

MOLE CREEK CAFÉ

DINNER MENU SUMMER 2011/12



Marinated Olives	\$7
Garlic or herb bread	\$7
Soup of the day with freshly baked seed rolls and butter	\$12
Grilled Scotch fillet on Turkish bread with grilled onion, tarragon mayonnaise, mesclun salad & fries	\$20
B.L.T. – crispy warm bacon, tomato & cos lettuce with creamy handmade mayonnaise on toasted Turkish bread with salad	\$16
Grilled beef burger with tomato relish, grilled onion, salad & fries	\$18
Homemade Indian spiced vegeburger with mixed leaf salad and fries	\$18
Springfield venison burger with tomato relish, aioli, garden salad & fries	\$18
Beer battered flathead fish fillet with mixed leaf salad and fries	\$18
Grilled flathead fish fillet with mixed leaf salad and fries	\$18
Silverbeet & ricotta filo pastry rolls with salad & tomato chutney	\$16
Grilled eye fillet of Meander Valley beef with seasonal vegetables, potato mash & mushroom and pepper sauce	\$32
Panfried ocean trout fillet with grilled pancetta, crushed peas, & salsa verde	\$30
Filo strudles with roast pumpkin, semidried tomato, feta & basil served with fruity spiced couscous & salad	\$24
Tassie Cheese plate – Mersey Valley Extra Tasty, King Island Blue, & Tasmanian South Cape Brie with Marsala figs, walnuts & biscuits	\$17
Sweets	
Sticky toffee pudding with warm caramel sauce & double cream	\$10
Bread & butter pudding with crème Anglaise, berry syrup & ice cream	\$10
Flourless Persian love cake with double cream – nutmeg scented almond & yoghurt torte	\$10
Heavenly (& flourless!) chocolate mud cake with warm ganache and cream	\$10
Apple, berry & almond crumble with double cream	\$10
Affogato – vanilla ice cream with a shot of espresso & Frangellico liqueur	\$10