

AVAILABLE UNTIL 11.30AM

BREAKFAST

TOASTED BREAD SELECTION \$8

Artisan sourdough, soy & linseed, dark rye and gluten free.
Served with condiments and Danish butter.

TOASTED CROISSANT \$10

w/ double brie, smoky leg ham & fig jam.

TOASTED BANANA BREAD gf \$8

w/ fresh banana & berries or coconut ice cream.

CYCA BACON & EGG ROLL \$9

Free range egg, bacon, Swiss cheese, aioli & tomato relish
on a milk bun.

BIRCHER MUESLI \$15

Grated apple, oats & yoghurt with fresh berries and toasted
nut & seed granola.

CHIA BREAKFAST BOWL gf \$15

w/ almond milk, passionfruit, toasted coconut & agave syrup.

SMASHED AVOCADO v \$14

w/ sourdough, roast tomato, Bulgarian feta & spinach.

BUILT BREAKFAST \$14

Two eggs, poached, scrambled or fried with your
choice of toast. Add your choice of sides.

BIG BEAKFAST \$24

Two eggs, poached, scrambled or fried with tomato,
bacon, hash brown, mushrooms and toasted sourdough.

SIDES

\$5 each

Streaky bacon,
smoked
salmon

\$4 each

Hash brown, mushrooms,
smashed avocado, roasted
tomato

\$3 each

Free range
egg

WILL & CO
CULTURE OF COFFEE

COFFEE

FLAT WHITE

LATTE

CAPPUCCINO

MACCHIATO

PICCOLO

SHORT/LONG BLACK

\$3.8 / \$4.5

HOT CHOCOLATE

CHAI LATTE

\$4 / \$4.5

DECAF / MOCHA / SOY / ALMOND MILK

\$0.5



TEA

BREAKFAST BLEND

EARL GREY

GREEN

APRÉS MEAL

AYURVEDIC

MINTED

\$3.5

gf – gluten free / v – vegetarian



Blond
Food

AT

CAFE
44



AVAILABLE FROM MIDDAY

MADE TO SHARE

BEEF NACHOS \$19
w/ avocado, cheese, refried beans & chipotle sour cream.

ANTIPASTI PLATTER \$26
Salami, prosciutto, grilled Italian sausage, marinated olives, fried haloumi chips & grilled ciabatta.

SALADS

CAESAR \$20
Baby cos, egg, garlic sourdough croutons, crispy bacon & parmesan dressing. Add grilled chicken breast \$5.

GRILLED CHICKEN, HALOUMI & AVOCADO gf \$25
w/ cucumber, cherry tomato, mixed leaves & mustard vinaigrette.

THAI STYLE PORK & PRAWN SALAD gf \$25
w/ green papaya, cherry tomato, fresh herbs and lime & chilli dressing.

HOT-SMOKED TROUT, BABY POTATO & GREEN APPLE gf \$22
w/ watercress & Green goddess dressing.



PASTA

GLUTEN FREE PENNE v gf \$24
w/ Broad beans, olives, semi dried tomato pesto & pangrattato.

LINGUINE \$28
w/ mussels, basil, white wine & roasted tomato passata.



MAINS

FISH OF THE DAY gf \$31
Pan fried with parsley & caper butter.
Served with mixed leaf salad & chunky chips.

NORTHERN RIVERS GRASS FED SIRLOIN gf \$32
w/ cabernet jus, grain mustard & chunky chips.

BEER BATTERED SALTWATER BARRAMUNDI \$26
w/ chunky chips, tartare & salad.

PARMESAN & PARSLEY CRUMBED CHICKEN SCHNITZEL \$25
w/ chips & shaved fennel salad.

SEARED TASMANIAN SALMON gf \$32
w/ steamed baby bok choy, sweet potato purée & nam jim jaew.

BEEF BRISKET & MUSHROOM PIE \$26
w/ thyme & red wine gravy. Served with smashed potato & sour cream salad.



SIDES

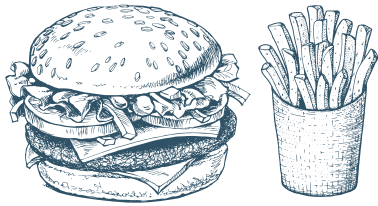
THICK CUT CHIPS gf \$9
w/ aioli & tomato relish.

SPICY BATTERED WEDGES \$11
w/ sweet chilli & sour cream.

GREEN SALAD v gf \$9

gf – gluten free / v – vegetarian

AVAILABLE FROM MIDDAY



BURGERS

[All served with chunky chips]

BEEF \$21

Grass fed beef, Swiss cheese, bacon, tomato, pickles, shredded iceberg & smoky mayo on a milk bun.

CHICKEN \$22

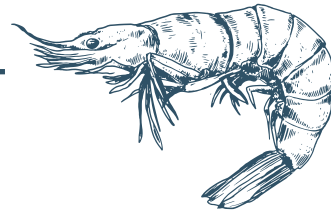
Parsley & parmesan crumbed free range chicken breast, provolone, bacon & rocket on a milk bun.

FISH \$22

Grilled dory, avocado, tomato, house made pickles & slaw on a milk bun.

STEAK SANDWICH \$22

Grilled Northern Rivers rump, bacon, beetroot, horseradish, onion jam, iceberg & smoky tomato relish on grilled sourdough.



SEAFOOD

SYDNEY ROCK OYSTERS gf \$4 each

Mignonette, soy & citrus vinaigrette or Kilpatrick
Minimum 4 per selection.

HALF KILO OF TIGER PRAWNS gf \$40

w/ roast tomato & piquillo pepper mayo.

GRILLED QLD KING PRAWNS gf \$30

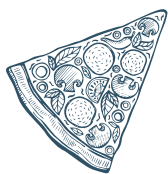
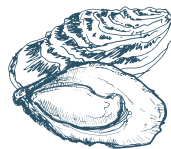
w/ garlic, lemon & cumin. Served with a shaved fennel salad.

VIETNAMESE FRIED SQUID gf \$22

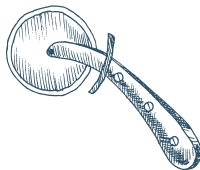
w/ toasted spices & nuoc cham.

CHILLED SEAFOOD PLATTER gf \$55

Sydney rock oysters, tiger prawns, hot-smoked
Snowy Mountains trout, marinated squid & ceviche.



PIZZA



gf available – add \$2

MARGHERITA v \$16

Bocconcini, roasted cherry tomato, parmesan & basil.

QUATTRO SALUMI \$18

Smoked chorizo, sopressa, prosciutto, pepperoni, provolone & oregano.

GRILLED MEDITERRANEAN VEGETABLE v \$18

Eggplant, red capsicum, Spanish onion, tomato, olives, garlic & bocconcini.

PRAWN & PESTO \$22

Grilled prawns, semi dried tomato, shallots, mozzarella & pesto.

CHICKEN \$20

Marinated chicken, grilled mushrooms, olives, Spanish onion & bocconcini.

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