



Breakfast Menu

All Day Breakfast Menu

Fresh fruit salad (V) (VG)	14
add greek yoghurt, trail mix and manuka honey (VG) (GF)	18
Mighty matcha bowl - matcha infused yoghurt, quinoa, brown rice, granola, kiwi, honey dew, coconut milk w/ fresh mint (VG)	23
Turmeric tune up bowl - turmeric infused yoghurt, warm 5 grain porridge, fresh banana, passionfruit, honey, pistachios and black sesame (VG)	22
Japanese pancake w/ cabbage, broccoli, carrot, bacon, red onion, bonito flakes, wakame, sesame seeds topped with a poached egg, pickled ginger, tonkatsu sauce and Japanese mayonnaise	18
Banana and ricotta pancakes and maple syrup (VG)	22
Bacon and eggs on a wrap or brioche roll w/ bacon, eggs, tasty cheese, Japanese mayonnaise and tomato relish	14
Sourdough bruschetta - choose your base: smoked salmon / mushrooms / avocado served with pico de gallo, goats cheese and balsamic glaze	22
Bacon and eggs your way, sourdough and roasted tomato	18
Pesto green eggs, avocado, broccoli, edamame beans, mixed leaf, shallots, green pea puree, olive oil, fresh lemon, goats cheese and sourdough (VG)	24
Queen's breakfast - smoked salmon, poached eggs, corn fritters, avocado, mix leaf and balsamic glaze	24
King's breakfast - bacon, eggs, sausage, potato rosti, mushrooms, roasted tomato, sourdough and béarnaise sauce	25
2 eggs benedict your way - choose a base of potato rosti / spinach / ham / bacon / salmon served with buttered english muffins, tasty cheese and hollandaise sauce	24
Bloody mary (cures any hangover) - choose your base of vodka / gin / tequila Tomato juice, celery, cucumber, tabasco sauce, worcestershire sauce, pepper and salt.....	22

Extras - eggs \$2, avocado \$2, roasted tomato \$2, potato rosti \$3, sausage \$3, mushrooms \$3, bacon \$3, spinach \$3, salmon \$5, black sausage \$5, béarnaise sauce \$5 and hollandaise \$5



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V - Vegan

VG - Vegetarian

GF - Gluten Free



Lunch Menu

12pm – 4pm

Lunch Breads - served with chips and salad

Sour dough toasty, double ham, tasty cheese, tomato, english pickles
and dijon mustard mayo 20

Sour dough toasty w/ chicken, avocado, brie cheese mix leaf and pesto mayonnaise. 22

Fish tacos x 3, panko crumbed barramundi fillets, shredded radicchio salad,
chipotle mayo, jalapenos, pico de gallo 24

Japanese panko chicken sliders x 3, tonkatsu sauce, japanese mayo, pickled ginger,
mesculin lettuce 24

Mushroom quesadilla, avocado, tasty cheese, sour cream, pico de Gallo,
jalapeños hot sauce (VG) 22

Vegan burger, beetroot w/ chickpea patty, fried onion rings, vegan cheddar,
caramelised jack fruit, lettuce, tomato, siracha and vegan mayo 23

Southern fried chicken burger w/ 2 pieces of southern fried chicken, maple bacon,
melted cheddar jack cheese, slaw, mayonnaise and hot sauce 24

Wagyu beef burger w/ brioche bun, wagyu beef burger, balsamic glazed mushrooms,
caramelised onions, monterey jack cheddar w/ garlic and chive aioli.
Served with truffle and parmesan fries 24

Winter Warmers

Beef stew w/ creamy mash, 16 hours slow roasted beef brisket, shiraz, port
and guinness w/ grilled black sausage and bacon 28

King prawn parpadelle, roasted caps, cherry toms, rocket, goats cheese parmesan
& toasted pine nuts, fresh lemon and olive oil 28

Yellow chicken curry w/ steamed rice - marinated slow cooked thigh with coconut,
cashews, fried onions, ketchup manis fresh chilli and shallots
and freshly toasted roti bread 25



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12pm – 4pm

Boards - Shared for 2 people or for the hungry individual!

Italian board, meatballs w nap sauce and parmesan, fried squid, Sicilian olives,
truffle fries, char grilled zucchini salad, baguette and fresh lemon 42

Falafel board, zaatar grilled eggplant, flat bread, beetroot dip, roasted red peppers,
hummus, tabouli salad and truffle fries (V) (GF) 36

Lamb kofta board, tzatziki yoghurt, tabouli, hummus, flat bread,
roasted red peppers and truffle fries 36

Soups

Traditional pumpkin - with potato, leeks, nutmeg and roasted garlic.
Sour creme optional (V) 12.50

Chicken minestrone - with cannellini beans, seasonal vegetables, fresh herbs, bacon,
risoni and sour creme served with toasted sour dough and butter 15

Chicken laksa - chicken breast, vermicelli, noodles, tofu, seasonal veg,
fresh herbs (Fresh chilli optional) 18

Salads

Japanese salmon avocado salad, miso mayonnaise, fresh broccoli, snow peas,
baby cos, black sesame seeds (GF) 20

Middle eastern and ancient grains salad, tabouli w freekeh, brown rice, quinoa,
raisins, pistachios, pomegranate seeds, lemon, olive oil (V) 18

King prawns w/ fennel, orange, celery, cherry tomatoes, rocket, avocado
w/ creamy French dressing and a pinch of cayenne peppers 24



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High Tea

Share plates available from 11am till 4pm

Morning Tea Plate

Bacon and egg sliders, mushroom bruschetta, selection of macrons and petite fours,
traditional baked scones w/ strawberry jam and clotted cream 49

Lunch Plate

Chicken panko sliders, cucumber sandwich, chicken & tarragon sandwich,
selection of macrons and petite fours, traditional scones
w/ strawberry jam and clotted cream 59

Afternoon Tea Plate

Chicken avocado finger sandwiches, ham cheese tomato finger sandwiches,
cucumber finger sandwiches, selection of petite fours,
macrons and fresh fruit salad 59

Cake Plates

Served with dessert cream and fresh strawberries. 12
(available all day)

Devonshire Tea

Traditional scones baked fresh daily with your choice of
strawberry jam / marmalade / nutella w/ clotted cream 12

