

**/ APPETISERS**

|                                               |           |
|-----------------------------------------------|-----------|
| <b>garlic loaf (v)</b>                        | <b>9</b>  |
| <b>tomato chilli sourdough bruschetta (v)</b> | <b>13</b> |
| danish fetta - parmesan - basil               |           |
| <b>soup of the day (v)</b>                    | <b>15</b> |
| warm bread roll                               |           |

**NORTH SYDNEY**

**/ CHEF'S CREATIONS**

|                                                       |           |
|-------------------------------------------------------|-----------|
| <b>pappardelle alla norma (v)</b>                     | <b>26</b> |
| tomatoes - roast eggplant - roquette - grana padano   |           |
| <b>add handmade meatballs</b>                         | <b>5</b>  |
| / PAIR WITH COPIA CABERNET MERLOT                     |           |
| <b>pan seared barramundi</b>                          | <b>28</b> |
| pickled cucumber & fennel - chard - baby carrots      |           |
| grilled lime - mint pea puree                         |           |
| / PAIR WITH PIKORUA SAUVIGNON BLANC                   |           |
| <b>5 spice asian crispy chicken</b>                   | <b>28</b> |
| garlic potato mash - honey carrot puree - green beans |           |
| / PAIR WITH VEUVE TAILHAN BRUT NV                     |           |
| <b>fush and chups (g*)</b>                            | <b>28</b> |
| tempura battered flat head - shoestring chups         |           |
| tartare - lemon cheek - garden salad                  |           |
| / PAIR WITH AD HOC WALLFLOWER RIESLING                |           |
| <b>urban beef burger</b>                              | <b>29</b> |
| cheddar - lettuce - tomato - beetroot relish - egg    |           |
| bacon - aioli - mini beef pie - sweet potato chips    |           |
| / PAIR WITH FEATURED CRAFT BEER                       |           |
| <b>butter chicken curry</b>                           | <b>29</b> |
| basmati rice - mango chutney - raita - naan - papadum |           |
| / PAIR WITH WILDFLOWER CHARDONNAY                     |           |
| <b>coconut cream soya vegetarian curry (v)</b>        | <b>29</b> |
| basmati rice - mango chutney - raita - naan - papadum |           |
| / PAIR WITH ARA PINOT GRIS                            |           |

**/ SIDES**

|                                                |           |
|------------------------------------------------|-----------|
| <b>shoestring fries (v)</b>                    | <b>9</b>  |
| <b>sweet potato chips (v)</b>                  | <b>11</b> |
| sour cream - sweet chilli sauce                |           |
| <b>seasoned potato wedges (v)</b>              | <b>11</b> |
| sour cream - sweet chilli sauce                |           |
| <b>add bacon and cheese</b>                    | <b>4</b>  |
| <b>steamed seasonal vegetables (v)</b>         | <b>9</b>  |
| <b>fresh garden salad (v)</b>                  | <b>8</b>  |
| <b>roquette, pear &amp; parmesan salad (v)</b> | <b>11</b> |



**sure** cafe  
**DINNER**  
**5:30PM-9PM**

**/ ENTREE**

|                                                    |           |
|----------------------------------------------------|-----------|
| <b>pacific squid (gf-df)</b>                       | <b>17</b> |
| chilli salsa - swiss chard - chipotle aioli - lime |           |
| <b>goat's cheese &amp; mushroom filo</b>           | <b>19</b> |
| smoked parsnip puree - chard - cucumber            |           |
| pine nuts - sweet balsamic                         |           |
| <b>caesar salad (g*)</b>                           | <b>16</b> |
| cos lettuce - white anchovies - parmesan           |           |
| crouton - grilled prosciutto - soft boiled egg     |           |
| <b>add chicken or smoked salmon</b>                | <b>5</b>  |
| <b>main size caesar salad (g*)</b>                 | <b>26</b> |
| w/ chicken or salmon                               |           |

**/ GRILL**

|                                                                                        |           |
|----------------------------------------------------------------------------------------|-----------|
| all served with garlic potato mash - honey carrot puree, glazed green beans & veal jus |           |
| <b>black angus beef sirloin (gf)</b>                                                   | <b>34</b> |
| / PAIR WITH DARK HORSE CABERNET SAUVIGNON                                              |           |
| <b>june lamb cutlets (gf)</b>                                                          | <b>38</b> |
| / PAIR WITH ROBERT OATLEY SIGNATURE SHIRAZ                                             |           |

**MELBOURNE**

**/ SWEET TREATS**

|                                                                              |           |
|------------------------------------------------------------------------------|-----------|
| <b>deconstructed pavlova (gf)</b>                                            | <b>12</b> |
| fresh cream - berries - passionfruit coulis - kiwi fruit - vanilla ice cream |           |
| <b>crème caramel</b>                                                         | <b>13</b> |
| mixed berries - caramel sauce                                                |           |
| <b>chocolate raspberry coconut pebble</b>                                    | <b>13</b> |
| berry coulis - kiwi strawberry medley                                        |           |
| <b>selection of nz natural sorbet (gf-df)</b>                                | <b>12</b> |
| fresh strawberries                                                           |           |
| <b>australian cheese plate</b>                                               | <b>15</b> |
| dry fruits - nuts - quince paste - lavosh                                    |           |

(gf) gluten free (g\*) gluten free option available (v) vegetarian (df) dairy free

**/ SPARKLING**

|                                                                           |         |
|---------------------------------------------------------------------------|---------|
| <b>veuve tailhan brut nv</b> , loire valley - fra                         | 9 / 35  |
| produced exclusively from white grape varieties, refreshingly crisp & dry |         |
| <b>craigmoor sparkling rose</b> , mudgee - nsw                            | 8 / 30  |
| floral aromas derived from crisp strawberry flavours                      |         |
| <b>la gioiosa prosecco superiore</b> , treviso - ita                      | 10 / 38 |
| fruity with clear hints golden apple & acacia flowers                     |         |

**/ RED WINE**

|                                                                                                              |           |
|--------------------------------------------------------------------------------------------------------------|-----------|
| <b>beach hut shiraz</b> , south east aus                                                                     | 7 / 30    |
| lively, fresh plum & red berries with a hint of spice                                                        |           |
| <b>pocketwatch pinot noir</b> , mornington-yarra vic                                                         | 9 / 38    |
| bright red cherry, raspberry notes & the lightest touch of oak                                               |           |
| <b>copia cabernet merlot</b> , margaret-franklin wa                                                          | 9.5 / 38  |
| beautiful plum colour, vibrant & fruitful aromas. wonderful palate offering plum fruit & dark berry flavours |           |
| <b>elvarado tempranillo granache</b> , mclaren vale sa                                                       | 9.5 / 38  |
| light to medium weight; flavours of dark cherries intermix with some earthy chocolate like characters.       |           |
| <b>rymill dark horse cab. sauvignon</b> , coonawarra sa                                                      | 9.5 / 40  |
| aromas of plum & dark fruits, with hints of mocha                                                            |           |
| <b>robert oatley signature shiraz</b> , mclaren vale sa                                                      | 10.5 / 44 |
| displays blueberries & spice, supple tannins & stylish french oak influence                                  |           |
| <b>robert oatley signature cab. sauvignon</b> , margaret river wa                                            | 44        |
| full-flavoured, finely structured cabernet: black berries, dried leaves & fine gravelly tannin               |           |

**/ DESSERT**

|                                                        |        |
|--------------------------------------------------------|--------|
| <b>beach hut pink moscato</b> , mudgee nsw             | 7 / 30 |
| summer sweetness, hint of spritz & a refreshing finish |        |

**/ BEERS + CIDER**

|                                                              |        |
|--------------------------------------------------------------|--------|
| <b>asahi dry draught</b> , japan 300ml / 400ml               | 9 / 11 |
| <b>cooper's premium lager</b> , sa                           | 9      |
| <b>young henry's newtowner pale ale</b> , nsw                | 9.5    |
| <b>stone &amp; wood pacific ale</b> , nsw                    | 9.5    |
| <b>featured craft beer</b> - from australia's best breweries | 9      |
| <b>james boag's premium light</b> , tas                      | 8      |
| <b>heineken zero alcohol</b> , netherlands                   | 8      |
| <b>stella artois</b> , belgium                               | 9.5    |
| <b>heineken</b> , netherlands                                | 9.5    |
| <b>corona extra</b> , mexico                                 | 9.5    |
| <b>asahi black</b> , japan                                   | 9.5    |
| <b>pressman's original apple cider</b> , vic                 | 9      |
| <b>natural pear cider</b>                                    | 9      |

**/ SPRITZ**

|                                                    |    |
|----------------------------------------------------|----|
| <b>aperol spritz</b>                               | 15 |
| aperol - la gioiosa prosecco - soda water - orange |    |

**/ ROSE**

|                                                                                               |        |
|-----------------------------------------------------------------------------------------------|--------|
| <b>marquis de pennautier</b> , languedoc-rousillon fra                                        | 9 / 40 |
| pretty shade of rose petals; round and lively on the palate with raspberry & blackcurrant tip |        |

**/ WHITE WINE**

|                                                                                                                          |           |
|--------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>beach hut semillon sauv. blanc</b> , south east aus                                                                   | 7 / 30    |
| zesty citrus & passionfruit flavours with a crisp finish                                                                 |           |
| <b>pikorua sauvignon blanc</b> , marlborough nz                                                                          | 8.5 / 35  |
| crisp, tropical fruits with light herbal notes                                                                           |           |
| <b>ara single estate pinot gris</b> , marlborough nz                                                                     | 9.5 / 40  |
| aromas of pear and nectarine flowing to honeyed floral and cirtus notes                                                  |           |
| <b>ad hoc 'wallflower' riesling</b> , great southern wa                                                                  | 9.5 / 40  |
| almost transparent in colour, fragrent bouquet & flavours of lemon peel carried along by soft texture & long fine acid   |           |
| <b>wildflower chardonnay</b> , margaret riv-pemberton wa                                                                 | 9 / 36    |
| distinctively western australian - white peach accents offer a bright, mid-weight finish to this gently oaked chardonnay |           |
| <b>phillip shaw 'architect' chardonnay</b> , margaret river wa                                                           | 10.5 / 44 |
| fresh palate with layers of stone fruit, savoury characteristics & creamy nuances with bright citrus acidity             |           |

**/ SPIRITS**

|                                                          |     |
|----------------------------------------------------------|-----|
| <b>johnnie walker red label - jim beam bourbon</b>       |     |
| <b>jamesons irish whiskey - stolichnaya vodka</b>        |     |
| <b>bombay sapphire gin - bundaberg rum</b>               |     |
| <b>bacardi white rum - baileys irish creme</b>           | 8   |
| <b>jack daniels - hendricks gin - cointreau - kahlua</b> |     |
| <b>tia maria - frangelico - galway pipe port</b>         | 9   |
| <b>hennessy cognac vs - glenfiddich 12yr scotch</b>      | 9.5 |

**/ SOFT DRINKS**

|                                                           |     |
|-----------------------------------------------------------|-----|
| <b>coca cola - coke no sugar - sprite - pink lemonade</b> |     |
| <b>lift - fanta - ginger ale</b>                          | 4.5 |
| <b>juice: cloudy apple - orange - pineapple</b>           | 4   |
| <b>bundaberg ginger beer</b>                              | 5   |
| <b>lemon lime bitters</b>                                 | 5   |
| <b>san pellegrino sparkling 500ml</b>                     | 5   |