

bits & bobs...

olives house marinated (gf) (v)	6
polenta chips w grated saganaki & aioli(v)	10
'cfc' cargo fried cauliflower w chipotle mayo (v)	12
loaded wedges w cheese sauce, bacon jam, spring onions & topped w sour cream	13
crumbed calamari golden fried & served w tartare sauce	14
saganaki w grapes and balsamic (gf) (v)	14
house dips w warm pitta bread (v)	15
crispy pork belly served w a pear gel (gf)	15
caesar salad w baby cos, bacon jam, croutons, parmesan, egg, topped w white anchovy in a creamy dressing	16
+ crispy chicken	5
supercharged salad w freekeh, seeds, quinoa nuts, pomegranate, broccolini, avocado, fetta, in a honey & miso dressing (v)	18

pots 'n' pans

spaghetti primavera in a pink sauce w capsicum, zucchini, eggplant, onion & fresh herbs (v)	17
carbonara pappardelle w bacon, parmesan & caramelised onion in a creamy sauce	19
mushroom pappardelle w caramelised shallots finished w parmesan, soft herbs & truffle oil (v)	19
spaghetti bolognese a rich beef sauce, w parmesan, chilli oil & fresh herbs	20
gluten free buckwheat spiral pasta	2

between the bread

wagyu beef burger w american cheese, lettuce, tomato, aioli, red onion & pickles	16
crispy chicken burger w slaw, american cheese, aioli & jerry's bbq sauce	16
chilli burger w wagyu beef, double cheese, istra bacon, chipotle, red onion & jalapeños	18
veggie burger w slaw, crispy buttermilk cauliflower, aioli & jerry's bbq sauce	15
add chips or bacon to any burger	4
pork belly roll w aioli, slaw, asian dressing, coriander, chilli & spring onion	16
tacos w a coriander salsa, black beans, corn, avocado, lettuce, jalapeños & chipotle in a soft shell tortilla (3 pc - choose 1) w/ beer battered fish w/ fried chicken	20

let's get serious

huli huli chicken w capsicum, black bean & corn salsa, pineapple, sour cream, lettuce lime, soft tortilla & herb salad (gf)	24
beer battered fish & chips served w tartare & lemon	24
open souv slow cooked lamb shoulder w tabouli, chips, yoghurt & pitta bread	25
vegetable paella w corn, capsicum, tomato, black beans, smoked paprika, saffron, onion & lemon (gf) (vg)	25
chicken & chorizo paella w char-grilled corn, capsicum, tomato, black beans, saffron, onion w herb salad & lime (gf)	30
seafood paella w local prawns, mussels, fish pieces, pork chorizo, tomato, peas, saffron, chilli, garlic, lemon (gf)	36

pizza from the stone oven

garlic, parmesan w herbs & mozzarella	14
margherita fior di latte & mozzarella on a san marzano tomato base w basil (v)	16
funghi wild mushrooms, field mushrooms, taleggio cheese on a mozzarella & olive oil base finished w truffle oil & fresh herbs (v)	18
the cargo double smoked ham, bacon, red onion, caramelised pineapple on a san marzano tomato base, finished w jerry's bbq sauce	19
capricciosa double smoked ham, black olives, mushrooms, white anchovy, mozzarella on a san marzano tomato base & finished w truffle oil	19
piccante hot salami, black olives, basil, fior di latte on a san marzano base, finished w chilli oil	19
spicy chicken and pork chorizo, capsicum, jalapeños & mozzarella on a san marzano tomato base finished w fresh herbs & chilli oil	20
lamb w za'atar, mozzarella & pomegranate topped w rocket, yoghurt & sumac	22
a bit extra capsicum/ mushrooms/ olives/ white anchovy/ vegan cheese	3
spicy chicken/ chorizo/ ham/ pancetta/ hot salami/ gluten free pizza base	4

something sweet

coconut panna cotta w pineapple & ginger salsa, brown butter crumble & a spiced rum sauce (v)	12
violet crumble 'chocolate pot' w housemade honeycomb, vanilla ice cream & chocolate pearls (v)	12
jaffa crème brûlée w fresh berries (gf) (v)	13

weekends only

only way to start the day...breakfast

freshly baked pastries in display cabinet	
sourdough w your choice of: jam, vegemite or peanut butter	6
mixed berry chia pudding w coconut, toasted almonds & strawberries (gf) (vg)	13
breakfast burger w egg, bacon, hash brown, tomato, lettuce, cheese & jerry's bbq sauce	15
avo'smash w capsicum, black beans, corn, red onions & tomato served on toast w beetroot & lime (v)	18
+ poached egg	2
sir benedict w double smoked ham, poached eggs, sriracha hollandaise, topped w tomato & coriander salsa, jalapeños & herb salad on toast	18
vegie breaky eggs how you like 'em, on toast w cherry tomatoes, avocado, mushrooms & hash browns (v)	18
break-the-fast eggs how you like 'em, on toast w bacon, chorizo, mushrooms & hash browns	21
eggs as you like 'em served on toast fried, scrambled or soft poached	10
a bit on the side	
hash browns/ mushrooms/ gluten free bread/ sriracha hollandaise	3
istra bacon/ crushed avocado/ chorizo	4

Our eggs are free range from

HAPPY chickens

To offer you the quality service you deserve,
changes to the menu and split bills are not
encouraged during busy periods, nor on weekends
and public holidays

coffee and other stimulants

latte, cappucino, flat white, short black, short macchiato, long black, long macchiato, piccolo, iced latte, hot chocolate	4
large	1
bon soy / almond / oat	.5
mocha	.5
'tea drop' tea pot (english breakfast, earl grey, green, peppermint and chamomile)	4
prana chai served w bonsoy	6
iced coffee, iced chocolate both served w ice cream	6

the story BEHIND THE BEAN

Our coffees are made with our very
own blend. A collaboration between
our in-house baristas and a Q grade coffee
roaster. Enjoy!

retail	
250g coffee	15
250g bag prana chai	24

cold drinks

coke, coke no sugar, lift, sprite, lemon lime bitters, dry ginger ale, raspberry lemonade, tonic	4
juices orange, apple, pineapple, tomato	4
virgin mary tomato juice, tabasco, worcestershire	6
bloody mary tomato juice, vodka, tabasco, worcestershire	12

small freight kid's menu

coco-pops w icy cold milk	5
cheese toastie	6
kids breakfast fried egg on toast w hash brown and bacon	9
kids cheese burger w tomato sauce and chips	12
kids bolognese w a rich beef sauce finished w parmesan	12
little hawaiian pizza mozzarella, double smoked ham, caramelised pineapple on a san marzano tomato base	12
little margherita pizza mozzarella on a san marzano tomato base	12

FYI...

(gf) gluten free
(v) vegetarian
(vg) vegan

allergy alert: while stringent precautions
are taken, one should assume that contact
with peanuts, tree nuts, seeds, wheat,
eggs, milk, soy, shellfish and other allergens
is possible.