

the MENU

CARROLL CARGO

let's share...

olives house marinated (gf) (v)	6
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 mayo (3) (v)	9
polenta chips w grated saganaki and aioli (v)	9
wild mushroom arancini w truffe aioli (3) (v)	12
beef meatballs in sugo served w flat bread	12
calamari w tartare and lemon	13
loaded wedges w cheese sauce, crispy bacon bits, spring onions and topped w sour cream	13
saganaki w grapes and balsamic (v)	14
cargo sliders ...3 of 'em, beef, lamb or pork	15
trio of house made dips w warm flat bread (v)	15

pots 'n' pans

mac and cheese (v)	15
carbonara pappardelle w bacon, parmesan, caramelised onion in a creamy sauce	17
buckwheat spiral pasta w pumpkin, peas, kale, parmesan in a cream sauce topped w walnuts (gf) (v)	17
spaghetti and beef meatballs w parmesan in a napoli sauce finished w fresh herbs	18
spaghetti w pork and fennel sausage, pancetta, olives, roasted capsicum, zucchini, parmesan and herbs in a napoli sauce	18
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	15
quinoa and grain w black rice, lentils, pinenuts, pomegranate, currants, red grapes, seeds, tomato, red onion w soft herbs, miso dressing and honey yoghurt (gf) (v)	16
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	20

let's get serious

wagyu beef burger w american yellow cheese, lettuce, tomato, aioli, caramelised onion and pickles on a pain de mie bun	20
pulled bbq pork burger w asian-slaw, jerry's bbq sauce and aioli on a pain de mie bun	20
crispy chicken burger w apple coleslaw, aioli and jerry's bbq sauce on a pain de mie bun	20
all burgers are accompanied w chips	
soft shell taco w beer braised beef, tomato and coriander salsa, chipotle mayo and jalapeños	20
huli-huli grilled chicken served w a capsicum, blackbean and corn salsa, tortillas, sour cream, lime and herb salad	22
open souvlaki slow cooked lamb shoulder w tabouleh, herb chips, yoghurt and flat bread	24
'stone and wood pale ale' battered fish and chips served w tartare and lemon	24

something ON THE SIDE

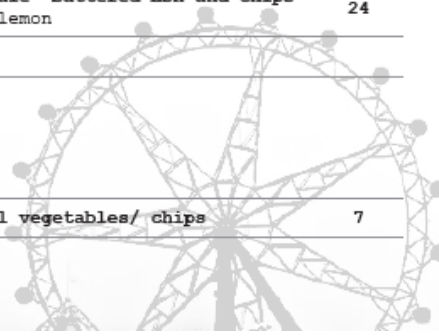
garden salad/ seasonal vegetables/ chips	7
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pizza from the stone oven

garlic, parmesan & mozzarella foccacia (v)	10
margherita fior di latte, mozzarella on a san marzano tomato base and basil (v)	16
melanzane eggplant, artichoke, capsicum, mozzarella and balsamic reduction on a san marzano tomato base (v)	17
funghi wild mushrooms, field mushrooms, taleggio cheese on a mozzarella and olive oil base finished w truffe oil & fresh herbs (v)	17
porchetta pork and fennel sausage, zucchini, salami and mozzarella on a san marzano tomato base	19
capricciosa double smoked ham, black olives, mushrooms, white anchovy and mozzarella on a san marzano tomato base	19
spicy chicken and pork chorizo sausage, roasted capsicum, jalapeños, mozzarella on a san marzano tomato base finished w fresh herbs	20
lamb w za'atar, 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
a bit extra capsicum/ mushrooms/ olives/ white anchovy, vegan cheese	3
chicken/ chorizo/ ham/ pancetta/ salami	4

something sweet

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



the MENU

CAROL 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	10
yoghurt bowl w muesli, nuts and puffed quinoa roasted muesli w seasonal fruit and chia (gf) (v)	14
waffle w banana, salted caramel, popcorn and honeycomb praline, white chocolate pearls w vanilla ice cream and maple syrup (v)	14
breakfast burger egg, bacon, fried green tomato, fresh tomato, lettuce, aioli and jerry's bbq sauce in a pain de mie bun	15
green breaky bowl w kale, broccolini, pine nuts, edamame, brussel sprout leaves, pomegranate, puffed quinoa, avocado, poached egg, seeds w a hazelnut dressing (v)	16
avo'smash w capsicum, black beans, corn, red onions and tomato served on toast w beetroot and lime (v)	16
add a poached egg	2
sir benedict double smoked ham, poached eggs, sriracha hollandaise, topped w tomato and coriander salsa, jalapenos and herb salad on toast	18
vegie breaky eggs how you like 'em, on toast w sauteed kale, avocado, mushrooms, hash browns w puffed quinoa and seeds (v)	18
break-the-fast eggs how you like 'em w bacon, chorizo, mushrooms and hash browns on toast	20
eggs as you like 'em served on toast fried, scrambled or soft poached (v)	10
a bit on the side	
hash browns/ mushrooms/ gluten free bread	3
istra 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 and split bills are not
encouraged during busy periods, nor on weekends
and public holidays

coffee and other stimulants

latte, cappucino, flat white, short black, short macchiato, long black, long macchiato, piccolo, iced latte, hot chocolate	4
large	1
bon soy / milklab almond / milklab lactose free	.5
vanilla, caramel, mocha, hazelnut syrup	.5
'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, espresso	6.5

the story BEHIND THE BEAN

Our coffees are made with our very
own blend. A collaboration between
our in-house baristas and a Q grade coffee
roaster. Enjoy!

retail	
250g coffee	15
250g bag prana chai	24

cold drinks

coke, coke no sugar, lift, sprite, lemon lime bitters	4
dry ginger ale, raspberry lemonade, tonic	4
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
kids 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.