

CAFE MENU

EVENT SPECIALS

Check our blackboards
for our event specials

SHARE PLATTERS FOR 2

Three Cheese Share Box \$25
3 cheeses, dried fruit, quince jam,
poppyseed lavosh, grissini, water
crackers, fruit

Deli Share Box \$20
Premium deli cured meats, roast beet-
root dip, chickpea & tahini dip, marinat-
ed olives, pickled vegetables, poppy-
seed lavosh, grissini, water crackers

Dips & Crudites Share Box \$15
Crudites of carrot, celery,
cucumber & capsicum, roast
beetroot dip, chickpea & tahini dip,
tzatziki dip, marinated
olives, poppyseed lavosh, grissini

HOT ITEMS

Pesto & mozzarella arancini (V) \$9
three arancini balls, with Napoli sauce &
parmesan cheese

Freshly crumbed snapper \$13.5
with chips, tartare sauce & lemon wedge

Beer battered fries & aioli \$8

SNACKS

Assorted biscuits

Ice Creams

Chocolate Bars

Potato Chips

TOASTED PANINI

Chicken schnitzel & avocado \$9.5
with cos lettuce, tomato, Swiss cheese &
creamy French dressing

Leg ham & aged cheddar cheese \$9.5
with tomato & mustard mayo

Roast pumpkin & haloumi (V) \$9.0
with zucchini, sun dried tomatoes,
spinach & mayo

LIMESTONE CAFE

ULTIMO CATERING & EVENTS

BEVERAGE MENU

BEER

Gage Roads Single Fin Summer Ale 4.5%	\$9
Gage Roads Atomic Pale Ale 4.5%	\$9
Gage Roads Side Track All Day XPA 3.5%	\$8

CIDER & GINGER BEER

Matsos Ginger Beer	\$11
Gage Roads Hello Sunshine Apple Cider 5%	\$9

COLD DRINKS

Soft Drink Cans	\$4
Water	\$4

HOT DRINKS

Coffee	\$5
Hot chocolate	\$5
Tea	\$4

SPARKLING WINE 750ml Bottle

San Martino Prosecco	\$30 \$7
Mandoon Estate Vintage Sparkling	\$34

WHITE WINE 750ml Bottle

Deep Woods Ivory	
Semillon Sauvignon Blanc	\$22 \$6
Mandoon Estate Sauvignon Blanc	\$30 \$7
Stella Bella Chardonnay	\$34
Vasse Felix Rose	\$30

RED WINE 750ml Bottle

Deep Woods Ebony Cabernet Shiraz	\$22 \$6
Stella Bella Cabernet Merlot	\$32
Yering Station Pinot Noir	\$28

SPIRITS

Gin & Tonic	\$9
Vodka, Lime & Soda	\$9
Jack Daniels & Cola	\$10

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