



Hot Drinks Menu

	Small	Medium	Large
Cappuccino	4	5	6
<i>Pure espresso shot mixed with hot steamed milk and dusted with premium chocolate powder</i>			
Café Au Lait	4	5	6
<i>Perfect balance of espresso and creamy steamed milk serve in a French style</i>			
Flat White	4	5	6
<i>Best way of drinking perfect creamy milk and a shot of espresso</i>			
Americano	4	5	6
<i>American style espresso served with boiling water</i>			
Espresso	4		
<i>Freshly grounded coffee beans extract, concentrated and poured in one single shot cup</i>			
Cinnamon Bay Signature Coffee	5	6	7
<i>Unique cinnamon French latte with marshmallow, fresh whipped cream and slightly dusted with home-made cinnamon powder</i>			
Hot Chocolate	5	6	7
<i>Premium chocolate powder mixed perfectly with creamy hot milk accompanied with marshmallow and fresh whipped cream</i>			
Café Mocha	4	5	6
<i>Espresso based drink mix with high quality chocolate powder, steamed milk, whipped cream, marshmallow and a lightly dusted with cinnamon powder</i>			
Tea	4	5	6
<i>Choose from our selection of tea such as; English Breakfast, Australian Afternoon, Earl Grey, Pure Peppermint, Lemon and Ginger, Green and Camomile Tea and Irish tea. This selection will all be served with hot or cold milk if preferred</i>			
Chai Latte	5	6	7
<i>An original recipe of mix and freshly ground spices which are perfectly and equally combined with boiling hot milk of your choice.</i>			
Juice Apple/Orange	5		



Breakfast Menu

Seasons 5 Breakfast 19

Toasted English muffin w/ spicy chipolata, choice of eggs, hash browns, bacon, mushroom & grilled tomatoes

Big Vegetarian Breakfast 17

Sour dough w/ spinach, mushrooms, hash brown, homemade baked beans & grilled tomatoes

Chocolate porridge with yoghurt and seasonal fruits (g/f) 16

Oats cooked in coconut water and French cocoa powder, nuts, dates, touch of cinnamon and vanilla extract

Wild Mushroom bruschetta 18

wild mushrooms sautéed with butter, garlic, parsley on a toasted sourdough bread with a dash of truffle oil

Waffles with sticky bananas, blueberry syrup, cream and berries 16

Buttery Belgium waffles served with caramelised bananas, whipped cream topped with blueberry syrup & berries

Healthy green smoothie bowl 12

Banana, fresh berries, flax seed meal/choice of milk (almond/soy/coconut) /yoghurt & spinach

Haloumi with potato rosti 20

Pan seared haloumi cheese served with homemade potato rosti, poached egg and tomato relish with a toast

Smoked salmon and herbed cream cheese Breakfast cigars 25

A mixture of smoked salmon, herb cream cheese and eggs wrapped in Tunisian brick pastry and shallow fried

French Toast 14

w/ cinnamon sugar, maple syrup & fruits

Pancakes with vanilla crème fraiche and berry compote 16

Buttermilk pancakes, mixed berry compote topped with vanilla crème fraiche and berries

Smashed avocado & compressed watermelon salad 20

Avocado served on a sour dough bread, poached eggs, Persian feta & Cinnamon spiced compressed watermelon

Fruit salad 14

Seasonal fruits w/ yogurt

Choice of Toast & eggs, with bacon and tomatoes 10

Add ons

Chorizo	4.00	Baked beans	2.00	Spinach	3.00
Mushroom	3.00	Avocado	4.00	Hash Brown	3.00



Dinner Menu

Entrée

Garlic Bread	6
Soup of the Day <i>Ask your waiter for today's special</i>	7
Arancini balls <i>Italian cheesy rice balls enclosed in golden crunchy crumb served with Napoli sauce and aioli</i>	10
Salt and pepper Calamari <i>Served with salad and chips</i>	16
Kuro Prawns with palm sugar dressing <i>Bamboo charcoal infused panko bread crumbed prawns fried with palm sugar dressing and salad</i>	19
Pan seared Scallops <i>Locally caught port Phillip bay scallops pan seared and served with pumpkin puree, lemon, chilli, parsley dressing</i>	19
3 Pepper ling fingers <i>Natural wild caught NZ Pink Ling, dipped in light batter studded with a mix of green, black and white cracked pepper served with chips and salad</i>	15
BBQ Pork Ribs <i>American style" low & slow" cooked pork ribs coated in tangy BBQ glaze</i>	19
Chipotle Chicken <i>Slow cooked marinated chicken breast served with red bell peppers, chipotle mayo & micro salad</i>	15
Potato Gnocchi with broccoli and lemon <i>Pan fried buttered potato gnocchi with broccoli, a touch of lemon juice, garlic and chilli flakes, sprinkled with freshly grated parmesan cheese</i>	12
Spinach and Quinoa salad <i>Healthy quinoa grains tossed with roasted carrots, tomatoes and spinach</i>	15
Kids Meal	10
<i>Choose from</i>	
<i>Chicken Nuggets & Chips - Fish & Chips - Penne Napolitana - Cheese Pizza</i>	

Mains

Porcini dusted Lamb backstrap	35
<i>Tender juicy porcini lamb backstrap served with pumpkin puree, potato rosti & caramelised walnuts</i>	
Confit Duck legs	30
<i>Gently cured Duck legs bathed in their own fat and slowly cooked to falling-off-the-bone perfection served with baby carrots, broccoli and port wine sauce.</i>	
Spiced Lamb Shanks	25
<i>Salt, Paprika, Garlic, Onion, Pepper, Celery marinated lamb shanks braised to perfection and served with roasted carrots, broccoli and chick peas</i>	
Great southern Grass-fed scotch fillet	35
<i>Scotch fillet cooked to your liking served with vegetables or chips and salad</i>	
Seasonal Fish of the day	25
<i>Pan seared seasonal fish served with creamy mash and greens</i>	
Stuffed Bao Buns	25
<i>Light, fluffy and pillowy steamed buns which are perfect for stuffing with Calamari or Kuro Prawns served with pickled cucumber</i>	
Seafood Basket	25
<i>Tempura fish, scallop, surimi bites, crumbed prawns, squid rings served with chips and salad</i>	
Chicken Parma / Schnitzel	20
<i>Crumbed Chicken fillet with sliced ham, napolitana sauce & topped with mozzarella cheese</i>	
Pasta Gamberi	25
<i>Choice of pasta (penne/fettucine/spaghetti) tossed with prawn, garlic, tomato and a touch of chilli</i>	
Penne Chicken Arrabbiata	22
<i>Chicken sautéed in olive oil & garlic complement a peppery tomato sauce tossed with penne pasta</i>	
Veg pasta	22
<i>Choice of pasta (penne/fettucine/spaghetti) tossed up with garlic, sundried tomatoes, roasted capsicum, broccoli & parmesan cheese</i>	
Butter Chicken	25
<i>Tandoori marinated chicken in a creamy spiced curry sauce served w /rice, salad & Nan bread</i>	

Dessert

Chocolate board for Two	25
<i>(Mini churros with choc sauce, mini dark chocolate donuts, Assorted macaroons & chocolate Bonbons)</i>	
Vanilla and White chocolate panna cotta with berries and coulis	10
Lemon tart with raspberry sorbet and coulis	12
Chocolate lava cake with praline powder and chocolate ice cream	10



Shiraz	Glass	Bottle	Cabernet Sauvignon	Glass	Bottle
Montara VIC - 2011	8	40	Jimmy Black VIC - 2013	8	40
The Oaks VIC – 2016	8	40	Raven Park VIC - 2014	9	45
Little Collins VIC – 2012	8	40	Pinot Noir		
Jimmy VIC - 2012	8	40	Jimmy VIC – 2014	9	45
Kingsdale NSW	10	50	Montara VIC - 2014	10	50
Cracker Jack VIC - 2016	9	45	Kangaroo Creek SA - 2016	12	60
Penkar VIC - 2014	12	60	White/Sweet/Sparkling Wine		
Canton Lead Bin 808 SA – 2016	12	60	Kingsdale Chardonnay NSW - 2015	9	45
Bernarra Estate VIC – 2014	14	70	Raven Park Chardonnay VIC – 2015	8	40
Merlot			Little Collins Sav Blanc VIC - 2012	8	40
Kingsdale NSW - 2010	8	40	Kingsdale Sav Blanc NSW - 2017	10	50
Lynfold Bin 808 Cab Merlot SA - 2010	12	60	Montara Sav Blanc VIC – 2013	9	45
Homeblock Estate Cab Merlot SA - 2013	10	50	The Oaks Sav Blanc VIC - 2016	9	45
Bernarra Estate Cab Merlot VIC - 2014	12	60	Moscato	8	40
Old Joe Fortified Vintage NSW - 2006	11	55	Moscato Pink	9	45
			Sparkling White/Brut	9	45



Whisky	Price	Beer	Price
Johnnie Walker Black Label	10	Grand Ridge Craft Beer	8
Canadian Club	10	Victoria Bitter	10
Glenfiddich 12 Years	12	Cascade Light	8
Glenfiddich 18 Years	17	Carlton Dry	9
Johnnie Walker Gold Label	17	Carlton Draught	10
Johnnie Walker Blue Label	30	Stella Artois	9
Jim Beam Bourbon	10	Corona Extra	10
Jack Daniel's	10	Peroni Red Lager	8
Laphroaig 10 Years	14	Peroni	10
Chivas Regal 18 Years	17	Heineken	9
Vodka		Cider	
Absolut	10	Somersby Apple	10
Grey Goose	13	Somersby Pear	10
Rum		Soft Drink	
Bacardi Carta Blanca	9	Coca Cola / Coco Cola Diet	4
Captain Morgan Spiced Rum	10	Sprite/Solo	4
Tequila		Pepsi/Fanta	4
Jose Cuervo Especial	11	Lemon Lime & Bitters	5
El Jimador	12	Sparkling Water	2
Tromba Blanco (100% Agave)	14	Juice	
Brandy		Apple/Orange	4
Napoleon 1875	10	Pineapple/ Tropical	4
Napoleon Sainte Louise	12	Mango	4
Gin		Selections of Tea & Coffee	
Bombay Sapphire	12	Small	4
Patient Wolf Premium Dry	14	Medium	5
		Large	6