sure cafe

Breakfast

Beverages

Lunch

Dinner

Dessert

Wine & Champagne

Cocktails

Beer & Cider

Spirits

Mini Bar

Dial 4 for Room Service

Room Service $5 tray charge per order

Breakfast

Mon-Fri | 6:30am - 11am
Weekend | 7:00am - 11am
Room Service $5 tray charge per order

Simple Bacon 16

Fried egg, crispy bacon, hash brown, cheddar, tomato relish, aioli on a milk bun or wrap
make it vegetarian: with halloumi

Eggs on Sourdough (v) 14

Eggs your way on sourdough

Urban Sky 27

Eggs your way, bacon, hash brown, grilled tomato, chorizo, mushrooms and baked beans on sourdough

Açaí Bowl (vg, df) 18

Fresh berries, banana, passionfruit, granola and coconut flakes

Porridge (v, vg, df) 18

Traditional creamy porridge made on almond milk, maple fried banana, mixed berries and almond flakes

Classic Bacon and Egg Roll 12

Fried egg, bacon, barbecue or tomato sauce on a milk bun

Buttermilk Pancakes 24

Seasonal berries, banana, whipped cream and maple syrup

Honey Baked Granola (v) 18

House made berry compote, yoghurt, topped with seasonal fruits

Cheesy Omelette 24

Ham, mushroom, cherry tomatoes, cheddar with sourdough
make it vegetarian: with halloumi

Eggs Benedict 21

Two poached eggs, baby spinach, bacon or ham with hollandaise on an english muffin
smoked salmon +3

Avo on Toast (v) 18

Beetroot hummus with dukkah, avocado, cherry tomatoes, feta, poached egg on sourdough
make it vegan: with falafel

Scrambled Chilli Egg 21

Scrambled eggs, roasted capsicum, grilled chorizo, cherry tomatoes, parmesan and chilli oil on sourdough

Breakfast sides

Egg	4	Chorizo	6
Toast	4	Halloumi	6
Mushroom	6	Bacon	6
Avocado	5	Falafel	6
Tomato	5	Baked beans	5
Hash brown	6	Smoked salmon	7

Room Service incurs $5 Tray charge per order

(gf) Gluten free (v) Vegetarian (vg) Vegan (df) Dairy free

Prices are subject to a 10% surcharge on public holidays

Beverages

Coffee — 4.5 / 5.5
Barista made coffee, just how you like it

Hot chocolate or Chai — 4.5 / 5.5

Milk Alternatives — 0.5
Soy, almond, oat, lactose free, extra shot, decaf, flavoured syrups

Nectar cold press juices: — 8
Orange
Apple, celery, spinach, kale, lemon, cucumber, parsley
Carrot, apple, orange, pineapple, lemon, turmeric

Tea — 5
English breakfast, earl grey, jasmine green, lemon and ginger

Smoothies — 9
Mixed berry or banana

Milkshakes — 9
Chocolate, strawberry, caramel, vanilla

Iced drinks — 7
Latte, long black, chocolate

Lunch

Mon-Fri | 11:30am - 2pm

Room Service $5 tray charge per order

Pasta of the day 25

Check our specials board for today's new pasta

Chilli pork (df, gf) 25

spicy marinated pork belly, fried egg, sliced cucumber, steamed rice
make it vegan: with vegan fried rice

Butter chicken 19

Chefs special butter chicken with basmati rice

Beef burger 26

Angus beef, tomato, lettuce, bacon. cheese, betroot, red onion, aioli, barbecue sauce and chips

Schnitzel burger 28

Crispy chicken schnitzel, lettuce, tomato, cheese and mayonnaise with chips

Bulgogi beef (df) 25

Traditional Korean style marinated grilled beef with capsicum, onions, steamed rice and a fried egg

Butternut Pumpkin Burger (df) 28

Cucumber, tomato, red onion, cos lettuce, plant based garlic mayo, with chips and green salad

Flathead Beer Battered Fish Fillets 26

Fresh garden salad, chips

Traditional caesar salad 25

cos lettuce, crispy bacon, toasted croutons, anchovies, a boiled egg and parmesan

Add ons

Chicken or	6
halloumi	7
Smoked salmon	

Cheese melts

Melted cheese on open sourdough, topped with your choice of filling, with fresh garden salad

Ham & Tomato 15

Chicken & Avocado 18

Halloumi & Mushroom 18

Quiche 15

Spinach and feta quiche with fresh garden salad

Something extra

Garlic bread 10

Chips 10

Pork & Chive dumplings 18

Dinner

Mon-Sun | 5:30pm-8:30pm
Room Service $5 tray charge per order
Closed on public holidays

Entree

Flat Bread with Beetroot Hummus (vg) 12

Garlic Bread (v) 10

Honey Soy Chicken Skewers (df) 21
Cucumber salad, almond flakes

Grilled Octopus (gf) 29
Greek salad, romesco

Panko-Crumbed Fish Croquette with Artichoke Tartare 18
Tartare, green salad, lemon wedge

Pork & Chive Dumplings 19
Steamed, soy sauce

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Garlic and Chilli Butter Prawns (gf) 24
Mango salsa and pineapple

French Fries (gf) 10

Sauteéd Vegetables with Lemon Garlic Sauce (df, gf) 12

Burrata Caprese (v) 24
Heirloom tomato, burrata, pesto

Classic Caesar 21
Cos lettuce, crispy bacon, toasted croutons, anchovies, a boiled egg and parmesan

Add chicken +6

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Dinner

Mon-Sun | 5:30pm-8:30pm
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Mains

Glazed Pork Cutlets (gf) 34
Roast potatoes, apple slaw, cranberries

Roast Chicken Supreme 32
Creamy mushroom sauce, mash, zucchini, roast carrot

Braised Lamb Shank (gf) 39
Creamy mash, wine jus, peas

Creamy Prawn Linguine 32
Cherry tomatoes, spinach, parmesan

Angus Beef Burger 26
Tomato, cheese, red onion, lettuce, bacon aioli and homemade smokey BBQ sauce

Butter Chicken (gf) 19
Pappadum, chilli and coriander

Urban Steak (gf) 39
300g strip loin, roast potatoes, pepper sauce, glazed dutch carrot

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Butternut Pumpkin Burger (vg) 28

Cucumber, tomato, red onion, cos lettuce, plant based garlic mayo, with chips and green salad

Crispy Skin Grilled Salmon (df, gf) 34

Romesco, bok choy, squash gold, fennel, sweet vine capsicum and peas

Chicken Parmigiana 29

Fries, salad, gravy

Pan-Seared Barramundi (df, gf) 39

Roasted potato, pea pureé, cauli-blossom, asparagus

Harvest Bowl (vg) 24

Mixed leaves, baked pumpkin, couscous, cherry tomatoes, cucumber, olives, walnuts, carrot, kale and house dressing

Add chicken +6

Add salmon +7

Dessert

Tiramisu (contains alcohol) 16

Sticky Date Pudding 16

Butterscotch and ice-cream

Cheesecake (gf) 16

Lemon curd and berries

Affogato (gf) 12

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Wine & Champagne

Champagne & Sparkling

Cantina vedova (prosecco)	Italy	14	49
Veuve auguste tailhan brut (blanc de blancs)	France	13	45
YVES premium cuvee (sparkling)	Victoria		55

White

Pikes ‘traditionale’ (riesling)	South Australia		60
Cantina di gambellara (pinot grigio)	Italy		55
Wicks estate (pinot gris)	South Austraia	14	55
Gemtree ‘luna crescente’ (fiano)	South Austraia		60
Pikorua (sauvignon blanc)	New Zealand	13	49
Pedestal (chardonnay)	Western Australia	15	60

Rosé

Marquis de pennautier (rosé)	France	13	49
Mirabeau (rosé)	France		69

Red

Crimson Peak (pinot noir)	New Zealand	16	65
Robert Oatley (Grenache)	Italy		59
Bremerton (tempranillo Graciano)	South Austraia		60
Hentley farm ‘villain & vixen’ (shiraz)	South Austraia	15	60
Argento ‘classic’ (malbec)	Argentina		58
Majella ‘the composer’ (cabernet savignon)	South Austraia		60

Cocktails

Mon-Fri from 3pm

Martini Classic 19
Gin, dry vermouth, orange bitter

Margarita 22
Tequila, orange liqueur, lime juice

Negroni 19
Gin, sweet vermouth, campari

New York Sour 22
Bourbon, port, lemon juice, angostura bitter

Spiced orange dauquiri 24
Spiced rum, lime juice, orange juice, cardamom

Enzoni 24
Gin, campari, grape, lemon juice

Seoul cosmo 24
Soju, orange liqueur, lime juice, cranberry juice

Limone Pera Fizz 23
Citrus gin, limoncello, pear juice, lemon juice, soda

Aperol / Campari Spritz 18
Aperol / campari, prosecco, soda

Irish Coffee Club 23
Irish whiskey, espresso, baileys, whipped cream

Not available for room service

Beer & Cider

Asahi Super Dry 5%, Japan	11
Corona Extra 4.5%, Mexico	12
Chimay 750 ml 9%, Belgium	45
Somersby Apple Cider 4.5%, Denmark	11
James Boag's 4.6%, Tas, Australia	11
Grifter Pale Ale 5%, NSW, Australia	13
Little creatures Pale Ale 5.2%, WA, Australia	13
Cascade Premium Light 2.4% Tas, Australia	11

Non-alcoholic

Lemon Lime Bitter	7.5
Lemon Squash	7.5
Heineken Zero	10
Strawberry No-Jito Strawberry, mint, lime, soda	18
Paloma Mocktail Grapefruit, lime, maple syrup, soda	18

Spirits

Whiskey

Jack Daniel's	Tennessee	11
Jim Beam	Bourbon	11
Maker's Mark	Bourbon	12
Ezra Brooks	Rye	14
Jameson	Irish	13
Johnniee Walker Red	Scotch	11

Gin, Vodka

Hendrick's	Gin	14
Tanqueray	Dry gin	13
Manly Spirits	Citrus gin	16
Smirnoff	Vodka	11
Absolut	Vodka	11

Rum, Tequila

Bundaberg	Dark rum	12
Bacardi	Light rum	11
Baron Samedi	Spiced rum	13
Sierra	Tequila	13
Prospero	Tequila	13

Liqueur

Cointreau	Orange	14
Limoncello	Lemon	12
Kahlua	Coffee	11
Frangelico	Hazelnut	11
Baileys	Irish cream	11

Mini Bar

Please dial 9 to place your order with reception

Red or White Wine Available after 11am Chain of Fire Chardonnay or Chain of Fire Shiraz Cabernet	34
Still Mineral Water	5
Toblerone Chocolate	5
Pringles Sour Cream & Chive	5
Noodle Cup Ask reception for flavour	5