

# the MENU

# CARGO

## let's share...

warm olives house marinated (gf) (v)	5
watermelon salad w mint, seeds and fetta (gf) (v)	7
octopus w pickled onion, orange and leaf salad (gf)	9
mac and cheese croquettes w chipotle aioli(3) (v)	9
wild mushroom arancini w aioli (3) (v)	9
beef cheek and cauliflower croquettes w kasundi (3)	9
polenta chips w grated saganaki and aioli (v)	10
saganaki w grapes and balsamic (v)	12
crispy calamari w watermelon, cucumber and aioli	12
beef meatballs in sugo served w flat bread	12
cargo sliders ...3 of 'em, beef, lamb or pork	12
trio of house made dips w warm flat bread (v)	13
loaded wedges w cheese sauce, crispy bacon bits, spring onions and topped w sour cream	13

## pots 'n' pans

mac and cheese (v)	14
carbonara pappardelle w bacon, parmesan, caramelised onion in a creamy sauce	16
spaghetti and beef meatballs w parmesan in a napoli sauce finished w fresh herbs	16
buckwheat spiral pasta w pumpkin, peas, kale, parmesan in a cream sauce topped w walnuts (gf) (v)	16
spaghetti w pork and fennel sausage, pancetta, olives roasted capsicum, zucchini, parmesan and herbs in a napoli sauce	16
vegetable paella w char-grilled corn, capsicum, tomato, black beans, smoked paprika, saffron and topped w fresh herbs and lemon (gf) (v)	28
chicken and pork chorizo paella w char-grilled corn, capsicum, tomato, black beans, saffron, topped w herb salad and lime (gf)	30
seafood paella w local prawns, mussels, fish pieces, tomato, peas, saffron, chilli, garlic, lemon and topped w fresh herbs (gf)	34

## i'll just have a salad

caesar w baby cos, bacon, croutons, parmesan, egg, topped w white anchovy in a creamy dressing	14
quinoa and grain w black rice, lentils, pinenuts, pomegranate, currants, red grapes, seeds, tomato, red onion w soft herbs, miso dressing and honey yoghurt (v) (gf)	15
add protein to any of the above salads:	
poached chicken	4
pulled pork, slow cooked lamb or beer braised beef brisket	5
pulled pork and soba noodle w carrot, cucumber, shoots, cabbage, coriander and mint w lime and sesame dressing	18

## let's get serious

wagyu beef burger w american yellow cheese, lettuce, tomato, mayo, caramelised onion and pickles on a pain de mie bun	18
pulled bbq pork burger w asian-slaw, bbq sauce and aioli on a pain de mie bun	18
crispy chicken burger w apple coleslaw, aioli and bbq sauce on a pain de mie bun	18
all burgers are accompanied w chips	
soft shell taco w beer braised beef, tomato and coriander salsa, chipotle mayo and jalapeños	20
open souvlaki slow cooked lamb shoulder w tabouleh, herb chips, yoghurt and flat bread	22
'stone and wood pale ale' battered fish and chips served w house made tartare and lemon	22
huli-huli grilled chicken served w a capsicum, blackbean and corn salsa, tortillas, sour cream, lime and herb salad	22

## something ON THE SIDE

garden salad	7
thick cut chips w aioli	7

## pizza from the stone oven

garlic and parmesan foccacia (v)	9
margherita fior di latte, mozzarella on a san marzano tomato base and basil (v)	14
melanzane eggplant, artichoke, capsicum, mozzarella and balsamic reduction on a san marzano tomato base (v)	17
funghi wild mushrooms, field mushrooms, thyme, taleggio cheese on a mozzarella and olive oil base finished w truffle oil (v)	17
porchetta pork and fennel sausage, zucchini, salami and mozzarella on a san marzano tomato base	17
capricciosa double smoked ham, black olives, mushrooms, white anchovy and mozzarella on a san marzano tomato base	17
spicy chicken and pork chorizo sausage, roasted capsicum, jalapeños, mozzarella on a san marzano tomato base	18
lamb w mozzarella, pomegranate and topped w rocket, yoghurt and sumac	20
piccante hot salami, pancetta, black olives, fior di latte on a san marzano base w white anchovy and chilli	20

## pizza sides

green leaf salad/ chips w aioli/ seasonal vegetables / quinoa and black rice salad	6
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## something sweet

deconstructed cheesecake w honey joy and biscuit crumb, passionfruit and seasonal fruits	12
violet crumble 'plant pot' w housemade honeycomb, caramel ice cream and chocolate pearls	12
choc chip waffle w tim tam crumble, chocolate caramel sauce w vanilla ice cream and fairy floss	12
strawberry calzone w nutella and vanilla ice cream	14
banana calzone w nutella and honeycomb ice cream	14

# the MENU

## only way to start the day...breakfast

sourdough or 7 grain sourdough toast w your choice of: jam, vegemite, peanut butter or nutella (v)	6
'toastie' w double smoked ham, cheese in a pain de mie bun	8
yoghurt and muesli bowl w nuts and puffed quinoa roasted muesli w seasonal fruit, and chia (gf) (v)	12
breakfast burger egg, bacon, fried green tomato, fresh tomato, lettuce and aioli in a pain de mie bun	12
avo' smash w capsicum, black beans, corn, red onions and tomato served on multigrain w beetroot and lime (v) add poached egg	14 2
waffle w banana, salted caramel, popcorn and honeycomb praline, white chocolate pearls w vanilla ice cream and maple syrup (v)	14
green breaky bowl w kale, broccolini, pine nuts, edamame, brussel sprout leaves, pomegranate, avocado, poached egg, seeds w a hazelnut dressing (v)	16
sir benedict double smoked ham, poached eggs, sriracha hollandaise, topped w tomato and coriander salsa, jalapenos and herb salad on multigrain toast	16
vegie breaky eggs how you like 'em, on sourdough w sauteed kale, avocado, mushrooms, kasundi w puffed quinoa and seeds (v)	17
break-the-fast eggs how you like 'em w bacon, chorizo, mushrooms and hash browns on sourdough toast	19
eggs as you like 'em served on sourdough fried, scrambled or soft poached (v)	10
a bit on the side hash browns/ mushrooms	3
bacon/ crushed avocado/ chorizo/ sauteed kale	4

Our eggs are free range from

## HAPPY chickens

To offer you the quality service you deserve, changes to the menu are not encouraged during busy periods, nor on weekends and public holidays

## coffee and other stimulants

latte, cappucino, flat white, long black, long macchiato, piccolo, iced latte, hot chocolate large	3.5 1
bon soy / milklab almond / milklab lactose free vanilla, caramel, mocha, hazelnut syrup	.5 .5
short black and short macchiato	3
'tea drop' tea pot (english breakfast, earl grey, green, peppermint and chamomile)	4
prana chai served w bonsoy	5
iced coffee, iced chocolate both served w ice cream	6
milkshakes vanilla, caramel, chocolate, strawberry	6.5

## the story BEHIND THE BEAN

Our milk coffees are made with our very own bean blend. A collaboration between our in-house baristas and our Q grade coffee roaster have created this special little blend. In our black coffees we use a single origin, organic, 100% arabica bean. Enjoy!

retail	
250g coffee	20
250g bag prana chai	24

## cold drinks

coke, coke no sugar, lift, sprite, lemon lime bitters	4
dry ginger ale, raspberry lemonade, tonic, soda	4
sparkling water 750ml	5
juices orange, apple, pineapple, cranberry, tomato	4
virgin mary tomato juice, tabasco, worcestershire	6
bloody mary tomato juice, vodka, tabasco, worcestershire	12

# CARGO

## small freight kid's menu

<b>kids breakfast</b>	
cheese toastie	5
coco-pops w icy cold milk	5
choc chip waffle w ice cream and maple syrup	8
kids fried egg on toast w hash brown and bacon	8
<b>kids lunch/dinner</b>	
fish 'n' chips w lemon	12
mini cheese burgers w tomato sauce and chips	12
kids mac and cheese	12
little hawaiian pizza	12
little margherita pizza	12
<b>kids dessert</b>	
2 scoops vanilla ice cream	5
kids nutella pizza w ice cream	10



## FYI...

(gf) gluten free  
(v) vegetarian  
allergy alert: while stringent precautions are taken, one should assume that contact with peanuts, tree nuts, seeds, wheat, eggs, milk, soy, shellfish and other allergens is possible.