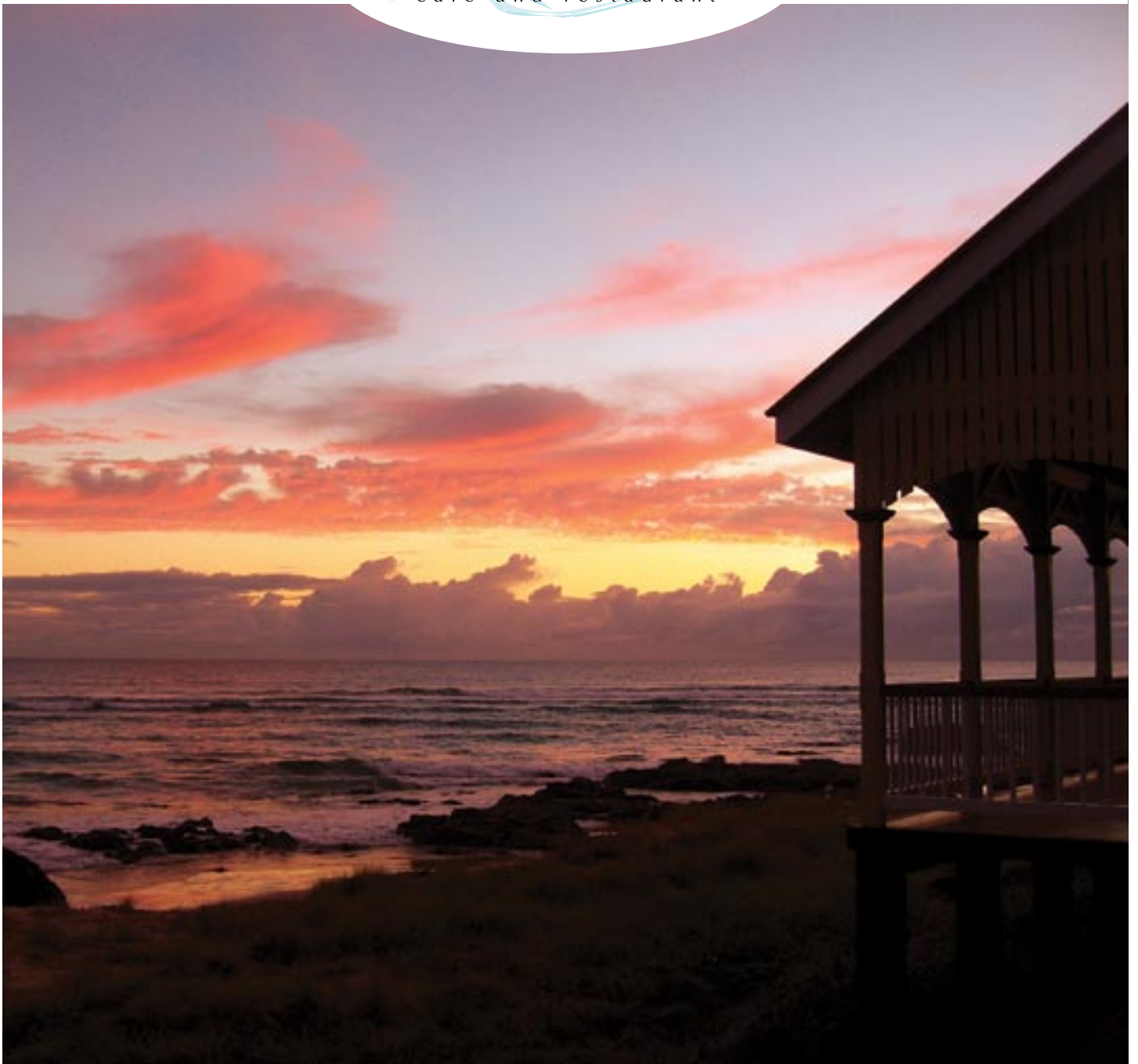


great coffee, great food, great views

Dimmer

kirramisu
cafe and restaurant



great coffee, great food, great views



Dinner

BREAD

Hot Sourdough Bun served with sundried tomato and herb butter	7.00
Garlic and Parmesan Turkish Bread	9.00
Trio of Dips served with toasted turkish bread	12.00

ENTREE

Cumin Spiced Calamari served with a rocket side salad and lemon dill aioli	15.00
Grilled Eggplant and Haloumi Stack served on a flaky puff pastry square with shallots, cherry tomatoes and toasted pine nuts topped with sweet capsicum salsa, wild rocket and garnished with balsamic glaze	16.50
Peking Duck Spring Rolls served with a rocket side salad and a sweet chilli plum dipping sauce	17.50
Crumbed Pork Tender Loin filled with caramelized onion and camembert served on a wild rocket, apple and walnut salad dressed in honey mustard mayo	18.00
King Prawns in a light coconut batter served with a rocket side salad and mango and pawpaw chutney (five per serve)	18.00



SIDES

House Chips... served with your choice of two dips (sweet chilli, sour cream, garlic aioli, tomato sauce or BBQ sauce)	9.00
Greek Style Salad with kalamata olives, fetta, spanish onion, cucumber, red capsicum and sundried tomatoes	12.00

\$6 corkage on BYO wine | eftpos min \$10 | 2% credit card charge

great coffee, great food, great views



Dinner

MAINS

- Pesto Risotto** with roasted pumpkin, zucchini and egg plant, sundried tomatoes, fetta and toasted pine nuts topped with crispy sweet potato curls 21.00
- Homemade Pumpkin Gnocchi** with crispy prosciutto, baby spinach, toasted pine nuts and baby bocconcini all in a creamy tomato sauce and topped with wild rocket 24.00
- Herb Crusted Atlantic Salmon** with crispy sweet potatoes and seasonal green vegetables tossed in garlic butter and white wine 25.00
- Grilled Pork Cutlets** served with mashed potato, braised red cabbage, green beans and topped with a homemade spiced apple chutney 26.00
- Oven Roasted Chicken Breast** filled with spinach and fetta served on a bed of semi dried tomatoes, baby spinach, fresh basil, toasted pine nuts, crispy bacon and baby bocconcini dressed in a balsamic vinegar and olive oil 27.00
- Seafood Risotto** with Atlantic salmon, king prawns, calamari, sea scallops and fresh herbs topped with wild rocket and parmesan cheese 28.00
- 300g Black Angus Rib Eye Steak** wrapped in prosciutto and topped with garlic butter served on a bed of pea and haloumi fritters and snow peas garnished with roasted cherry tomatoes, wild rocket and a drizzle of red wine reduction 32.00

SALADS

- Homemade Falafel Salad** with rocket, chick peas, ripe avocado, fetta, cherry tomatoes, cucumber, spanish onion and sweet corn dressed with lemon juice and olive oil served with a side of homemade hommus and minted yoghurt 18.50
- Salt & Pepper Calamari Salad** with rocket, spinach, cherry tomatoes, cucumber, toasted almonds, spanish onion and baby bocconcini all dressed in a raspberry vinaigrette 19.50
- King Prawn and Fresh Mango Salad** with rocket, cherry tomatoes, spanish onion, cucumber, red capsicum, garlic croutons, toasted almonds and coconut all dressed in a lemon dill aioli 22.00
- Roasted Pumpkin and Chicken Salad** with baby spinach, crispy bacon, toasted pine nuts, blue cheese and creamy pesto dressing. 22.00

Dinner

DESSERTS

Homemade Cakes served with your choice of ice cream or cream	8.00
Warm Kahlua and Coffee Brownie served with ice cream and hot chocolate sauce	9.00
Liqueur Coffee (black coffee with your choice of liqueur topped with whipped cream) Kahlua, Bailey's Irish cream, Irish Whisky, Tia Maria	9.00
Affogato double shot of coffee served over ice cream and topped with frangelico	9.00
Sticky Date Pudding with butterscotch sauce and homemade vanilla bean ice-cream	12.00



COFFEE

Short Black	3.20
Flat White	3.50
Cappuccino	3.50
Macchiato	3.50
Café Latte	3.50
Long Black	3.70
Mochaccino	4.50
Mug	4.20
Hot Chocolate	4.50
Chai Latte (syrup)	4.00

TEA

English Breakfast	3.50
Earl Grey	3.50
Green Tea	3.50
Chai (hot water)	3.50
Chai (hot milk)	4.00
Peppermint	3.50
Lemongrass & Ginger	3.50

kirramisu
cafe and restaurant

\$6 corkage on BYO wine | eftpos min \$10 | 2% credit card charge

great coffee, great food, great views