



STEFANO'S
CAFE

LUNCH

12PM - 2PM MONDAY – SATURDAY

TART OF THE DAY

Served with salad (v) \$16.90

SAUSAGE PASTA

Italian sausage pasta, Stefano's pasta sauce
(gf option) \$19.70

SALMON NICOISE

Grilled salmon, beans, potato, olives, tomato,
radicchio, soft boiled egg & Dijon mustard
vinaigrette (gf) \$24.00

STEAK SANDWICH

Naz Tassone's Scotch Fillet, provolone cheese,
horseradish cream, Stefano's tomato & capsicum
relish, rocket, fries (gf option) \$23.00

ANCIENT GRAIN SALAD

Quinoa, freekeh, buckwheat, grilled haloumi,
pistachios, mint, coriander, cranberries, roasted red
onion, pomegranate dressing (v) (gf option) \$19.70

SAUTEED GREENS

Seasonal sautéed green garlic, almonds,
olive oil with chicken or salmon \$23.00

ASIAN STYLE BEEF SALAD

Vermicelli noodles, coriander, carrot, mint,
cucumber, peanuts, crispy shallots, toasted rice,
beanshoots, Nam Jim dressing (gf) \$21.50

PEARL BARLEY RISOTTO

Pearl Barley, grilled artichoke,
roasted pumpkin & parmesan \$17.50 (v)

BUDDHA BOWL

Roasted beetroot, cauliflower, local wild rocket,
tandoori roasted chickpeas, red pepper tahini
-yoghurt sauce & dukkah (ve) (gf) \$23.00
Add salmon \$7.50 or chicken \$5

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free Public holiday 20% surcharge

SIDES

BREAD

House made bread with Stefano's olive oil \$5.50

FRIES

French fries with Stefano's house made
tomato sauce or aioli \$7
Sweet potato fries with aioli \$7

SALAD

Mixed leaf salad, house made dressing \$7

GREENS

Seasonal sautéed greens \$8

CHEESE

Please select from our cheese fridge
and let our staff plate it for you

WINE

BY THE GLASS \$9.50

Montevecchio Prosecco

Montevecchio Moscato

5452 by KT Riesling

Pizzini Pinot Grigio

El Desperado Sauvignon Blanc

Jim Barry Annabelle Rose

Trentham Estate Pinot Noir

Le Sorelle Shiraz

Louis Max Gamay

BOTTLE

Please select from our wine shelf or fridge.
Please add \$15 to marked price

OPEN Monday – Friday 7am to 6:00pm | Saturday – 8am to 3pm | Sunday Closed



STEFANO'S
CAFE

DRINKS

COFFEE

Whichever way you like it \$4.50
Affogato \$6.60
With soy/lactose free/almond + 50c
Syrups/caramel, hazelnut, vanilla + 30c

HOT CHOCOLATE

Chocochino, Original Italian-style \$4.50
Cuvee chilli chocolate \$4.70
Cuvee Dark 72% chocolate with dark rum \$8.50

T-TOTALER TEA

English breakfast, French earl grey, Sencha green tea,
Peppermint, Chamomile, Lemongrass & ginger, Organic rosy mint,
Organic unwind, Organic Australian bush chai \$4.50
Brewed chai \$4.90 Add soy/lactose free/almond + 50c

ICED DRINKS

Coffee, Chocolate, Mocha, Chai, Tea \$7.00

MILKSHAKES

Chocolate, Caramel, Vanilla, Strawberry, Banana \$7.50

COLD

(choose from our drinks fridge)

Coconut water, Coca-cola, Sprite, Fanta, Lift, Chinotto,
Limonata, Aranciata, Ginger beer, Dry ginger, \$4.50

JUICE

Orange juice \$4.30
Apple, Pineapple, Tomato \$4.50

FRESH SMOOTHIES \$7.50

(No changes to ingredients)

Green – Kiwi, Kale, Mango, Pineapple
Berry – Acai, Blueberry, Raspberry, Banana
Breakfast – Apple, Banana, Peach, Dates