



**Dee Why Beach
Mother's Day Breakfast 2021**

Adults \$25 per person

Children (Under 12) \$18.5

Inclusive of a juice

Grande with 2 eggs, grilled bacon, 1 Italian sausage,
sautéed mushrooms, sourdough

Stella Stack with Italian sausages, eggs scrambled with prosciutto
& basil on toasted ciabatta with hollandaise

Crushed avocado, marinated fetta, heirloom tomatoes, moscato glaze on toasted wholewheat

Corn Fritters, avocado, rocket & tomato relish

Eggs Benedict

2 poached eggs topped with hollandaise on toasted ciabatta with your choice of
Sautéed Spinach, Grilled ham, Bacon or Smoked Salmon

3 Egg French style omelette, smoked salmon, tomato, fresh spinach, toasted sourdough

2 stack vanilla pancakes, poached berries, gelato, Canadian maple syrup

Children's breakfast with juice (under 12 years only)

1 stack vanilla pancakes, poached berries, gelato, Canadian maple syrup

Bacon & Eggs, sausage & toast

Additional Items

Sautéed mushrooms 3.8

Sauteed spinach 3.8

Hash browns (2) 3.8

Baked beans 3.8

Avocado 4.5

Italian sausages (2) 4.5

Bacon 4.5

Smoked salmon 5.5

Hot Beverages (Soy & Almond \$0.60)

Espresso 3.5

Macchiato 3.5

Cappuccino Flat White Long black Cafe latte Mocha Hot Chocolate Chai latte 4

Mugs 5

Pot of loose leaf tea 5.5

Earl Grey English Breakfast Peppermint Chamomile Lemongrass Jasmine Green Chai

Menu subject to change due to seasonal influences Prices inclusive of 10% gst

BYO wine not available - Cakeage 3.5 pp - 10% Surcharge applies Sundays & Public holidays

All card transactions incur 1.5% surcharge



**Dee Why Beach
Mother's Day Lunch 2021**

2 Courses \$65 pp
Add dessert \$10 pp
Children (under 12) 29.9
Meal, soft drink & dessert

Entree

Fresh shucked oysters, white balsamic & shallot dressing GF

Tasmanian salmon carpaccio, baby beetroot, baby herbs, capers, white balsamic vinaigrette GF

Vitello tonnato, tuna mayonnaise, capers, rocket, parmigiano GF

Prosciutto wrapped scallops, cauliflower puree, Italian dressing GF

Pumpkin ravioli, burnt butter & sage, ricotta secca V

Melenzane, layered eggplant, mozzarella, basil & sugo GF V

Main Course

Squid ink spaghetti, blue swimmer crab meat, SA vongole, tiger prawns, roasted cherry tomato, zucchini

Pan grilled Cone Bay WA Barramundi, cauliflower florets, tom berries,
apple cider & almond beurre blanc GF

Prosciutto wrapped half chicken stuffed with porcini mushrooms & truffle, roasted potato,
baby broccoli, white wine jus GF

Pistachio crusted lamb cutlets, roasted pumpkin, baby broccoli, mint yoghurt GF

Grass fed eye fillet (approx. 200g), potato mash, green beans, red wine jus GF

Mushrooms stuffed with mozzarella & spinach, topped with ricotta filled zucchini flowers V

Dessert

Vanilla bean panna cotta, port wine jelly, almond biscotti (GF on request)

Lemon meringue slice, raspberry coulis, pistachio gelato

Espresso crème brulee, house made crostoli (GF on request)

Flourless orange & almond cake, marmalade syrup, French vanilla gelato GF

Double chocolate semi freddo coated with granola & macadamia, Canadian maple syrup

Children's Menu

Includes soft drink, & dessert

Chicken schnitzel & Chips

Crumbed Fish & Chips

Calamari & Chips

Spaghetti Bolognese

Penne Napolitana

Vegetables can be substituted for chips

GF Gluten free / V Vegetarian

Menu subject to change due to seasonal influences Prices inclusive of 10% gst

BYO wine not available - Cakeage 3.5 pp - 10% Surcharge applies Sundays & Public holidays

All card transactions incur 1.5% surcharge



**Dee Why Beach
Mother's Day Dinner 2021**

Children (under 12) 19.9
Meal, soft drink & dessert

Entree

Fresh shucked oysters, white balsamic & shallot dressing GF 24

Tasmanian salmon carpaccio, baby beetroot, baby herbs, capers, white balsamic vinaigrette GF 21

Vitello tonnato, tuna mayonnaise, capers, rocket, parmigiano GF 24

Prosciutto wrapped scallops, cauliflower puree, Italian dressing GF 24

Pumpkin ravioli, burnt butter & sage, ricotta secca V 24

Melenzane, layered eggplant, mozzarella, basil & sugo GF V 20

Main Course

Squid ink spaghetti, blue swimmer crab meat, SA vongole, tiger prawns, roasted cherry tomato, zucchini 33

Pan grilled Cone Bay WA Barramundi, cauliflower florets, tom berries, apple cider & almond beurre blanc GF 39

Prosciutto wrapped half chicken stuffed with porcini mushrooms & truffle, roasted potato, baby broccoli, white wine jus GF 33

Pistachio crusted lamb cutlets, roasted pumpkin, baby broccoli, mint yoghurt GF 43

Grass fed eye fillet (approx. 200g), potato mash, green beans, red wine jus GF 48

Mushrooms stuffed with mozzarella & spinach, topped with ricotta filled zucchini flowers V 28

Dessert

Vanilla bean panna cotta, port wine jelly, almond biscotti (GF on request) 16

Lemon meringue slice, raspberry coulis, pistachio gelato 16

Espresso crème brulee, house made crostoli (GF on request) 16

Flourless orange & almond cake, marmalade syrup, French vanilla gelato GF 16

Double chocolate semi freddo coated with granola & macadamia, Canadian maple syrup 16

Children's Menu

includes soft drink, & dessert

Chicken schnitzel & Chips

Battered Fish & Chips

Calamari & Chips

Spaghetti Bolognese

Penne Napoletana

Vegetables can be substituted for chips

GF Gluten free / V Vegetarian

Menu subject to change due to seasonal influences Prices inclusive of 10% gst

BYO wine not available - Cakeage 3.5 pp - 10% Surcharge applies Sundays & Public holidays

All card transactions incur 1.5% surcharge