium beef on carrot puree w/ thyme potato galette, buttered beans & marsala jus



SIDES

Steamed greens w/ toasted almonds (g) (v) 11
Mixed salad greens w/ shaved radish & balsamic vinaigrette (g) (v) 11
Roquette, pear & pecorino w/ a lemon dressing (g) (v) 12.1
Shoestring fries w/ aioli (v) 13.2
Beer battered fries w/ aioli (v) 13.2

DESSERTS

Kaffir lime & lemongrass brulee w/ coconut grissini 15.4	Chocolate overdose waffles w/ chocolate ganache, chocolate gelato & fresh strawberries (v) 15.4
Flourless chocolate torte w/ a chocolate cherry glaze pistachio gelato (g) (v) 15.4	Cheese plate served w/ fig carpaccio, muscatels, toasted organic sour dough & water crackers (g) (v) 24.2
Chai Pannacotta w/ citrus salad (g) (v) 15.4	
Trio of sorbet or gelato (g) (v) 15.4	

WINE

		
SPARKLING		
Taltarni T Series Brut <i>Pyrenees VIC</i>	9.9	46.2
Patrizi Moscato d'Asti <i>Piedmont Italy</i>	10.5	48.4
Pelorus NV <i>Marlborough NZ</i>	13.2	64
Veuve Clicquot NV <i>Reims FR</i>	-	142
Peter Rumbal Sparkling Shiraz <i>Coonawarra SA</i>	-	57.2
WHITE		
Sandalford Verdelho <i>Margaret River WA</i>	9.9	46.2
Lake George Riesling <i>Canberra District ACT</i>	10.5	48.4
Tim Adams Riesling <i>Clare Valley SA</i>	9.9	46.2
Angullong Sauvignon Blanc <i>Orange NSW</i>	10.5	48.4
The Pass Sauvignon Blanc <i>Marlborough NZ</i>	9.4	43
Dog Point Sauvignon Blanc <i>Marlborough NZ</i>	13.2	64
Cape Mentelle Sauvignon Blanc Semillon <i>Margaret River WA</i>	11	51
Hesketh Pinot Gris <i>Adelaide Hills SA</i>	9.4	43
Forty Two Degrees South Pinot Grigio <i>Frogmore Creek TAS</i>	11	51
Cloudy Bay Chardonnay <i>Marlborough NZ</i>	12.7	62
Bridgewater Mill Chardonnay <i>Adelaide Hills SA</i>	10.5	48.4
RED		
Nick O'Leary Rose <i>Canberra District ACT</i>	9.9	46.2
Innocent Bystander Pinot Noir <i>Yarra Valley VIC</i>	11	51
Stonier Pinot Noir Mornington <i>Peninsula VIC</i>	-	64
Martinborough Vineyard 'Te Tera' Pinot Noir <i>Martinborough NZ</i>	13.2	64
Phillip Shaw 'The Conductor' Merlot <i>Orange NSW</i>	10.5	48.4
Pikes 'Dogwalk' Cabernet Merlot <i>Clare Valley SA</i>	9.9	46.2
Petaluma 'Hundred Line' Cabernet Sauvignon <i>Coonawarra SA</i>	12.1	57.2
Cullen Cabernet Sauvignon Merlot <i>Margaret River WA</i>	-	64
Mr Riggs 'Yacca Paddock' Tempranillo <i>McLaren Vale SA</i>	10.5	48.4
Coriole Sangiovese <i>McLaren Vale SA</i>	11	51
Dutschke Shiraz Barossa <i>Valley SA</i>	9.9	46.2
Collector Marked Tree Shiraz <i>Canberra District ACT</i>	11	51
Henschke 'Henrys Seven' Shiraz Blend <i>Eden Valley SA</i>	12.7	62
Ravensworth Shiraz Viognier <i>Murrumbateman NSW</i>	11.6	53
DESSERT		
Margan Botrytis Semillon 375mL <i>Hunter Valley NSW</i>	13.2	64
Penfolds Grandfather <i>Barossa Valley SA</i>	24.2	-
Grant Burge 10 yr Old Muscat <i>Barossa Vale SA</i>	12.7	62
Small Acres Cyder 375ml <i>Orange NSW</i>	10.5	48.4

COCKTAILS

PICK ME UP17.6
perfect espresso martini served w/
marsala cream & amaretti biscuit

THE GINGER NINJA17.6
belvedere citrus combined w/ apple
& ginger served in a flute w/
raspberry sorbet

COOL CHANGE16.5
muddled lime, passionfruit & vanilla,
shaken over polish vodka served
martini style garnished w/ fresh mint

WHAT MAMA DON'T KNOW16.5
fresh berries muddled w/ lime, gin,
pear liquor & mint topped w/
cranberry juice served tall

GREEN TIKI17.6
muddled kiwi & lime, charged w/
belvedere vodka & midori. served tall,
w/ honeydew green tea, garnished
w/ fresh mint & kiwi.

PIED PIPER16.5
fresh orange, vanilla & black pepper
muddled w/ beefeater gin &
mandarin napoleon served tall

LEMONGRASS &
ALOE CAIPIROSKA16.5
fresh lime & lemongrass muddled &
shaken w/ polish vodka & aloe vera

TRUE BELIEVER16.5
a perfect sweet & sour mix of lychee,
pink grapefruit & lemon juice
w/ premium polish vodka, served on
the rocks w/ an orange twist

APPLE ELDERFLOWER MOJITO16.5
fresh lime & mint, muddled w/ cuban
white rum, pomme verte, & st germain
elderflower liqueur, capped w/ crushed
ice & soda

BIRD OF PARADISE16.5
strawberries muddled w/ sugar then
charged w/ vodka, chambord &
frangelico, topped w/ soda &
garnished w/ strawberries.

WHITE LOTUS17.5
lychee martini w/ muddled lime,
shaken w/ belvedere cytrus vodka
garnished w/ fresh lemongrass

ROYAL FLUSH16.5
raspberries, vanilla sugar muddled &
injected w/ hennessy vsop &
chambord topped w/ a dash of
cranberry finished w/ raspberries,
something fresh!

RASBERRY PEACH MULE16.5
rasberries & sugar muddled w/ fresh
lime juice, vodka & peach schnapps,
topped w/ bundaberg ginger beer,
served tall

CHILLI RASPBERRY17.6
pressed chilli muddled w/ raspberry
& vanilla sugar shaken w/ luxurious
belvedere, chambord apple juice &
cranberry juice, garnished
w/ skewered chilli

CAFE

ESPRESSO	3.9
MACHIATTO	3.9
RISTRETTO	3.9
VIENNA	5.0
AFFOGATO	6.1

	cup	mug
CAPPUCCINO	3.9	5.0
LATTE	3.9	5.0
FLAT WHITE	3.9	5.0
MOCHA	4.4	5.5
CHAI LATTE	4.8	5.9

BELGIAN HOT CHOCOLATE

Milk	4.4	5.5
Dark	4.4	5.5
White	4.4	5.5
Top Deck	4.4	5.5
Chocolate Overdose	4.4	5.5
Ground Decaf	0.55 more	
Soy	0.55 more	
Double Shot	0.55 more	
Flavour — vanilla, hazelnut, caramel or irish cream	1.1 more	

LIQUEUR COFFEE 9.4
irish, jamaican, mexican,
roman or frangelico

CREAM AFFOGATO 9.4
espresso coffee, creme caramel
gelato, hazelnut praline
add your favourite liqueur 13.2

LIQUEUR AFFOGATO 9.9
coffee, ice cream &
your favourite liqueur

TEA 5.3
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

100% FRESHLY SQUEEZED JUICES 7.7
choose your fresh fruit combination
orange, apple, pineapple, watermelon,
carrot, celery, passionfruit,
ginger or mint

BOTTLED JUICES 6.1
tomato, cranberry or grapefruit

FRESH FRUIT FRAPPES 8.8
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 7.7

San Pelligrino Acqua
Panna Still 500ml 7.7

Chinotto, Limonata,
Aranciata Rossa 6.1

Lemon Lime Bitters 6.1

Soft Drinks — coke, diet coke,
sprite, lift, fanta, tonic or dry ginger 5.5

Bottled — coke zero or coke 6.1

Iced Tea — lemon & lime or
peach/mango 6.1

Redbull 6.1

Milk Shakes — chocolate,
strawberry, vanilla or caramel 6.6

Thick Shakes — chocolate,
strawberry, vanilla or caramel 7.7

Iced — coffee, chocolate or mocha 7.7

Smoothies — strawberry, banana,
mixed berry or mango & coconut 7.7

BEER

TAP	285ML	425ML
Carlton Draught	5.0	6.6
Coopers Pale Ale	5.5	7.7
1842	330ml	9.4
James Squire Golden Ale	5.5	7.7
James Squire Sundown Lager	6.0	8.3
Bulmers Pear Cider	6.0	8.3

BOTTLED

Boags Light	Australia	6.6
James Boags Premium	Australia	7.7
Crown Lager	Australia	7.7
Monteiths Summer Ale	New Zealand	8.3
Pure Blonde	Australia	7.7
Little Creatures Bright	Australia	7.7
White Rabbit Wheat	Australia	7.7
Corona	Mexico	8.8
Singha	Thailand	8.8
Heineken	Holland	8.3
Peroni	Italy	8.3

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.