

BUBBLY

	G 120ml	B 750ml
Paul Louis Brut, Loire Valley, France	15	62
Pizzini Prosecco, King Valley, VIC	14	58
Wild's Gully Moscato, King Valley, VIC	12	50

WHITE

	G 150ml	B 750ml
Rocca Ventosa Pinot Grigio IGP, Abruzzo, Italy	12	50
Mount Langi Ghiran 'Vine Rd' Pinot Gris, Grampians VIC	12.5	52
Yealands Estate 'Land Made' Sauvignon Blanc, Marlborough NZ	13	54
Johnny Q Semillon Sauvignon Blanc, Adelaide Hills, SA	11.5	48
Xanadu Circa 77 Chardonnay, Margaret River, WA	14	58

RED

Yering Station Pinot Noir, Yarra Valley VIC	12.5	52
Wild's Gully Tempranillo King Valley, VIC	12	50
Fire Gully Cabernet Merlot, Margaret River, SA	13	54
Schild Estate Merlot, Barossa Valley, SA	14.5	58
Mount Langi Ghiran 'Hollows' Shiraz, Grampians VIC	15	62
Fox Creek 'McLaren Vale' Shiraz, McLaren Vale, SA		56

ROSE

Paxton, McLaren Vale, SA	13	54
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PORT

	G 60ml
Galway Pipe Grand Tawny Port, Nuriootpa, SA	8

CIDERS

Somersby Apple/Pear (DEN) 330ml	10.5
Rekorderling Strawberry Lime/Passionfruit (SWE) 500ml	17

BEER

James Boag's Premium Light (AUS)	8.5
Pure Blonde (AUS)	9
Crown Lager (AUS)	10
Asahi (JAP)	9.5
Corona (MEX)	10
Heineken (NTH)	10
Peroni Nastro Azzurro (ITA)	9.5

COCKTAILS

APEROL SPRITZ	17.5
Aperol, Prosecco, Soda Water, Orange Wedge	
FRENCH MARTINI	18.5
Vodka, Chambord, Pineapple Juice	
FRUIT TINGLE	18.5
Blue Curacao, Vodka, Lemonade, Raspberry Syrup, Lime Wedge	
ESPRESSO MARTINI	19
Espresso Shot, Vodka, Kahlua, Sugar Syrup, Coffee Beans	
COSMOPOLITAN	18.5
Vodka, Cointreau, Cranberry Juice, Lime Wedge	
CUBA LIBRE	18
Malibu Rum, Coca Cola, Lime Wedge	
MOJITO	18
Bacardi, Soda Water, Sugar Syrup, Lime Wedge, Mint Leaves	
LONG ISLAND ICED TEA	21
Vodka, Gin, Tequila, Cointreau, Barcardi, Coca Cola, Lime Juice	
PIMMS CUP	18.5
Pimms, Lemonade, Lime, Orange, Cucumber, Mint Leaves	
CRANDORI	18.5
Midori, Vodka, Cranberry Juice, Lime Wedge	
FRANGELICO AFFOGATO (Deconstructed)	15.5
Espresso Shot, Frangelico, Ice-Cream Scoop	

DRINKS

FIZZ

Coke, Fanta, Sprite, Diet Coke, Coke Zero 330ml	5
Lemon Lime Bitters/ Bitters Lime & Soda	6
San Pellegrino Sparkling Fruit Drinks 200ml - Chinotto, Aranciata Rossa, Limonata	5
San Pellegrino Sparkling Mineral Water 250ml	5
San Pellegrino Sparkling Mineral Water 750ml	12

FRESH JUICES

Orange, Pineapple, Watermelon, Apple, Carrot, Celery, Ginger or Blitz Booster - Pineapple & Orange	8.5
Tutti Frutti - Orange, Watermelon, Apple & Pineapple	
Exotic Essence - Watermelon, Pineapple & Orange	
Sunrise Squeeze - Apple, Pineapple & Orange	
Detox Diffuser - Carrot, Celery, Orange & Ginger	
Wholey Moley - Orange, Pineapple, Watermelon, Apple, Carrot, Celery & Ginger	

HOUSE BLEND COFFEE

(100% Arabica specialty blend, smooth, rounded with notes of cacao and rich dark chocolate)

Latte, Cappuccino, Flat White	4.8
Short Macchiato / Long Macchiato / Long Black	4.8
Short Black / Espresso	4.5
Hot Chocolate / White Hot Chocolate	5.5
Mochaccino / Mochalatte	5.3
Chai Latte	5.5
Prana Brewed Masala Blend Chai (Soy)	6
Golden Grind Turmeric	5.5
Affogato	6
Babycino	2
Iced Latte / Iced Long Black	5.5

COFFEE EXTRAS

Decaf	0.5
Strong	0.5
Soy, Lactose free, Almond milk, Oat milk	0.8
Caramel, Hazelnut, Vanilla, Coconut	0.8
Mug	0.7

TEA BY TEA DROP

English Breakfast, Fruits of Eden, Malabar Chai, Honeydew Green, Supreme Earl Grey, Chamomile Blossom	5
Lemongrass Ginger, Peppermint Infusion, Spring Green	

ICED COFFEE/CHOCOLATE/MOCHA

Served with ice-cream, cream and chocolate sprinkles	7.5
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SHAKES

Chocolate, Caramel, Vanilla, Strawberry & Banana	
Milkshakes	9
Thickshakes	11
Mini Shakes (Kids)	7

GREEK STYLE FRAPPE

Traditional Blend 43, spun with iced cold water and served with your choice of milk and sugar	6
Sketo (0 sug), Metrio (1 sug), Glyko (2 sug)	

57

CAFE | BAR | RESTAURANT

DINNER

TAPAS - MEZE

TRIO OF DIPS (V) Chef's choice of three dips served with two pieces of warm pita bread	18	CFC POPCORN CHICKEN Crumbed homemade fried chicken bites served with chipotle mayo	15
GARLIC OR HERB BREAD (V)	8.5	CHORIZO HALOUMI OLIVES Pan fried chorizo & olives, mixed with grilled haloumi, served with a side of roquette salad, toasted ciabatta bread, topped with a balsamic glaze	17
BRUSCHETTA (V) Warm ciabatta bread spread with pesto, topped with diced roma tomatoes, spanish onion, feta cheese, balsamic reduction & shaved parmesan cheese	16.5	MEZE CALAMARI Lightly fried calamari served on a mixed garden salad, topped with a lemon wedge and side of tartare sauce	26
SAGANAKI (V) Pan fried traditional seasoned greek cheese, melted with a side of roquette salad topped with a balsamic reduction	15.5	MEZE PLATTER (SERVES 4) Saganaki, fried calamari, arancini balls, chorizo & olives, trio of dips served with warm pita bread	75
ARANCINI (V) Three homemade rice balls filled with pumpkin, feta and tasty cheese served with napoli sauce, wild rocket and shredded parmesan cheese	16		

SIGNATURE SALADS

CAESAR SALAD Cos lettuce, bacon, poached egg, croutons and caesar dressing + 8.5 MARINATED CHICKEN TENDERLOINS	21.5	WARM CHICKEN SALAD Marinated chicken tenderloins, cos lettuce salad, cherry tomatoes, spanish onions, olives, feta cheese, avocado & lemon dressing	29
MOROCCAN BEEF SALAD Marinated spicy eye fillet, cos lettuce, spanish onion, sundried tomatoes, roasted capsicum feta & moroccan dressing	29.5	SWEET CHILLI GRILLED CALAMARI SALAD Sweet chilli grilled calamari, cos lettuce, cherry tomatoes, spanish onion, cucumber & lemon dressing	32
HALOUMI SALAD (V)(G) Grilled haloumi, mixed lettuce leaves, beetroot, walnuts, pumpkin & balsamic glaze + 12 MARINATED GRILLED CALAMARI (G)	20	LAMB CHORIZO SALAD Marinated lamb cutlets, cooked chorizo sausage, baby rocket, spanish onion, roasted pumpkin, semi dried tomatoes, parmesan, lemon dressing & balsamic glaze	34

KIDS CORNER

PENNE NAPOLI (V)	12
CHICKEN NUGGETS AND CHIPS	13
CRUMBED FISH FILLETS AND CHIPS	14

PASTA & RISOTTO

PRAWN LINGUINI * Tiger prawns pan tossed with garlic, white wine, chilli flakes & shaved parmesan	34.5	PUMPKIN AVOCADO GNOCCHI (V)* Pumpkin puree mixed with mushrooms, sweet peppers and avocado, topped with parmesan cheese	26.5
LINGUINI MARINARA* Tiger prawns, scallops, calamari, mussels, pipis, with a garlic & napoli sauce, topped with shaved parmesan	40	SPINACH AND RICOTTA RAVIOLI (V) Spinach and ricotta ravioli, diced pumpkin, sundried tomatoes & spinach, in a creamy napoli sauce, with roasted walnuts	26.5
SALMON AVOCADO PENNE * Smoked salmon, mushrooms, roasted capsicum, avocado in a creamy white wine sauce & shaved parmesan	34.5	CHICKEN AND MUSHROOM RISOTTO (G) Pan fried chicken breast with button & porcini mushrooms, simmered in white wine, mixed spinach & shaved parmesan	28.5
LINGUINI CARBONARA * Rich cream sauce mixed with bacon, garlic, topped with shaved parmesan	25	ROAST PEKING DUCK RISOTTO Roasted duck, porcini mushrooms, garlic, fresh chilli, bok choy and baby spinach finished with a hint of aromatic duck jus	34.5
PENNE POLLO Pan fried chicken breast, porcini mushrooms spinach, in a creamy napoli sauce, topped with shaved parmesan	28.5	RISOTTO VERDUE (V)(G) Mushrooms, pumpkin, feta, spring onions, spinach, with pine nuts, simmered in a napoli sauce, shaved parmesan and a touch of chilli	25.5
		(G)* GLUTEN FREE PASTA ALSO AVAILABLE AS AN EXTRA ON SELECTED MEALS	3

MAINS

FISH OF THE DAY Market fresh fish, see our specials board	MP	CHARGRILLED PORK CUTLETS 350g marinated pork cutlets, served on a bed of sweet potato mash, with sauteed asparagus topped with a creamy honey mustard sauce	36.5
EYE FILLET STEAK 250g eye fillet steak served with Rosemary roasted potatoes, sauteed broccolini, carmelised shallots beurre maitre d'hotel, with a red wine jus	45	OPEN LAMB SOUVLAKI Marinated lamb backstrap skewers, warm pita bread, tzatziki, greek salad & chunky chips	36.5
BLACK ANGUS PORTERHOUSE 300g porterhouse steak grilled to your liking, with chips, garden salad & your choice of mushroom, pepper or red wine sauce	43	CHICKEN PARMIGIANA Panko crumbed chicken breast, ham, napoli sauce & melted cheese, served with garden salad & chips	29.5
PAELLA Traditional Spanish paella, with chorizo sausage, capsicum, peas, cherry tomatoes, with a side of toasted bread with your choice of + CHICKEN 34 + MIXED SEAFOOD 42	42	GARLIC PRAWNS (G) Tiger prawns, cooked in a creamy garlic sauce, served with steamed rice & sauteed bok choy	36
57 CHEF'S BURGER Prime Angus beef, bacon, cheese, caramelised onion, tomato, cos lettuce, american mustard, ketchup, served with chips & aioli	26		
SALT AND PEPPER CALAMARI Lightly fried calamari served with chips, garden salad & tartare	36		

SIDES - EXTRAS

Small Chips	7	Mushroom, Pepper,	6
Large Chips	12	Red Wine Sauces	
Small Wedges	9	Roquette &	11
Wedges	14	Parmesan Salad	
Sweet Potato Mash	8	Assorted Greens	12
Roast Potatoes	8	Garden Salad	12
Turkish Bread	3	Dipping Sauces	2
Pita Bread	3		

DINNER MENU

TUE-SAT
4:00PM - CLOSE

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(G) GLUTEN FREE (V) VEGETARIAN