

## Breads and Grills

- Fresh Soup of the Day (v)** **\$10.5**  
Freshly prepared on premises and served with toasted garlic & parmesan bread
- Garlic and Parmesan Organic Ciabatta (v)** **\$8**  
Oven baked garlic and parmesan ciabatta.
- Tanja's Organic Bruschetta (v)** **\$12.5**  
Baked organic ciabatta spread with garlic butter & parmesan cheese, topped with pesto, tomato salsa and feta, served on a balsamic drizzle  
With **smoked salmon** **\$16.5**
- Chef's choice of Dips (v)** **\$14**  
Vegetarian dips served with a variety of organic toasted breads.
- Country Style Breakfast** **\$19.5**  
Two fried free range eggs, bacon, kransky sausage, potato hash on organic toast.

## Sandwiches & Burgers

### \$17.50

**Tanjas Classic Chicken Focaccia :** Chicken tenderloins, fresh avocado, and Swiss cheese topped with lettuce and herb mayonnaise on toasted focaccia served with chips.

**Steak Sandwich:** Organic rye plenty seed with grilled rib fillet, beetroot, tomato and Swiss cheese served with chips.

**Tanjas Chicken Pie:** served with salad and chips

**Vegetarian Burger:** Lentil and vegetable burger with grilled haloumi served with chips.

**Tanjas Super Beef Burger:** with fried egg, bacon and pineapple served with chips.

A 15% surcharge applies on Public Holidays

## Healthy Choices

### **Cajun Salmon Salad (g)**

**\$22.5**

Grilled Cajun spiced salmon fillet with toasted almonds, avocado, feta and garden fresh salad dressed with lemon herb yoghurt.

### **Asian styled Chicken and Mushroom Salad (g,d)**

**\$20.5**

Chicken tenderloins and mushrooms tossed in a light soy sweet chili sauce and sesame seed served on a baby spinach garden fresh salad.

### **Greek Style Calamari Salad (g)**

**\$22.5**

Lemon peppered pan seared tender fresh calamari strips on a garden fresh salad with olives, feta, sundried tomatoes, capsicum, cucumber with balsamic dressing

### **Summer Prawn Salad (g,d)**

**\$22.5**

Lemon peppered grilled prawns on a melon and avocado salad with toasted coconut and dressed with mango sauce.

### **Balsamic Beef and Roasted Pumpkin Salad (g)**

**\$20.5**

Mustard and honey marinated tender beef strips on a roasted pumpkin, feta, and beetroot salad dressed with balsamic glaze.

### **Garden Salad (g,d) \$14 with grilled haloumi**

**\$17.5**

Crispy lettuce, garden fresh vegetables, avocado and olives dressed with vinaigrette.

## Comfort Zone

**\$18.9**

**Tempura Barramundi Fillet:** with avocado, garden salad, chips and tartare sauce.

**200gr Grass Fed Steak: (g )** served with chips, beetroot, garden salad served with green pepper sauce .

**Chicken Parmigiana:** baked with homemade Napoletana, avocado, Swiss cheese and ham served with chips and garden salad.

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## Something More

**Chicken Roulade (g):** **\$28.5**  
Smokey bacon wrapped chicken roulade stuffed with feta, macadamia and apricot with garlic mashed potatoes and mushroom sauce served with steamed vegetables

**Traveller's Seafood Basket:** **\$23.9**  
Beer battered flat head, crumbed prawns and salt and pepper calamari served with avocado salad, chips and dipping sauce

**Macadamia Crusted Barramundi and Prawn Salad (g)** **\$29.5**  
Oven baked macadamia crusted barramundi fillet served with garlic prawns, roasted pumpkin feta crumble and avocado garden fresh salad with lemon dill aioli

**Tanjas' Fishermans Platter:** **\$39.5**  
Grilled barramundi, garlic prawns, crispy salt and pepper calamari and a bug with hollandaise sauce served with avocado salad, chips and dipping sauce.

## Pizzas

**Margarita Style Pizza** **\$13.5**  
with Napoli sauce, mozzarella, fresh tomato slices and chopped basil.

**Moroccan spiced chicken Pizza** **\$18.5**

**Ham and Pineapple Pizza** **\$17.5**

**Mediterranean Pizza** **\$18.9**

With Napoli sauce, mozzarella, sundried tomato, capsicum, onion, spinach and feta crumble drizzled with balsamic reduction

## Junior Meals (under 12's)

**\$9.5**

**Battered Fish and Chips**  
**Juicy Cheese Burger and Chips**  
**Chicken Nuggets and Chips**

## Sides

**Chips and Tomato Sauce** **\$6.5**

**Potato Wedges:** **\$8.5**

With sweet chili sauce and sour cream

**A 15% surcharge applies on Public**

## **Lunch Special** 11am to 2 pm only **\$12.9**

- Moroccan spiced Chicken Wrap:** with chips and aioli
- Crumbed Whiting:** with chips, salad garnish and aioli
- Chicken Schnitzel:** with salad garnish and chips
- Butterfly Crumbed Prawns:** with chips, salad garnish and aioli
- Spinach and Ricotta Quiche:** with chips and salad garnish
- Ham and Cheese Toasted Focaccia:** with chips.

### **PREMIUM PLATTERS**

**\$75.00 for two including dessert and coffee**

#### **TANJA'S BEEF AND REEF PLATTER**

Grilled beef medallions, barramundi, crumbed prawns, grilled bug with hollandaise, served with salad, chips and dipping sauce. + Dessert and coffee

#### **TANJA'S SEAFOOD PLATTER**

Grilled bug with hollandaise, grilled barramundi, crumbed prawns, and salt and pepper calamari with salad, chips and dipping sauce

+ Dessert and coffee

**A 15% surcharge applies on public holidays**

# BEVERAGE SELECTION

## WHITE WINES:

	<b>Glass</b>	<b>Bottle</b>
Hardy's Premium Chardonnay (SA)	7.5	30
Giesen Marlborough Sauvignon Blanc NZ)	8.5	38
Brown Brothers Crouchen Riesling (VIC)	8.5	38
Goundry 'Margaret River' Unoaked Chardonnay	8.5	38
Windance 'Margaret River' SemSauvBlanc (WA)	8.5	38
Windance 'Margaret River' Rose (WA)	8.5	38
Brown Bros Moscato 275ml		10

## RED WINES:

Hardy's Premium Cabernet Merlot (SA)	7.5	30
Houghton 'Quills' Shiraz Cabernet (WA)	8.5	36
Windance 'Margaret River' Merlot (WA)	9.5	42
Windance 'Margaret River' Cab Merlot (WA)	8.5	38
Windance 'Margaret River' Shiraz (WA)	9.5	42
Windance 'Margaret River' Zephyr sweet red (WA)	8.5	38
Cidar		6.5

## SPARKLING WINES:

Hardy's Premium Brut Reserve (SA)	7.0	28
Houghton 'Quills' Sparkling Pinot Noir (WA)		40
Henkell Trocken Piccolo 200ml (GER)		10
Brown Bros Prosecco 200ml		9.5

## PORT:

Grant Burge Tawny, Mc Williams Hanwood Tawny	7.5	
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## COGNAC:

Hennessey VSOP	11	
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## AGED WHISKY:

Chivas Regal, The Glenlivet	9.5	
Glenfiddich	10	

## SPIRITS AND LIQUORS:

### DELUXE:

	8.5	
Bacardi, Campari, Southern Comfort, Jack Daniels, Jameson Irish Whisky, Cointreau, Grand Marnier, Pernot, Don Benedictine, Johnnie Walker Black, Drambuie		

### BASIC:

	\$7.7	
Vodka, Gin, Bundaberg Rum, Johnny Walker Red, Jim Beam Bourbon Canadian Club		

## BEVERAGE SELECTION

### BEER

<u>Draught</u>	285ml	425ml
Cascade Premium Light	4.9	5.9
Coopers Midstrength	5.0	6.9
Stella Artois	6.0	7.9
<u>Australian stabbies</u>		
Carlton Mid, Fosters Light Ice	5.5	
Carlton Cold, Victoria Bitter, Cascade Premium Light	6.5	
Pure Blonde (Low Carb)	7.5	
James Boags Premium, Cascade Premium, Crown Lager	8	
'Little Creatures'	9	
<u>Imported</u>		
Becks	9	
Corona	9	
Heineken	9	

## CAFÉ STYLES

Short Black, Long Black,	3.8
Flat White	4.0
Cappuccino, Café Latte	4.0
Vienna (with cream), Chai Latte	4.4
Hot Chocolate (with cream) Mocha (with cream)	4.6
<u>Extras</u>	
Marshmallows	.2
Mugs, Double Strength, Decaf, Organic	.5
Soy, Lactose Free, Pouring Cream	.5
Caramel, Vanilla, Hazelnut, Almond Milk (.6)	.5

### ELMSTOCK TEAS:

English Breakfast, Earl Grey	4.0
Loose Leaf Herb Teas Available	4.8

## COLD DRINKS

Frappes	Milkshakes
Fruit Smoothies	Iced Coffee
Fresh Orange Juice	Iced Chocolate
Bottled Juices	Soft Drin

