

At Sure Café we are committed to sustainability & supporting local farmers. Our *award-winning Executive Chef Neel* has worked hard to create a menu based on Indigenous flavours with a modern twist, matching each dish with wine from our fine selection for your dining enjoyment.

STARTERS...

GARLIC BAGUETTE (V)	9.00
GRILLED BRUSCHETTA (V)	13.00
<i>Fresh tomato, chili, mozzarella salsa mix, parmesan cheese & chopped basil</i>	
QUEENSLAND SALT & PEPPER SQUID (G)	17.00
<i>Wild rocket, cucumber ribbons, chipotle aioli & lemon cheek</i>	
SEAFOOD CHOWDER	18.00
<i>Watercress pesto & fresh bread roll</i>	
CHEF'S SOUP OF THE DAY (G*)	15.00
<i>Fresh bread roll, butter</i>	
WILD MUSHROOM FILO (V)	18.00
<i>Goat cheese, eggplant, smoked cauliflower puree, watercress pesto, balsamic glaze</i>	
CAESAR SALAD (G*)	16.00
<i>Crispy cos lettuce, anchovies, parmesan cheese, soft boiled egg, focaccia croutons</i>	
<i>Add chicken</i>	<i>6.00</i>
MAIN SIZE CAESAR w/ CHICKEN (G*)	26.00

SIDES

SWEET POTATO CHIPS	11.00
<i>w/ sour cream & sweet chili sauce</i>	
SEASONED POTATO WEDGES	11.00
<i>w/ sour cream & sweet chili sauce</i>	
<i>Add bacon & cheese</i>	<i>4.00</i>
STEAMED SEASONAL VEGETABLES	9.00
FRESH GARDEN SALAD (G)	8.00
SHOESTRING FRIES	8.00
ROQUETTE, PEAR & PARMESAN SALAD	11.00
SAUTÉE WINTER GLAZED GREENS	11.00

WINTER WARMERS & BURGERS...

FAMOUS BUTTER CHICKEN	26.00
<i>Coriander pilaf, yoghurt raita, pickles w/ papadum</i>	
<i>Try it with our Pikoria Sauvignon Blanc</i>	
FUSH & CHUPS (G*)	28.00
<i>Tempura battered flat head with hand cut chips, tartare sauce & lemon cheek</i>	
<i>Try it with our Pedestal Chardonnay</i>	
BEEF BOURGUIGNON PIE (G)	29.00
<i>Potato parmesan mash, steamed winter vegetable</i>	
<i>Try it with our The Dark Horse Cabernet Sauvignon</i>	
CORN FRITTERS LIGHTLY SPICED	18.00
<i>House made tomato relish, sour cream, streaky bacon, wild roquette & corn chips</i>	
PULLED PORK BURGER	24.00
<i>Milk bun, chipotle aioli, roquette, aged cheddar, green apple, BBQ sauce, shoestring fries</i>	
THE URBAN BEEF BURGER	29.00
<i>Ground beef slider, aged cheddar, beetroot relish, bacon, egg, sweet potato chips, garlic aioli</i>	
CAJUN CHICKEN CLUB SANDWICH	21.00
<i>Cajun chicken, crispy bacon, aioli, tomato relish, salad, avocado & shoestring fries</i>	
POACHED BARRAMUNDI (G)	34.00
<i>Dashi broth, wild mushrooms, baby bok choy, samphire</i>	
<i>Try it with our Beach Hut Semillon Sauvignon Blanc</i>	
LOVE LINGUINE (V)	27.00
<i>Medley heirloom tomatoes, olives, roquette, picked basil, buffalo mozzarella & Grana Padano</i>	
<i>Add chicken</i>	<i>6.00</i>
<i>Try it with our Block 8 Merlot</i>	
PIZZA MARGHERITA (V)	19.00
<i>Buffalo mozzarella cheese, picked basil, heirloom tomatoes</i>	
PIZZA TANDOORI CHICKEN	19.00
<i>Yoghurt, picked coriander, red onion, mozzarella cheese</i>	



SPARKLING...

Taltarni T Series Brut Chardonnay Pinot Noir, Pyrenees VIC...9.00/35.00

White peach & strawberry flavours with a hint of citrus

Craigmoor Sparkling Rose, Mudgee NSW...8.00/30.00

Fresh, floral aromas derived from crisp strawberry flavours

DESSERT WINE...

Beach Hut Pink Moscato...7.00/30.00

Luscious summer fruit sweetness with a hint of spritz and a crisp, refreshing finish

WHITE WINE...

Beach Hut Semillon Sauvignon Blanc,

South East Australia7.00/30.00

Zesty citrus & passionfruit flavours with a crisp, fresh finish

Pikorua Sauvignon Blanc, Marlborough NZ8.00/34.00

Refreshingly crisp, tropical fruits with a touch of gooseberry & light herbal notes

Copia Pinot Grigio, WA8.00/38.00

Pear & apple juice flavours with a herbal undertone

Pedestal Chardonnay, Margaret River WA10.00/48.00

Aromas of lemon, peaches & tropical fruits give way to pure, clean flavours on the palate

Bremerton Racy Rosé, Langhorne Creek SA9.00/40.00

The wine is racy with savoury fruit, textural palate weight and a fine dry finish

Ad Hoc 'Wallflower' Riesling, Great Southern WA42.00

A fragrant bouquet with lemon peel flavours

Robert Oatley Signature Chardonnay,

Margaret River WA48.00

A bright, mid-weight, white peach-accented, gently oaked wine

BEER...

Asahi Draught, Japan | 300ml / 400ml.....9.00/ 11.00

Beer of the Month9.00

James Boag Premium, Tasmania9.00

A smooth, subtle lager, a perfect balance between hop and malt. It has a fruity front palate, followed by its distinctly crisp, dry finish

James Boag Premium Light, Tasmania8.00

A smooth and pleasant bitterness, like its full-strength brother, that provides an easy-drinking and refreshing change

Asahi Black, Japan9.00

A surprisingly rich and smooth flavour with a refreshing finish

Heineken, Holland8.50

Corona, Mexico8.50

James Squire Pale Ale, NSW9.00

Refreshing character and a fruity nose with hints of passionfruit, grapefruit and citrus

CIDER...

Pink Lady Apple Cider8.50

Mild upfront, sweet and crisp golden finish!

RED WINE...

Beach Hut Shiraz, South East Australia 7.00/30.00

Lively, fresh plum & red berries with a hint of spice

The Dark Horse Cabernet Sauvignon,

Coonawarra SA9.00/40.00

A voluptuous fruit forward palate of dark cherries & mint with dusty chocolate tannins

Wild Oats Cabernet Merlot, Mudgee NSW10.00/42.00

Generous blackcurrent & mulberry red fruit characters, smooth tannins & gentle French oak influence

Robert Oatley Signature Shiraz,

McLaren Vale SA11.00/48.00

Full-flavoured! Black berries, dried leaves & fine gravelly tannins

Pocketwatch Pinot Noir, VIC42.00

Displaying bright red cherry & raspberry fruits, gentle earthy forest floor complexity & only the lightest touch of oak

Robert Oatley Cabernet Sauvignon,

Margaret River WA48.00

Soft, fleshy-textured Shiraz displaying blueberries & spice, supple tannins & a stylish French influence

SPIRITS...

Johnnie Walker Red Label Whisky, Jamesons Irish

Whiskey, Jim Beam Bourbon, Stolichnaya Vodka,

Bombay Sapphire Gin, Bundaberg Rum, Bacardi Rum,

Baileys8.00

Jack Daniels Bourbon, Cointreau, Tia Maria, Frangelico,

Kahlua, Galway Pipe Port,

Hendricks Gin9.00

Hennessy Cognac VS, Glenfiddich Whisky 12yr9.50

SOFT DRINKS...

Cool Ridge Spring Water 600ml4.00

Juices - Orange, Pineapple, Cloudy Apple4.00

Pepsi4.00

Pepsi Max4.00

Lemonade4.00

Solo4.00

Ginger Ale4.00

Bundaberg Ginger Beer5.00

Lemon, Lime & Bitters5.00