

Nibbles

Garlic bread	6
Warm turkish bread with evo & balsamic reduction	6
House marinated olives	6
Potato croquettes with homemade kasundi relish	8
Wedges with condiments	9

Berth's Boards *serves 2- 4*

Mezze board housemade dips, garlic brioche, house marinated olives & pickles	18
Mediterranean antipasto board chef selection of homemade delicacies	30
Seafood antipasto board chef selection of cold & hot seafood items	36

Starters / Sharing plates

Soup of the day	10
Wild mushroom arancini with truffle aioli & sticky balsamic	15
Crumbed calamari with tartare sauce, rocket, capers & red onion	18
Spring bay mussels in a sauce of chilli, garlic, saffron, tomato, spanish onion, white wine & fresh herbs	18
Meatballs in a rich sugo with housemade grissini	18
Hervey bay scallops in the half shell with cauliflower puree & macadamia dukkah crumble	20
Freshly shucked oysters natural or kilpatrick	1/2doz 20 doz 34

Salads

Chicken caesar salad cos lettuce, glazed bacon, croutons, parmesan, white anchovies & egg in a creamy dressing	20
Warm salmon salad rocket, avocado, radish, orange, dill with a red onion & caper vinaigrette	20
Asian beef salad green leaf, carrots, cucumber, bean shoots, capsicum & cashews in an asian inspired dressing	20
Salt & pepper squid salad rocket, radish, peppered spices, aioli in a miso & honey dressing	20

Pasta / Risotto

Homemade gnocchi with capsicum, eggplant, zucchini in a romesco sauce	20
Chicken & avocado pappardelle finished with toasted pine nuts in a cream sauce	22
Chorizo & mussel risotto with baby peas, tomato, caramelised leek, saffron & fresh herbs	22
Chicken risotto with roasted pumpkin, pine nuts, sage & baby kale	22
Gnocchi ragu in a rich beef sauce with red wine & fresh thyme	24
Pappardelle duck ragu wild mushrooms, herbs in a tomato sugo	26
Spaghetti marinara prawns, calamari, mussels, fish pieces, tomatoes, garlic, chilli, fresh herbs & olive oil	26

Meat / Fish

Steak sanga <i>black angus</i> minute steak, caramelised onion, cheese, lettuce, tomato, aioli & spicy tomato relish with chips	20
Chicken parmigiana with wedges & a green salad	22
Fish n chips beer battered fish fillets with homemade condiments	26
Lamb shanks braised in a rosemary tomato sugo with creamy garlic mash potato	26
<i>Cautionary note: Please be aware that shanks contain a very fine cartilage bone released during the cooking process</i>	
Harissa spiced chicken with crushed potatoes, aioli, beetroot, carrot, pomegranate & parsley salad	28
BBQ kangaroo fillet marinated in apple cider with baby potatoes & rich jus	29
Fish pie with leek, dill, truffle cream & a citrus herbed crust	29
Vanilla braised beef cheek whipped cauliflower & roasted sesame brussel sprouts	29
Atlantic salmon fillet with seasonal vegies, creamed cauliflower & herbed aioli	32
Eye fillet steak <i>grass fed, black angus</i> with garlic mash potato, snowpeas & red wine jus	36
Queensland king prawns chargrilled with a nicoise salad, tarragon & pernod vinaigrette	36

On The Side

candied brussel sprouts • romesco sautéed vegetables • broccolini & grain salad • nicoise salad • chips	8
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Desserts

Hot chocolate cake belgium chocolate sauce & vanilla bean ice cream	12
Sticky date pudding warm butterscotch sauce & vanilla bean ice cream	12
Lemon tart freshly whipped cream & citrus sauce	12
White chocolate brulee with a mixed berry compote	12
Cookies n cream vanilla bean ice cream in crumbled pieces of choc chip cookies, homemade honeycomb & hot chocolate sauce	14
Berth's dessert board an assortment of our homemade desserts	28

Breakfast *daily until 5pm*

'Lievito artisan' sourdough, fruit loaf or 7 seeds toast with seasonal preserves	7
Berth's french toast berry compote, seasonal berries, cinnamon sugar & maple syrup	12
Toasted almond muesli with poached rhubarb, violets & honey yoghurt	12
Yoghurt pannacotta almond & coconut granola, cocoa, goji berries, seeds & seasonal fruit	15
Buttermilk hotcake with lemon curd, seeds, mixed berries, puffed grains, maple syrup & ice cream	18
Supercharged salad freekeh, seeds, pomegranate, broccolini, avocado, almond, fetta, crispy kale, poached egg in a honey & miso dressing	18
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Eggs on toast choice of poached, fried or scrambled on sourdough	10
Breakfast B.L.T bacon, lettuce, tomato, fried egg, mayonnaise & a spicy tomato relish	15
Chilli & coconut scrambled eggs with coriander, fetta & tomato salsa on 7 seeds toast	16
Sautéed mushrooms salsa verde, mushroom puree & crumbed egg on sourdough	16
Seasonal avocado with macadamia dukkah, pickled beetroot, carrot & danish fetta on 7 seeds toast	17
<i>add poached egg</i>	3
'Our Benny' double smoked ham, saffron leek & herbed hollandaise on sourdough	17
Berth scramble eggs with smoked salmon, spinach & fresh dill on sourdough	18
Big Bertha eggs, streaky bacon, mushrooms, potato croquette & homemade kasundi relish on sourdough	18

Sides

mushrooms, double smoked ham, herbed hollandaise, gluten free bread	3
streaky bacon, hash browns, chorizo sausage, avocado, marinated fetta, potato croquette	4
smoked salmon	5

Coffee/Tea

Long black	3.8	English breakfast	4
Short black	3.8	Earl grey	4
Latte	3.8	Green	4
Cappuccino	3.8	Peppermint	4
Flat white	3.8	Hot chocolate with marshmallows	5
Macchiato	3.8	Affogato	5
Mocha	4	Liqueur coffee	12
Chai latte	4		
Iced latte/long black	4	Soy milk	.50
Iced coffee/chocolate (w icecream)	5	Almond milk	.50

Cold Drinks

Soda	3
Coke, Coke Zero, Lift, Sprite	3.5
Dry Ginger	3.5
Lemon/Soda Lime & Bitters	4
Fevertree Tonic/Ginger Beer	4.5
Juices:	4
Apple, Orange, Pineapple, Cranberry, Tomato	
Sparkling or Still Mineral water	6

Kids Menu

(under 10 years)

Breakfast

Little berth a fried egg on toast with bacon, hash brown & tomato sauce	8
Hot cake with vanilla ice cream & chocolate sauce	8

Mains

Crumbed chicken and chips	12
Crumbed calamari and chips	12
Battered fish and chips	12
Spaghetti meatballs	12

Desserts

Vanilla ice cream 2 scoops with or without chocolate topping	4
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