



Breakfast

Served daily from 8.30am to 11.00am Monday to Friday
Served daily from 8.00am to 11.00am Saturday and Sunday

Lunch

Served daily from 11.00am to 2.00pm Monday to Friday
Served daily from 11.00am to 2.00pm Saturday and Sunday

Place orders at the café counter

All dietary requirements please inform staff when ordering
Available on request: GF=Gluten Free, V=Vegetarian, DF = Dairy Free

Breakfast

Breakfast add ons

Egg (1 per serve) (V)	\$3.00
Double smoked bacon (1 piece) (GF)	\$4.50
The Butcher Shop ham (GF)	\$5.00
Pork chipolata sausages (2 per serve) (GF)	\$5.50
Fresh Avocado (1/2 per serve) (V/Vegan)	\$4.00
Field mushrooms with olive oil, sea salt & herbs (V)	\$5.00
Crispy Hash Brown (1 per serve) (V)	\$3.00
Baked Beans (served in ramekin) (V/GF)	\$4.00
Local farm grown roasted tomato (V)	\$3.00
Thick cut bakers toast (per serve) (V)	\$4.00
White Turkish,	\$4.00
Gluten Free roll (GF)	\$4.50
Smoked Salmon (V/GF)	\$6.00
Hollandaise sauce (GF)	\$4.00

Eggs on Toast (V/GF) \$12.50

Fried, scrambled or poached served with grilled tomato on baker's white bread
Add crispy hash brown \$3.00
Add baked bean \$4.00

Ramon's Brekkie Wrap (GF) \$14.50

Fried egg, double Smokey bacon, spinach, Bay Fusion home-made BBQ sauce, tomato and melted cheddar cheese in a toasted tortilla wrap

Eggs and Bacon (GF) \$16.50

Fried, scrambled or poached served with 2 rashers double Smokey bacon, grilled tomato served on baker's white bread.
Add crispy hash brown \$3.00

Big Brekkie \$21.00

Double smoked bacon, poached egg, The Butcher Shops premium sausage, baked beans, Bundaberg farm tomato, button mushrooms, crispy hash brown with toasted thick white bread

Eggs Benedict

Two poached eggs on toasted turkish bread with spinach, avocado, hollandaise sauce and your choice of either

Classic Florentine spinach and egg (V)	\$15.50
Butcher shop smoked ham	\$21.50
Double smoked bacon	\$22.50
Smoked Salmon	\$23.00

Gourmet Mushroom (V) \$19.00

Button mushrooms with herb olive oil on Turkish bread with spinach, grilled tomato, homemade basil pesto and parmesan cheese, drilled with balsamic dressing

Zucchini and Carrot Fritters (v/gf) \$17.50

Zucchini and carrot fritters with fennel seed, dukka, soft danish fetta, house sweet chilli, oven roasted tomatoes and fried egg.

Pancakes

Classic style served with maple syrup and ice cream (v) \$14.50

Canadian style served with double smoked bacon, poached egg, Canadian maple syrup and ice cream \$18.00

Kids breakfast 12 years and younger

Pancakes (V) \$12.50

1 Classic style pancake served with maple syrup and ice cream

Egg and Bacon \$12.50

Fried, Scramble or poached egg with double smokey bacon on baker's white bread

Egg and Sausage \$12.50

Fried, scrambled or poached egg with 2 Pork chipolata sausage on baker's white bread

Café Operating Hours
Monday to Friday 8.30am to 3.00pm
Saturday & Sunday 8.00am to 3.00pm
Ph. 4128 8069

For upcoming events like our Facebook page at
Arkarra Gardens Café Restaurant
For event booking online at www.trybooking.com then search Arkarra



Lunch

Lunch add ons

Gluten Free Mission roll (GF)	\$4.50
Fresh Avocado (1/2 per serve) (V/Vegan)	\$4.00
Double Smoked bacon (1 per serve)	\$4.50
Crispy Hash Brown (1 per serve) (V/Vegan)	\$3.00
Small Chips (V/Vegan)	\$5.00
Large Chips (V/Vegan)	\$10.00

BLT \$18.50

Double smoked bacon, crisp lettuce, gourmet local farm tomato and house aioli on brioche bun served with chips

Add fresh avocado \$3.00

Chicken, Bacon & Avocado Open Grill \$20.00

Hand sliced tender chicken breast on Turkish bread with Bundy avocado, double smoked bacon, grilled cheddar cheese and oven roasted garlic house aioli served with a side salad

Fish & Chips \$22.50

Beer battered flathead fish cooked with a light crisp batter served with salad, chips, lemon, and tartare mayonnaise

Salmon Patties \$19.50

Hand crumbed salmon and Bundy sweet potato patties served with a fresh garden salad drizzled with herb aioli

Salt & Pepper Calamari Salad \$22.00

Pinwheels of tender calamari lightly dusted with Szechuan spices served on a fresh garden salad with garlic aioli

Fraser Island Seafood Burger \$23.00

Hervey Bay's original homemade seafood pattie of crab, scallop, prawn, and fish meat on brioche bun with blistered capsicum tomato chilli jam, crisp lettuce, and gourmet local farm tomato

Add small chips \$3.50

Arkarra Steak Burger \$21.50

Rib fillet on brioche bun, with egg, caramelised onion, shredded beetroot, cheese, lettuce, tomato and smokey BBQ sauce. Served with a side of chips.

Add bacon \$2.50

Add hash brown \$2.00

Loaded Cheesy Gravy fries \$12.50

Sinfully delicious, deep-fried potato chips with a delicious creamy gravy and melted cheese and cracked pepper.

Gourmet Mushroom (v) \$19.00

Button mushrooms with herb olive oil on Turkish bread with spinach, grilled tomato, homemade basil pesto and parmesan cheese, drilled with balsamic dressing.

Zucchini and Carrot Fritters (v/gf) \$17.50

Zucchini and carrot fritters with fennel seed, dukka, soft danish fetta, house sweet chilli, oven roasted tomatoes and fried egg.

Pancakes

Classic style served with maple syrup and ice cream (v) \$14.50

Canadian style served with double smoked bacon, poached egg, Canadian maple syrup and ice cream \$18.00



Drinks Served all day

Coffee

Fresh locally roasted "Dimattina"

Flat White	Mug	\$5.50	
Cappuccino	Mug	\$5.50	
Short Black		\$4.00	
Long Black	Mug	\$5.00	
Latte	Mug	\$5.50	
Chai Latte	Mug	\$6.00	
Turmeric Chai Latte	Mug	\$6.00	
Piccolo		\$4.00	
Macchiato	Short	\$4.00	Long \$4.80
Mocha	Mug	\$5.50	
Affogato		\$6.50	
Hot Chocolate	Mug	\$5.50	
Babycino with marshmallow		\$2.50	

Flavored syrups \$1.50
Caramel, Vanilla, Hazelnut

Quality Teas

\$5.00 Tea for one

Earl Grey, English Breakfast, Green, Peppermint, Chai, Chamomile

Milk Selections \$0.50
Full Cream, Skim, Soy, Almond, Lactose Free

Milkshakes

Small \$5.00 Large \$6.70

Chocolate, Strawberry, Caramel, Vanilla, Lime, Spearmint

Coffee Flavor \$0.50

Thick shakes

Small \$6.00 Large \$8.00

Chocolate, Strawberry, Caramel, Vanilla, Lime, Spearmint

Coffee Flavor \$0.50

Smoothies

\$7.70

Mango, Berry or Banana with local honey & cinnamon

Frappes

\$7.70

Berry, Coffee, Chocolate, Tropical, Mango, Lemon or Pineapple

Iced Drinks

Chocolate	\$6.50
Coffee	\$6.50
Mocha	\$6.50
Chai Latte	\$6.50

Cold Drinks

Lipton Iced Tea – Lemon, Raspberry, Peach	\$6.20
Fresh Squeezed Orange Juice	\$6.00
Bottled Juice (apple, orange)	\$4.50
Bottled Water	\$3.70
Sparkling Water 750ml	\$7.50
Soda Water 300ml	\$4.70
Cans (Coke, Coke No Sugar, Lemonade, Creaming Soda)	\$4.00
Spiders add a scoop of ice cream	\$1.50
Bundaberg Brewed Drinks	\$5.00
Ginger Beer, Traditional Lemonade, Sarsaparilla, Diet Ginger Beer, Creaming Soda, Lemon Lime & Bitters	

Extras

Decaf	\$0.50
Spirit or Liqueur	\$5.30
Extra Shot of Coffee	\$1.00



Alcoholic Beverages

Beer

Great Northern Super Crips \$7.00
3.5% Mid Strength Beer

Great Northern original \$7.50
4.2% Heavy beer

Corona (4.5%) \$8.00

Spirits \$5.50
Bourbon, Gin, Rum, Scotch, Vodka
Standard 1 nip serve

Mixers

Coke \$4.00
Lemonade \$4.00
Soda Water \$4.70
Tonic Water \$4.70
Ginger Ale \$4.70
San Pellegrino \$9.00

Cocktails \$14.00
Fruit Tingle, Blue Lagoon, Vodka Sunrise

Piccolo 200ml bottles \$12.00

Jacob's Creek Merlot (Red)
Rich and rounded with dark berry fruits complemented by subtle oak

Yellowglen Yellow Brut Cuvee (Sparkling)
Lemon sherbet characters abound with a clean refreshing palate

Yellowglen Pink Soft Rose (Sparkling)
Strawberry notes mingle with a citrus lift. Luscious and creamy with a clean finish

Wine

White wine by the glass

150ml \$8.00 250ml \$13.00

Hartog's Plate Moscato

This Moscato is well balanced, light-bodied, and aromatic - a delicious drop

Upside Down Sauvignon Blanc

Crisp and clean with plenty of natural acidity, integrated with refreshing passionfruit and citrus fruit flavors

Tempus Two Chardonnay

The tropical flavors of pure chardonnay, with a silky palate and refreshing finish

Wine by the bottle only

Hartog's Plate Moscato

This Moscato is well balanced, light-bodied, and aromatic - a delicious drop

\$33.00

Tempus Two Blanc de Blanc

Dry style, concentrated fruit flavors of peach, passionfruit and green apple provide a fruit sweetness which is balanced by a refreshing citrus finish.

\$36.00

Upside Down Sauvignon Blanc

Crisp and clean with plenty of natural acidity, integrated with refreshing passionfruit and citrus fruit flavors

\$36.00

Yellow Glen Yellow

\$28.00