

CAKES & REFRESHMENTS

HOMEMADE SCONES	9.00
Plain scones with jam and cream	
MUFFIN OF THE DAY	6.00
With butter	
CAKES (See display)	8.00

DRINKS

COFFEE	Cup 4.00 / Mug 4.70
Soy milk add 0.50	
Almond milk add 1.00	
Lactose free milk add 1.00	
HOT CHOCOLATE / CHAI LATTE	4.70
Soy milk add 0.50	
Almond milk add 1.00	
Lactose free milk add 1.00	
POT OF TEA	4.00
English breakfast / earl grey / peppermint / camomile / green / lemongrass and ginger	
SOFT DRINK	4.00
POWERADE / ICED TEA	4.50
POP TOP	2.80
FRESHLY SQUEEZED JUICE	
Orange / apple 6.50	
Carrot, apple and ginger 7.50	
Cucumber, apple, celery and mint 7.50	
GLASS OF JUICE	5.00
Pineapple / grapefruit / orange and mango / tropical	
ICED COFFEE / ICED CHOCOLATE	6.50
MILKSHAKE	Regular 6.00
Chocolate / strawberry / caramel / vanilla / coffee / blue heaven Large 7.00	
THICKSHAKE	8.50
Chocolate / strawberry / caramel / vanilla / coffee / blue heaven	
SPIDER	7.00
Choice of soft drink	

SMOOTHIES

BANANA	BERRY CRUSH	CITRUS PINE
Banana, frozen yoghurt, milk	Strawberry, blueberry, raspberry, strawberry sorbet, apple juice	Lemon sorbet, orange juice, pineapple juice, grapefruit juice
TROPICAL	MANGO	STRAWBERRY
Banana, mango, coconut milk, frozen yoghurt, tropical juice	Mango, frozen yoghurt, orange and mango juice	Strawberry, strawberry sorbet, frozen yoghurt, milk
Regular		7.00
Large		8.00
Soy milk		add 0.50
Almond milk		add 1.00
Lactose free milk		add 1.00

A SELECTION OF ICE CREAM IS AVAILABLE AT THE KIOSK

WINE LIST

SPARKLING WINE	GLASS	BOTTLE
T'Gallant Prosecco –250ml Can		10.5
Finely structured palate, fresh and zesty, hints of apple and pear		
Rothbury Estate Sparkling Cuvee S.E Aust	7	28
Citrus characters with a light fresh palate		
Seppelt Fleur de Lys Sparkling S.E Aust	9	35
Fresh and lively with hints of strawberry and citrus notes. Crisp to finish		
WHITE WINE	GLASS	BOTTLE
Hartog's Plate Moscato W.A.	9	35
A sweet and luscious palate with crisp lemon and lime citrus flavours with subtle musky spice on the finish		
Cape Schanck by T'Gallant Pinot Grigio Mornington Peninsula, VIC	9	35
Lovely spiced pear aromas mixed with a racy red apple acidity on the palate. A great crisp drink		
Rothbury Estate Sauvignon Blanc S.E Aust	7	28
Tropical fruits and citrus characters abound on the nose and palate. Crisp and clean		
821 South Sauvignon Blanc Marlborough, NZ	9	35
Crisp with ripe citrus and tropical fruits - a delicious cool-climate Sauvignon Blanc		
Rothbury Estate Chardonnay S.E Aust	7	28
Stone fruits mixed with melon characters, medium bodied with a clean finish		
Seppelt The Drives Chardonnay Victoria	8	30
A crisp and vibrant Chardonnay balanced with fine acid and a lingering finish		
RED WINE	GLASS	BOTTLE
Cape Schanck by T'Gallant Pinot Noir Mornington Peninsula, VIC	9	35
Strawberries and raspberries with subtle oak and spice that carries through to the palate. Soft and beautiful in texture		
Hartog's Plate Cabernet Merlot Western Australia	8	30
A soft, round and juicy red. Plenty of red berries. Easy drinking		
Samuel Wynns and Co. Cabernet Sauvignon	9	35
This deep red cabernet has hints of cassis and cinnamon that gives way to concentrated blackberries and dark plush fruit. It's medium to full-bodied, but balanced with natural fruit sweetness and spiciness from clover, use of oak		
Rothbury Estate Shiraz Cabernet Sauvignon S.E Aust	7	28
Spiced red berries and a hint of plum. Full bodied and soft palate		
Penfolds Koonunga Hill Seventy-Six Shiraz Cabernet Sauvignon S.A	9	35
Dark, rich and concentrated with spiced berries. The finish is rich and long		
Seppelts The Drives Shiraz Heathcote, VIC	8	30
Juicy forest fruits and spicy pepper combined with some savoury black olive		
BEERS		
Furphy's Ale	8	
Cascade Premium Light	8	
Peroni	8	
Corona	8	
Two Brothers Taxi Pilsner	8	
Heineken	8	
CIDER		
Two Brothers Gypsy Cider	8	
SPARKLING WATER		
San Pellegrino - 750ml	8	

RICKETTS
POINT
BEACH CAFE

PLEASE ORDER AND PAY
AT THE COUNTER, QUOTING
YOUR TABLE NUMBER

EFTPOS minimum charge \$10 per transaction, no cash out.

BREAKFAST

SERVED UNTIL 12PM

BREAD OPTIONS AVAILABLE FOR TOAST

sourdough, multigrain or gluten free bread

EGGS ON TOAST	13.00
(poached, fried or scrambled)	
EGGS AND BACON ON TOAST.....	16.50
(poached, fried or scrambled)	
RICKETT’S POINT BREAKFAST	20.00
Eggs on toast (poached, fried or scrambled) with bacon, chorizo and roesti	
VEGETARIAN BREAKFAST	19.00
Eggs on toast (poached, fried or scrambled) with roasted tomato, sauteed spinach and field mushrooms	
TOASTED TURKISH ROLL*	16.50
With bacon, eggs and chilli sauce	
SMASHED AVOCADO*(v).....	18.00
With cherry tomato, fetta, basil and a balsamic dressing	
Add poached egg	add 2.50
EGGS BENEDICT	18.50
With ham or smoked salmon, served on English muffins with homemade hollandaise sauce	
LEG HAM AND CHEESE TOASTED SANDWICH*.....	14.00
Add tomato	add 2.00
BUTTERMILK PANCAKES.....	16.00
With mixed berries and cream	
GRANOLA*	15.00
With fresh berries and coconut yoghurt (v)	
TOAST	9.00
With assorted jam and butter	
BROMLEY’S FRUIT TOAST.....	9.00
With jam and butter	

EXTRAS

Roasted tomatoes / sauteed spinach potato roesti / extra egg.....	3.00 ea
Bacon / chorizo sausages / avocado / field mushrooms.....	4.00 ea

LUNCH

AVAILABLE FROM 11AM

CHICKEN POINT SANDWICH	16.00
With seeded mustard mayonnaise, celery and spring onion on multigrain bread served with salad cress	
LEG HAM AND CHEESE TOASTED SANDWICH*	14.00
With salad cress	
Add tomato	add 2.00
CRISPY FRIED FISH AND CHIPS	22.50
With tartare sauce and salad greens	
BEEF BURGER.....	21.00
With lettuce, tomato, bacon, jack cheese, gherkins, Coney Island mustard, onion rings and chips	
SWEET POTATO SALAD*	18.00
With spinach, peppers, pinenuts, pesto and fetta(v)	
Add tofu	add 3.50
Add chicken	add 3.50
SALT AND PEPPER CALAMARI*	21.50
With rocket, pear, Parmesan and asparagus salad and lime aioli	
PULLED PORK BURGER	22.00
With coleslaw, chipotle mayo and polenta chips	
FALAFEL WRAP*	22.00
With lettuce, tomato, Spanish onion, tahini yoghurt, chilli sauce and chips (v)	
VEGETARIAN TURKISH ROLL.....	19.00
Toasted with pumpkin, eggplant, zucchini, peppers, basil pesto, semi-dried tomato paste and sweet potato chips (v)	
SPAGHETTI MARINARA.....	24.00
With tomato, parsley, garlic and white wine	
SOUTHERN FRIED CHICKEN.....	21.00
With Vietnamese slaw and sweet chilli-lime dressing (contains peanuts)	
SMOKED SALMON STACK*	22.00
On a corn fritter with avocado, rocket and dill mayo	
KING PRAWN AND HALOUMI SKEWER*.....	25.00
With rocket, fennel, orange and tarragon salad	

* Indicates gluten free option - please ask (v) Indicates vegan option - please ask

LUNCH

DAILY SPECIALS

SEE BLACKBOARD / MORE LUNCH SPECIALS AVAILABLE

PIE OF THE DAY	17.00
With salad cress	
QUICHE OF THE DAY	15.00
With salad cress	
SOUP OF THE DAY*	12.00
With bread	
GARDEN SALAD*	7.00
With mixed lettuce, tomato and cucumber	
BOWL OF CHIPS*	7.50
With tomato sauce	
BOWL OF WEDGES	8.50
With sour cream and sweet chilli sauce	
BOWL OF SWEET POTATO CHIPS*.....	9.50
With lime aioli	

KIDS MENU

UNDER 12 YEARS

BREAKFAST

SERVED UNTIL 12PM

KIDS BREAKY	9.50
Single egg with one slice of toast	
KIDS PANCAKE	9.00
With maple syrup and ice cream	
KIDS TOAST*	6.00
One slice with Vegemite and butter	

LUNCH

KIDS FISH AND CHIPS	12.00
KIDS CHEESEBURGER AND CHIPS	12.00
KIDS SPAGHETTI BOLOGNESE	12.00