

Menu

DINNER

ENTREE

Steamed Prawn Dumpling with Brandy Lobster Bisque - \$21.5

Salt & Pepper Squid Salad - \$18.5

Cherry tomato, red onion, cucumber, green salad & house dressing

Chorizo and Roasted Capsicum Salad - \$17.5

Roasted capsicum, chorizo, green salad & honey mustard dressing

Potato Gnocchi (v) - \$19

Gnocchi, onion, sage, mushroom & garlic cream sauce

Vegetarian Tart with Pear & Walnut Salad (v) - \$17.5

Seasonal vegetable, green pear, roasted walnut, green salad & lemon vinaigrette

MAIN

250g Scotch Fillet with Potato Gratin - \$36

Seasonal green, potato gratin & red wine jus

190g Crispy Pork Belly with Mango salsa - \$33

Seasonal vegetable, kumara mash, mango salsa & red wine jus

Market Fish \$31

Cauliflower puree, summer vegetable & herb crumb

Vegetarian ragu with pappardelle pasta - \$29

Pumpkin, kumara, onion, garlic, broccoli, carrot & fresh tomato pasta sauce

BBQ Pork Ribs - \$28

Southern Bbq Pork Ribs, green salad & skinny fries

DESSERT

Classic Cream Brulee with Biscotti - \$15

Mango & Coconut Panna Cotta - \$18

Sticky Date Pudding with Vanilla Ice Cream - \$18

Pumpkin Cheesecake with Vanilla Mascarpone - \$18

Strawberry Mousse Cake with Strawberry Ice Cream - \$18

CAFE
MIDPOINT

HOBSONVILLE
EST 2019