



CAFE | BAR | RESTAURANT

BREAKFAST MENU

THE MOST IMPORTANT MEAL OF THE DAY!

GF - Gluten Free

V - Vegetarian

No bill splitting, minimum spend \$10 on both Eftpos & Credit cards.

MON-FRI

7.30am - 11.30am

WEEKENDS

8am - 3pm

GET SOCIAL

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JUST TOAST (V) 11.5
Two slices of either sourdough, multigrain or ciabatta toast served with butter and your choice of either vegemite, marmalade, honey, strawberry jam, or peanut butter.
Fruit Toast +2.5

ACAI BOWL (V) 21
Home made acai berries mix pureed with frozen fruits, topped with coconut yoghurt, crunchy peanut butter, granola, assorted fresh fruits and coconut flakes.

MUESLI (GF)(V) 18
Brookfarm apricot and apple macadamia muesli topped with freshly cut strawberries, banana, blueberries & apple served with cold milk and yoghurt.

THE HANGOVER ROLL 16.5
Two fried eggs, bacon rashers and melted cheese served in a long turkish roll.

BREKKIE BURGER 16.5
One fried egg sunny side up stacked with a flat mushroom, bacon rashers, swiss cheese, lettuce, potato rosti and tomato relish on a rounded burger bun.

SALTED CARAMEL PANCAKES (V) 27
Two home made pancakes drenched in a salted caramel sauce, with crushed choc chip cookies, honeycomb bits, banana, strawberries and blueberries, topped with chocolate ganache & a scoop of vanilla ice cream.

EGGS BENNY
Two poached eggs served on toasted bread, topped with a hollandaise sauce.
Grilled Bacon 23
Smoked Salmon 28

WHEN IN ROME 24.5
Two poached eggs served on a ciabatta bread, with a freshly cut roma tomato bruschetta mix, grilled haloumi cheese, topped with corn, served with a side of spicy pumpkin dip and finished with a balsamic glaze.

CHILLI HOMBRE BURRITO 22
Chilli scrambled eggs in a tortilla wrap mixed with, feta cheese, chorizo sausage, corn, paprika and a side of chilli jam.

SMASHED AVO BEETS 24.5
Two poached eggs on sourdough toast with smashed avocado, mixed with cherry tomatoes, pomegranate, black sesame seeds, served with a side of beetroot hummus dip and a fresh lime wedge.

OPEN GRECO OMELETTA 26
Open grilled omelette made with olives, feta, mozzarella cheese, tomato, virginia ham, capsicum, mushrooms and onion served with a side of herbed ciabatta.

EGGS LAVA 28
Two poached eggs simmered in a napoli sauce, mixed with chorizo sausage, four beans, feta cheese and olives, served in a hot pot with a side of herbed ciabatta.

MORNING SMASH (GF) 28
Two poached eggs served on home made corn fritters with smashed avocado, topped with smoked salmon, a side of asparagus and finished with dukkah spices.

THE SHRED 18
One poached egg on multigrain toast, stacked with sliced avocado, sautéed spinach and a side of asparagus.

57's THE WORKS 29.5
Two eggs cooked any style served on toast, with bacon rashers, flat mushrooms, grilled roma tomato, kranski sausage, potato rosti and a side of tomato relish.

BUILD A BREAKFAST
"THIS TIME ITS PERSONAL!"

HOUSE EGGS 15
(FREE RANGE)

Fried, poached or scrambled eggs served on a slice of white, wholemeal, multigrain, sourdough or ciabatta bread

BREAKFAST EXTRAS
(EACH)

Tomato, spinach, hollandaise, extra egg, toast slice, tomato relish, chilli jam, Virginia ham, flat mushrooms, potato rosti 4
Smashed avocado 5
Haloumi, feta, asparagus, bacon, chorizo sausage, kranski sausage 5.5
Corn fritters 6.5
Smoked salmon 8.5
Extra pancake 6

KIDS CORNER
(12 YRS & UNDER)

ONESIE 10
One fried egg on a slice of wholemeal toast, one piece of bacon, one potato rosti & a side of tomato sauce.

CUBS PANCAKE (V) 12
One pancake, maple syrup, icing sugar and a scoop of ice cream.

TOASTIE 9
Ham & cheese toasted sandwich on wholemeal bread.



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MORNING DRINKS

THIRSTY?
WAKE UP
WITH OUR
DELICIOUS
DRINKS!

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HOT DRINKS

HOUSE BLEND COFFEE

(100% Arabica complex blend, smooth, rounded with notes of cacao and rich dark chocolate)

Latte, Cappuccino, Flat White	5
Short Macchiato / Long Macchiato / Long Black	5
Short Black / Espresso	4.8
Hot Chocolate / White Hot Chocolate	6
Mochaccino / Mochalatte	5.8
Chai Latte	6
Iced Latte/Iced Long Black	6
Prana Brewed Masala Blend Chai (Soy)	6.5
Golden Grind Turmeric Blend	6
Matcha Latte	6
Affogato	6.5
Babycino	2

COFFEE EXTRAS

Decaf	1
Strong	.80
Soy, lactose free, almond, oat milk	.80
Caramel, hazelnut, coconut & vanilla syrups	.80
Mug	1

TEA BY TEA DROP 5.5

English Breakfast, Supreme Earl Grey, Peppermint Infusion, Honeydew Green, Lemongrass Ginger, Chamomile Blossom, Malabar Chai, Spring Green.

COLD DRINKS

FRESH JUICES 9

Orange, Pineapple, Watermelon, Apple, Carrot, Celery, Ginger or

- Blitz Booster - Pineapple & Orange
- Exotic Essence - Watermelon, Pineapple & Orange
- Sunrise Squeeze - Apple, Pineapple & Orange
- Detox Diffuser - Carrot, Celery, Orange & Ginger
- Tutti Frutti - Orange, Watermelon, Apple & Pineapple
- Wholey Moley - Orange, Pineapple, Watermelon, Apple, Carrot, Celery & Ginger

ICED COFFEE / CHOCOLATE & ICED MOCHA 7.8

Built with cold milk, a scoop of ice-cream, whipped cream & chocolate sprinkles.

SHAKES

Chocolate, Caramel, Vanilla, Strawberry & Banana	
Milkshakes	9.5
Thickshakes	11.5
Mini Shakes (Kids)	8.5

GREEK STYLE FRAPPE 6.5

Traditional Blend 43, spun with iced cold water and served with your choice of milk and sugar.

- Sketo (0 sugars)
- Metrio (1 sugar)
- Glyko (2 sugars)

SOFT DRINKS

BOTTLED

Coca-Cola (330ml)	5.5
Coke Zero Sugar (330ml)	
Sprite (330ml)	
Fanta (330ml)	
Mount Franklin Water (600ml)	5
San Pellegrino 200ml	5.5
<i>Limonata, Chinotto, Aranciata Rossa</i>	
San Pellegrino Sparkling Mineral Water 250ml	5
San Pellegrino Sparkling Mineral Water 750ml	12
Lemon Lime Bitters / Bitters Lime & Soda	6.5
Schweppes Soda / Tonic Water 300ml	5.5
Schweppes Dry Ginger Ale 300ml	5.5
Bundaberg Ginger Beer 375ml	6



BUBBLY

Paul Louis Brut, Loire Valley, France	G 120ml	B 750ml	15	62
Pizzini Prosecco, King Valley, VIC			14	58
Aimee's Garden Moscato, VIC			12	52

WHITE

Rocca Ventosa Pinot Grigio IGP, Abruzzo, Italy	G 150ml	B 750ml	12.5	54
Babydoll Pinot Gris, Marlborough, NZ			14	60
Petal Stem Sauvignon Blanc, Marlborough, NZ			14	60
Johnny Q Semillon Sauvignon Blanc, Adelaide Hills, SA			12	52
d'Arenberg The Olive Grove Chardonnay, McLaren Vale, VIC			14	60

RED

Plantagenet Three Lions Pinot Noir, Great Southern, WA			15	64
Altozano Tempranillo, Castilla-La Mancha, SPAIN			12.5	54
Pirramimma S.Hill Cabernet Merlot, McLaren Vale, SA			15	64
Angus The Bull Wee Merlot, VIC			12.5	54
Sanguine Progeny Shiraz, Heathcote, VIC			16	70
Gibson The Dirtman Shiraz, Barossa Valley, SA				85

ROSE

Tahbilk Rose Grenache, Nagambie Lakes, VIC			14.5	60
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PORT

Galway Pipe Grand Tawny Port, Nuriootpa, SA	G 60ml			8
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CIDERS

Somersby Apple/Pear (DEN) (330ml)				11
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BEER

James Boag's Premium Light (AUS)			9	
Pure Blonde (AUS)			10	
Crown Lager (AUS)			10.5	
Asahi (JAP)			10.5	
Corona (MEX)			11	
Heineken (NTH)			10.5	
Peroni Nastro Azzurro (ITA)			10.5	

COCKTAILS

APEROL SPRITZ			18.5	
Aperol, Prosecco, Soda Water, Orange Wedge				
FRENCH MARTINI			19	
Vodka, Chambord, Pineapple Juice				
NEGRONI			19	
Gin, Campari, Vermouth, Orange Twist				
ESPRESSO MARTINI			20	
Espresso Shot, Vodka, Kahlua, Sugar Syrup, Coffee Beans				
COSMOPOLITAN			18.5	
Vodka, Cointreau, Cranberry Juice, Lime Wedge				
MARGARITA			18.5	
Tequila, Cointreau, Lime Juice, Salt, Lime Wedge				
MOJITO			18.5	
Bacardi, Soda Water, Sugar Syrup, Lime Wedge, Mint Leaves				
LONG ISLAND ICED TEA			21.5	
Vodka, Gin, Tequila, Cointreau, Barcardi, Coca Cola, Lime Juice				
OLD FASHIONED			19.5	
Bourbon, Angostura Bitters, Sugar Syrup, Orange Twist				
PORNSTAR MARTINI			19.5	
Vodka, Elderflower, Passoa, Passionfruit Pulp, Lemon Juice, Grenadine				
FRANGELICO AFFOGATO (Deconstructed)			16.5	
Espresso Shot, Frangelico, Ice-Cream Scoop				

DRINKS

FIZZ

Coca-Cola (330ml)				5.5
Coke Zero Sugar (330ml)				
Sprite (330ml)				
Fanta (330ml)				
Lemon Lime Bitters/ Bitters Lime & Soda				6.5
San Pellegrino Sparkling Fruit Drinks (200ml) - Chinotto, Aranciata Rossa, Limonata				5.5
San Pellegrino Sparkling Mineral Water (250ml)				5
San Pellegrino Sparkling Mineral Water (750ml)				12
Mount Franklin Water (600ml)				5

FRESH JUICES

Orange, Pineapple, Watermelon, Apple, Carrot, Celery, Ginger or Blitz Booster - Pineapple & Orange				9
Tutti Frutti - Orange, Watermelon, Apple & Pineapple				
Exotic Essence - Watermelon, Pineapple & Orange				
Sunrise Squeeze - Apple, Pineapple & Orange				
Detox Diffuser - Carrot, Celery, Orange & Ginger				
Wholey Moley - Orange, Pineapple, Watermelon, Apple, Carrot, Celery & Ginger				

HOUSE BLEND COFFEE

(100% Arabica specialty blend, smooth, rounded with notes of cacao and rich dark chocolate)

Latte, Cappuccino, Flat White				5
Short Macchiato / Long Macchiato / Long Black				5
Short Black / Espresso				4.8
Hot Chocolate / White Hot Chocolate				6
Mochaccino / Mochalatte				5.8
Chai Latte				6
Prana Brewed Masala Blend Chai (Soy)				6.5
Golden Grind Turmeric				6
Matcha Latte				6
Affogato				6.5
Babycino				2
Iced Latte / Iced Long Black				6

COFFEE EXTRAS

Decaf				1
Strong				0.8
Soy, Lactose free, Almond milk, Oat milk				0.8
Caramel, Hazelnut, Vanilla, Coconut				0.8
Mug				1

TEA BY TEA DROP

English Breakfast, Malabar Chai, Honeydew Green				5.5
Supreme Earl Grey, Chamomile Blossom				
Lemongrass Ginger, Peppermint Infusion, Spring Green				

ICED COFFEE/CHOCOLATE/MOCHA

Served with ice-cream, cream and chocolate sprinkles

SHAKES

Chocolate, Caramel, Vanilla, Strawberry & Banana				
Milkshakes				9.5
Thickshakes				11.5
Mini Shakes (Kids)				8.5

GREEK STYLE FRAPPE

Traditional Blend 43, spun with iced cold water and served with your choice of milk and sugar
Sketo (0 sug), Metrio (1 sug), Glyko (2 sug)



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LUNCH

LIGHT MEALS

TOASTED BAGUETTES

LA PARISIENNE BAGUETTE 14
Ham, tomato, salami, emmental cheese, salad, dijon mustard

LE POULET PESTO BAGUETTE 17
Roast chicken, pesto mayonnaise, fresh mozzarella, semi dried tomato, rocket salad

LA VEGETARIENNE BAGUETTE 15.5
Roasted pepper, grilled zucchini, red onions, cornichons, emmental cheese, pesto

THE ROSBIF BAGUETTE 20
Roast beef, tomato, red onion, emmental cheese, cornichon, dijonaise, salad

L'ASIATIQUE ROLL 19
Chicken schnitzel, lettuce, tomato, red onion, tasty cheese, sweet chilli mayonnaise

TOASTED BAGELS

NICOISE BAGEL 18
Tuna, lettuce, egg, cherry tomatoes, red onion, basil leaves, egg, dijonaise

L'ITALIENNE BAGEL 19.5
Prosciutto, fresh mozzarella, pepperoni, roma tomatoes, red onion, mushrooms, napoli sauce

LE SALMON ROYALE BAGEL 21
Smoked salmon, cucumber, red onion, dill, cream cheese, chives

TOASTED WRAPS/PITA

CAESAR WRAP 19.5
Roast chicken, caesar dressing, spinach, bacon, egg, shredded cheese

MEDITERRANEAN WRAP 15.5
Mushroom, capsicum, zucchini, baby spinach, avocado, tomato salsa, morroccan pumpkin paste, shredded cheese

SPANAKOPITA 16
Spinach, feta, leek, onion, filo pastry

SIGNATURE SALADS

CAESAR SALAD 22.5
Cos lettuce, bacon, poached egg, croutons and caesar dressing
+ 9.5 MARINATED CHICKEN TENDERLOINS

MOROCCAN BEEF SALAD 31.5
Marinated spicy eye fillet strips, cos lettuce, spanish onion, sundried tomatoes, roasted capsicum feta & moroccan dressing

HALOUMI SALAD (V)(G) 21
Grilled haloumi, mixed lettuce leaves, beetroot, walnuts, pumpkin & balsamic glaze
+ 15 MARINATED GRILLED CALAMARI (G)

WARM CHICKEN SALAD 29.5
Marinated chicken tenderloins, cos lettuce salad, cherry tomatoes, spanish onions, olives, feta cheese, avocado & lemon dressing

SWEET CHILLI GRILLED CALAMARI SALAD 34.5
Sweet chilli grilled calamari, cos lettuce, cherry tomatoes, spanish onion, cucumber & lemon dressing

LAMB CHORIZO SALAD 38
Marinated lamb cutlets, cooked chorizo sausage, baby rocket, spanish onion, roasted pumpkin, semi dried tomatoes, parmesan, lemon dressing & balsamic glaze

KIDS CORNER

PENNE NAPOLI (V) 13.5
CHICKEN NUGGETS AND CHIPS 14.5
CRUMBED FISH FILLETS AND CHIPS 15.5

PASTA & RISOTTO

PRAWN LINGUINI * 36
Tiger prawns pan tossed with garlic, white wine, chilli flakes & shaved parmesan

PENNE POLLO 29.5
Pan fried chicken breast, porcini mushrooms spinach, tossed in a creamy napoli sauce, topped with shaved parmesan

SPINACH AND RICOTTA RAVIOLI (V) 27.5
Spinach and ricotta ravioli, diced pumpkin, sundried tomatoes, spinach in a creamy napoli sauce, with roasted walnuts

LINGUINI CARBONARA * 26.5
Cream sauce mixed with bacon, garlic, topped with shaved parmesan

PENNE PESTO (V)* 26.5
Creamy pesto sauce mixed with, pine nuts, sundried tomatoes & shaved parmesan

PUMPKIN AVOCADO GNOCCHI (V)* 27.5
Pumpkin puree mixed with mushrooms, sweet peppers and avocado, topped with parmesan cheese

CHORIZO LINGUINI 31
Pan fried chorizo cooked in olive oil & white wine, bacon, mushrooms, spanish onion, feta, sundried tomatoes, chilli & shaved parmesan

SALMON AVOCADO PENNE * 36
Smoked salmon, mushrooms, roasted capsicum in a creamy white wine sauce, sliced avocado & shaved parmesan

CHICKEN AND MUSHROOM RISOTTO (G) 29.5
Pan fried chicken breast with button & porcini mushrooms, simmered in white wine, mixed spinach & shaved parmesan

RISOTTO VERDUE (V)(G) 26.5
Mushrooms, pumpkin, feta, spring onions, spinach, with pine nuts, simmered in a napoli sauce, shaved parmesan and a touch of chilli

(G)* GLUTEN FREE PASTA ALSO AVAILABLE AS AN EXTRA ON SELECTED MEALS 3

MAINS

FISH OF THE DAY MP
Market fresh fish, see our specials board

STEAK SANDWICH 29.5
200g marinated porterhouse steak, bacon, cheese, cos lettuce, tomato relish, served with chips & aioli
+ 3 FOR A FRIED EGG

CHICKEN PARMIGIANA 29.5
Panko crumbed chicken breast, with ham & napoli sauce, melted cheese, served with garden salad & chips

57 CHEF'S BURGER 26
Prime Angus beef, bacon, cheese, caramelised onion, tomato, cos lettuce, american mustard, ketchup, served with chips & aioli

SIDES - EXTRAS

Herb Bread	8.5	Wedges	14
Garlic Bread	8.5	Assorted Greens	12
Chips	12	Sweet Potato Mash	8
Garden Salad	12	Turkish Bread	3
Roquette & Parmesan Salad	11	Pita Bread	3
		Dipping Sauces	2

SALT AND PEPPER CALAMARI 37
Lightly fried calamari served with chips, garden salad & tartare

CLUB SANDWICH 29.5
3 Slices of toasted wholemeal bread, chicken, bacon, tomato, cucumber, cos lettuce, aioli & tasty cheese, served with crispy wedges, sour cream & sweet chilli

GREEK STYLE LAMB CUTLETS 45
Marinated lamb cutlets, served with warm pita bread, tzatziki, fresh greek salad & chunky chips

GARLIC PRAWNS (G) 38
Tiger prawns cooked in a creamy garlic sauce, served with steamed rice & sauteed bok choy

SOUTHERN STYLE CHICKEN BURGER 25
Fried southern style chicken, cheese, lettuce, tomato, peri peri mayonnaise, served with chips and aioli
+3 BACON

(G) GLUTEN FREE (V) VEGETARIAN

LUNCH MENU

MON-FRI
11:30 AM - 4:00PM
WEEKENDS
11:30 AM - 4:00PM

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BUBBLY	G 120ml	B 750ml
Paul Louis Brut, Loire Valley, France	15	62
Pizzini Prosecco, King Valley, VIC	14	58
Aimee's Garden Moscato, VIC	12	52

WHITE	G 150ml	B 750ml
Rocca Ventosa Pinot Grigio IGP, Abruzzo, Italy	12.5	54
Babydoll Pinot Gris, Marlborough, NZ	14	60
Petal Stem Sauvignon Blanc, Marlborough, NZ	14	60
Johnny Q Semillon Sauvignon Blanc, Adelaide Hills, SA	12	52
d'Arenberg The Olive Grove Chardonnay, McLaren Vale, VIC	14	60

RED	G 150ml	B 750ml
Plantagenet Three Lions Pinot Noir, Great Southern, WA	15	64
Altozano Tempranillo, Castilla-La Mancha, SPAIN	12.5	54
Pirramimma S.Hill Cabernet Merlot, McLaren Vale, SA	15	64
Angus The Bull Wee Merlot, VIC	12.5	54
Sanguine Progeny Shiraz, Heathcote, VIC	16	70
Gibson The Dirtman Shiraz, Barossa Valley, SA		85

ROSE	G 150ml	B 750ml
Tahbilk Rose Grenache, Nagambie Lakes, VIC	14.5	60

PORT	G 60ml	B 750ml
Galway Pipe Grand Tawny Port, Nuriootpa, SA	8	

CIDERS	G 330ml	B 750ml
Somersby Apple/Pear (DEN) (330ml)	11	

BEER	G 330ml	B 750ml
James Boag's Premium Light (AUS)	9	
Pure Blonde (AUS)	10	
Crown Lager (AUS)	10.5	
Asahi (JAP)	10.5	
Corona (MEX)	11	
Heineken (NTH)	10.5	
Peroni Nastro Azzurro (ITA)	10.5	

COCKTAILS	G 150ml	B 750ml
APEROL SPRITZ	18.5	
Aperol, Prosecco, Soda Water, Orange Wedge		
FRENCH MARTINI	19	
Vodka, Chambord, Pineapple Juice		
NEGRONI	19	
Gin, Campari, Vermouth, Orange Twist		
ESPRESSO MARTINI	20	
Espresso Shot, Vodka, Kahlua, Sugar Syrup, Coffee Beans		
COSMOPOLITAN	18.5	
Vodka, Cointreau, Cranberry Juice, Lime Wedge		
MARGARITA	18.5	
Tequila, Cointreau, Lime Juice, Salt, Lime Wedge		
MOJITO	18.5	
Bacardi, Soda Water, Sugar Syrup, Lime Wedge, Mint Leaves		
LONG ISLAND ICED TEA	21.5	
Vodka, Gin, Tequila, Cointreau, Barcardi, Coca Cola, Lime Juice		
OLD FASHIONED	19.5	
Bourbon, Angostura Bitters, Sugar Syrup, Orange Twist		
PORNSTAR MARTINI	19.5	
Vodka, Elderflower, Passoa, Passionfruit Pulp, Lemon Juice, Grenadine		
FRANGELICO AFFOGATO (Deconstructed)	16.5	
Espresso Shot, Frangelico, Ice-Cream Scoop		

DRINKS

FIZZ	G 330ml	B 750ml
Coca-Cola (330ml)		5.5
Coke Zero Sugar (330ml)		
Sprite (330ml)		
Fanta (330ml)		
Lemon Lime Bitters/ Bitters Lime & Soda		6.5
San Pellegrino Sparkling Fruit Drinks (200ml) - Chinotto, Aranciata Rossa, Limonata		5.5
San Pellegrino Sparkling Mineral Water (250ml)		5
San Pellegrino Sparkling Mineral Water (750ml)		12
Mount Franklin Water (600ml)		5

FRESH JUICES	G 330ml	B 750ml
Orange, Pineapple, Watermelon, Apple, Carrot, Celery, Ginger or Blitz Booster - Pineapple & Orange		9
Tutti Frutti - Orange, Watermelon, Apple & Pineapple		
Exotic Essence - Watermelon, Pineapple & Orange		
Sunrise Squeeze - Apple, Pineapple & Orange		
Detox Diffuser - Carrot, Celery, Orange & Ginger		
Wholey Moley - Orange, Pineapple, Watermelon, Apple, Carrot, Celery & Ginger		

HOUSE BLEND COFFEE	G 330ml	B 750ml
<i>(100% Arabica specialty blend, smooth, rounded with notes of cacao and rich dark chocolate)</i>		
Latte, Cappuccino, Flat White		5
Short Macchiato / Long Macchiato / Long Black		5
Short Black / Espresso		4.8
Hot Chocolate / White Hot Chocolate		6
Mochaccino / Mochalatte		5.8
Chai Latte		6
Prana Brewed Masala Blend Chai (Soy)		6.5
Golden Grind Turmeric		6
Matcha Latte		6
Affogato		6.5
Babycino		2
Iced Latte / Iced Long Black		6

COFFEE EXTRAS	G 330ml	B 750ml
Decaf		1
Strong		0.8
Soy, Lactose free, Almond milk, Oat milk		0.8
Caramel, Hazelnut, Vanilla, Coconut		0.8
Mug		1

TEA BY TEA DROP	G 330ml	B 750ml
English Breakfast, Malabar Chai, Honeydew Green		5.5
Supreme Earl Grey, Chamomile Blossom		
Lemongrass Ginger, Peppermint Infusion, Spring Green		

ICED COFFEE/CHOCOLATE/MOCHA	G 330ml	B 750ml
Served with ice-cream, cream and chocolate sprinkles		7.8

SHAKES	G 330ml	B 750ml
Chocolate, Caramel, Vanilla, Strawberry & Banana		
Milkshakes		9.5
Thickshakes		11.5
Mini Shakes (Kids)		8.5

GREEK STYLE FRAPPE	G 330ml	B 750ml
Traditional Blend 43, spun with iced cold water and served with your choice of milk and sugar		6.5
Sketo (0 sug), Metrio (1 sug), Glyko (2 sug)		



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DINNER

TAPAS - MEZE

TRIO OF DIPS (V)	18.5	CFC POPCORN CHICKEN	16
Chef's choice of three dips served with two pieces of warm pita bread		Crumbed homemade fried chicken bites served with chipotle mayo	
GARLIC OR HERB BREAD (V)	8.5	CHORIZO HALOUMI OLIVES	17
		Pan fried chorizo & olives, mixed with grilled haloumi, served with a side of roquette salad, toasted ciabatta bread, topped with a balsamic glaze	
BRUSCHETTA (V)	18	MEZE CALAMARI	28
Warm ciabatta bread spread with pesto, topped with diced roma tomatoes, spanish onion, feta cheese, balsamic reduction & shaved parmesan cheese		Lightly fried calamari served on a mixed garden salad, topped with a lemon wedge and side of tartare sauce	
SAGANAKI (V)	16.5	MEZE PLATTER (SERVES 4)	80
Pan fried traditional seasoned greek cheese, melted with a side of roquette salad topped with a balsamic reduction		Saganaki, fried calamari, arancini balls, chorizo & olives, trio of dips served with warm pita bread	
ARANCINI (V)	17		
Three homemade rice balls filled with pumpkin, feta and tasty cheese served with napoli sauce, wild rocket and shredded parmesan cheese			

SIGNATURE SALADS

CAESAR SALAD	23	WARM CHICKEN SALAD	30
Cos lettuce, bacon, poached egg, croutons and caesar dressing		Marinated chicken tenderloins, cos lettuce salad, cherry tomatoes, spanish onions, olives, feta cheese, avocado & lemon dressing	
+ 9 MARINATED CHICKEN TENDERLOINS		SWEET CHILLI GRILLED CALAMARI SALAD	35
		Sweet chilli grilled calamari, cos lettuce, cherry tomatoes, spanish onion, cucumber & lemon dressing	
MOROCCAN BEEF SALAD	32	LAMB CHORIZO SALAD	38.5
Marinated spicy eye fillet, cos lettuce, spanish onion, sundried tomatoes, roasted capsicum feta & moroccan dressing		Marinated lamb cutlets, cooked chorizo sausage, baby rocket, spanish onion, roasted pumpkin, semi dried tomatoes, parmesan, lemon dressing & balsamic glaze	
HALOUMI SALAD (V)(G)	21.5		
Grilled haloumi, mixed lettuce leaves, beetroot, walnuts, pumpkin & balsamic glaze			
+ 15 MARINATED GRILLED CALAMARI (G)			

PASTA & RISOTTO

PRAWN LINGUINI *	37	PUMPKIN AVOCADO GNOCCHI (V)*	28
Tiger prawns pan tossed with garlic, white wine, chilli flakes & shaved parmesan		Pumpkin puree mixed with mushrooms, sweet peppers and avocado, topped with parmesan cheese	
LINGUINI MARINARA*	41	SPINACH AND RICOTTA RAVIOLI (V)	28
Tiger prawns, scallops, calamari, mussels, pipis, with a garlic & napoli sauce, topped with shaved parmesan		Spinach and ricotta ravioli, diced pumpkin, sundried tomatoes & spinach, in a creamy napoli sauce, with roasted walnuts	
SALMON AVOCADO PENNE *	36.5	CHICKEN AND MUSHROOM RISOTTO (G)	30
Smoked salmon, mushrooms, roasted capsicum, avocado in a creamy white wine sauce & shaved parmesan		Pan fried chicken breast with button & porcini mushrooms, simmered in white wine, mixed spinach & shaved parmesan	
LINGUINI CARBONARA *	27	ROAST PEKING DUCK RISOTTO	36
Rich cream sauce mixed with bacon, garlic, topped with shaved parmesan		Roasted duck, porcini mushrooms, garlic, fresh chilli, bok choy and baby spinach finished with a hint of aromatic duck jus	
PENNE POLLO	30	RISOTTO VERDUE (V)(G)	27
Pan fried chicken breast, porcini mushrooms spinach, in a creamy napoli sauce, topped with shaved parmesan		Mushrooms, pumpkin, feta, spring onions, spinach, with pine nuts, simmered in a napoli sauce, shaved parmesan and a touch of chilli	
		(G)* GLUTEN FREE PASTA ALSO AVAILABLE AS AN EXTRA ON SELECTED MEALS	3

MAINS

FISH OF THE DAY	MP	CHARGRILLED PORK CUTLETS	38
Market fresh fish, see our specials board		350g marinated pork cutlets, served on a bed of sweet potato mash, with sauteed asparagus topped with a creamy honey mustard sauce	
EYE FILLET STEAK	50	OPEN LAMB SOUVLAKI	40
250g eye fillet steak served with Rosemary roasted potatoes, sauteed broccolini, caramelised shallots beurre maitre d'hotel, with a red wine jus		Marinated lamb backstrap skewers, warm pita bread, tzatziki, greek salad & chunky chips	
BLACK ANGUS PORTERHOUSE	48	CHICKEN PARMIGIANA	29.5
300g porterhouse steak grilled to your liking, with chips, garden salad & your choice of mushroom, pepper or red wine sauce		Panko crumbed chicken breast, ham, napoli sauce & melted cheese, served with garden salad & chips	
PAELLA		GARLIC PRAWNS (G)	38
Traditional Spanish paella, with chorizo sausage, capsicum, peas, cherry tomatoes, with a side of toasted bread with your choice of		Tiger prawns, cooked in a creamy garlic sauce, served with steamed rice & sauteed bok choy	
+ CHICKEN	36	+ MIXED SEAFOOD	46
57 CHEF'S BURGER	26		
Prime Angus beef, bacon, cheese, caramelised onion, tomato, cos lettuce, american mustard, ketchup, served with chips & aioli			
SALT AND PEPPER CALAMARI	37		
Lightly fried calamari served with chips, garden salad & tartare			

SIDES - EXTRAS

Chips	12	Mushroom, Pepper,	6
Wedges	14	Red Wine Sauces	
Sweet Potato Mash	8	Roquette &	11
Roast Potatoes	8	Parmesan Salad	
Turkish Bread	3	Assorted Greens	12
Pita Bread	3	Garden Salad	12
		Dipping Sauces	2

DINNER MENU

TUE-SAT
4:00PM - CLOSE

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(G) GLUTEN FREE (V) VEGETARIAN