

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 & cauliflower croquettes w kasundi (3)	9
polenta chips w grated saganaki and aioli (v)	10
saganaki w grapes and balsamic (v)	12
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, mustard aioli, 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/ seasonal vegetables	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

garden salad/ chips w aioli/ seasonal vegetables quinoa and black rice salad	7
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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

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CARGO

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	3.5
large	1
bon soy / milklab almond / milklab lactose free	.5
vanilla, caramel, mocha, hazelnut syrup	.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 blend. A collaboration between
our in-house baristas and our Q grade coffee
roaster. our black coffees are made with 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

small freight kid's menu

kids breakfast	
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
kids lunch/dinner	
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
kids dessert	
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.