

BLAXLAND RIVERSIDE PARK / JAMIESON ST / NEWINGTON 2127  
 PH 9714 7513 / EM BOOKINGS@ARMORYWHARFCAFE.COM  
 WWW.ARMORYWHARFCAFE.COM  
 MONDAY TO FRIDAY 8.30AM – 4.00PM  
 SATURDAY & SUNDAY 7.30AM – 5.30PM  
 DINNER AVAILABLE ON FRIDAY & SATURDAY 5.30PM – 9PM  
 PUBLIC HOLIDAYS 8.30AM – 5.00PM



## DINNER ORDNANCE REQUISITION (SPRING NOV 2011)

<b>ENTRÉE INVENTORY</b>	
Garlic and parmesan casa panotte (4 pieces)	5.5
Small saffron arancini balls (6) served with tomato relish	8
Baked ricotta blended with olives and grapes thick sliced Italian casa panotte bread	9
Pork and pistachio terrine served w/ Heidi Gruyere (Tas), cornichons and panotte bread	11
Chorizo, diced octopus & olives baked and served in a ceramic pot with lemon & parsley	11
Garlic prawns served in a ceramic pot with casa panotte	12
Seasonal Sharing Plate with Italian casa panotte bread – mini saffron arancini balls - Baked ricotta blended with olives & grapes, - Caprese salad – tomato, basil and boconcini	20
<b>MAINS INVENTORY</b>	
Cold salad of roasted eggplant on cous cous with a dressing of saffron yoghurt and pomegranate (veg.)	18
Watermelon, Danish feta, marinated olives & mint salad w/ balsamic dressing (veg. / gf) <i>Option of dish w/ prosciutto</i>	16 / 19
Crispy squid w/ red onion rings, served with papaya and mango salad and aioli	20
Tempura Flathead fillets w/ chips, lemon caper sauce and lemon cheek (small side salad available – add \$3.5)	18
Pan fried (seared) john dory fillet w/ fennel, orange and walnut salad (gf)	21
Lamb and haloumi skewers (2) served with mint salsa on a salad of cous cous and cherry tomatoes	21
Crisp Pork Belly served with apple & fennel coleslaw (gf)	21.5
Confit duck Maryland w/ star anise and blood orange sauce served with roasted sweet potato salad (gf)	22.5
Chargrilled 300g Scotch Fillet served w/ béarnaise sauce, chips & a salad of green beans, snow peas, hazelnut & orange	26
<b>ANCILLARY ITEMS</b>	
Side of chips w/ special salt	6.5
Grazers green salad w/ semi dried tomatoes & Spanish onion	6.5
Salad of green beans, snow peas, hazelnut & orange dressing	7.5
<b>SWEET TEMPTATIONS</b>	
<i>Please ask us about today's special dessert additions to those listed below;</i>	
Afrogato – scoop of ice cream with a double shot of espresso for pouring over the ice cream available with franjelico or cointreau liquor	5 / 10
Sticky date pudding w/ toffee sauce & scoop of ice cream	8
BerryMisu – similar to a tiramisu but using mixed berries and liquor	9
Vanilla Panna cotta topped with mango jelly	8
Muhallabia – rice & almond pudding (served cold) flavoured w/ cardamom & rosewater & topped w/ pistachios	7
Three great Australian cheeses w/ lavosh, ciabatta, muscatels & apple	18.5
<b>COFFEE – ALLPRESS ESPRESSO</b>	
Coffee by the cup — skim, soy & decaf available	3-3.5
Hot chocolate	3.5
Vienna coffee	4
Up size to Mug / Large or Extra Shot	0.5
Babycino	1.5
<b>TEA FROM BYRON BAY T COMPANY</b>	
Loose leaf tea — English breakfast, earl grey, organic green, chamomile, peppermint	
Herbal blends — energy, immunity, chai, ginger zing	
Pot for 1	4
Pot for 2	7

KITCHEN SERVICE 1/2 AN HR AFTER OPENING TILL 1/2 HR TO CLOSING. THIS MENU PRICING NOT VALID ON PUBLIC HOLIDAYS

EFTPOS AVAILABLE – DEBIT, MASTERCARD AND VISA ACCEPTED (AMEX AND DINERS NOT ACCEPTED)