

Sammy G's

KITCHEN

BEVERAGES

Licensed from 10am

BARISTA COFFEE

LGE \$6.00 MED \$5.50 SML \$5.00

Espresso, Piccolo \$4.50
Babyccino \$1.50
Tea \$4.60 **Pot** \$5.40

Soy, almond, oat & lactose free + \$0.70
Syrups (caramel or vanilla) + \$0.70
Takeaway cup + \$0.50

ICED DINKS \$6.70

*Iced latte, Iced Chocolate,
Iced Mocha, Iced Chai, Iced Matcha*

Add Ice-cream \$1.00
Add whipped cream \$0.50

MILKSHAKES \$8.00

*Chocolate, vanilla, strawberry,
caramel, or espresso coffee,
served with whipped cream*

Make it a thick shake + \$1.50

BEERS

XXXX Gold \$7.70

Stone & Wood pacific ale \$10

Byron Bay Lager \$8.20

Heineken 0% \$7.00

WINE

Sirromet Sauvignon Blanc 187ml \$10.90

Sirromet Shiraz 187ml \$10.90

Sirromet NV Rose Cuvee 200ml \$10.90

Tatachilla Rose BTL - \$37.5

Tatachilla Brut BTL - \$37.5

Tatachilla Sauvignon Blanc TL - \$37.5

SMOOTHIES \$10.90

Green Passion - Chia seeds, spinach, maple syrup, passionfruit, mint, coconut yoghurt, coconut water (V,Vg,Df,Gf)

Strawberry Boost - Strawberries, banana, maple syrup, chia seeds, coconut yoghurt, coconut water (V,Vg,Df,Gf)

Peanuts for Chocolate! - Banana, cocoa, peanut butter, maple syrup coconut water, coconut yoghurt (V,Vg,Df,Gf)

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ALL DAY BREAKFAST 8AM - 2PM

Bacon & Egg Roll \$8.50

Side suggestion: hash brown \$3

Choice of sauce: tomato, BBQ, tomato relish

Eggs Your Way (V) \$13.50

Poached, fried or scrambled eggs on toasted Ciabatta with roasted Thyme & balsamic cherry tomatoes, fig balsamic glaze drizzle topped with a kale salad

Suggested side: Smoked Salmon \$8.00

Eggs Benedict \$18.90

Poached eggs served on toasted Ciabatta with grilled bacon, hash browns, topped with in-house sriracha hollandaise sauce and kale salad

Suggested side: Chorizo \$6.50

Smashed Avocado (V) \$15.90

Served on toasted ciabatta with crumbed fetta, herb baked cherry tomatoes, fig balsamic glaze and a wedge of lemon

ADD ONS

Bacon (1)
\$4.00

Avocado (1/2)
\$5.50

Hash Brown (1)
\$3.00

Toasted Ciabatta (1)
\$3.50

Smoked Salmon
\$8.00
Sauteed Field
Mushrooms
\$5.50

LUNCH 11AM - 2PM

Thai Beef Salad \$21.90

Darling Downs steak, with rice noodles, cherry tomatoes, cucumber, mesclun, peanuts, Nam Jim dressing

Chicken Caesar Salad (GF) \$22.90

Cos lettuce, Poached chicken, parmesan, bacon, creamy Caesar dressing, GF croutons

Salt and Pepper Calamari \$14.90

Served with tomato Kasundi, kale salad and a lemon wedge

Pumpkin & Sage Ravioli (V) \$22.50

Herb roasted Pumpkin, cherry tomatoes, spinach, Rosé sauce, parmesan cheese

Pork San Choy Bow \$25.90

Hong Kong style cooked pork mince, served with cos lettuce leaves, crispy rice noodles and fresh shallots

Rump Steak (GF)(DF) \$29.90

200g grain fed Darling Downs beef served with red wine jus, mash and broccolini

SIDES

Crispy Chips (V) \$8.90
With chili salt & Aioli

**Steamed Buttered Greens (GF)
(V) \$8.80**

Potato Wedges (V) \$11.90
With rosemary salt, sweet chili & sour cream

House Salad (GF)(DF)(VG) \$7.70
With balsamic dressing