



lunch

- freshly opened Sydney Rock oysters (*Your waitperson will advise today's oyster variety*) 3.00 each
 - natural
 - pickled ginger and flying fish roe
 - fire and ice granita
 - chorizo sausage and balsamic reduction
- woolgoolga lobster and angel hair pasta, dried chilli, lemon zest, parmigiano-reggiano and flat leaf parsley 19.50
- caesar salad with candied bangalow bacon, reggiano parmesan cheese, garlic croutons and cos lettuce 14.50
 - with char grilled chicken breast 19.50
- cioppino - locally caught reef fish, mussels, Coffs Coast prawns, calamari and scampi served in a light tomato broth with linguine, aioli and crusty bread 22.50
- crisp fried snapper cheek and crab cakes, salt and pepper squid, black pepper aioli, lime wedge, chorizo oil and micro herbs 19.50
- pistachio crusted beetroot and goat's cheese roulade with parsnip purée and rocket pesto 18.50
- chargrilled medallions of eye fillet, summer beans, onion rings, jus, aioli and pink peppercorns 29.50

dessert

- bonville affogato - vanilla bean and chocolate ice cream, hazelnuts, coffee beans, cognac, fresh di manfredi espresso shot 10.50
- vanilla pannacotta with lavender honey and pomegranate 14.00
- blackberry ice cream sundae, macerated berries, meringue, cream and pistachios 14.00
- deconstructed death by chocolate, callebaut chocolate covered mousse, cocoa meringue mocha rum sauce and chocolate brownie cake 18.00
- semi-freddo infused with plum pudding and toasted pistachios on sponge cake and rose water gelée layer topped with a chocolate covered cherry 14.00
- platter of seasonal fruit and australian cheeses 19.00

served from 10.30am - 2.30pm



burgers & snacks *(served from 10.00am - 5.30pm)*

- locally grown scotch fillet steak sandwich, caramelised onions, beetroot relish, turkish bread, garden salad and hand cut chips 19.50
- gourmet hot dog, served on a freshly baked baguette with cheese, bacon, onion, mustard and tomato sauce, sided with fries 13.50
- bonville cheeseburger, housemade prime beef burger, egg, bacon, cheese, caramelised onion and bbq sauce, with garden salad and fries 19.00
- bonville pie'n'chips with pea purée and veal jus 14.50
- bacon, lettuce, tomato and avocado on turkish bread with fries 14.50
- freshly made sandwiches, or
- toasted sandwiches 7.00
roast beef, leg ham or roast chicken with a choice of up to 3 fillings:
tomato, lettuce, beetroot, avocado, cucumber, onion, caramelised onion,
tasty cheese and swiss cheese 7.50
- variety of pre packed sandwiches - prepared fresh daily 5.50

side dishes

- bowl of bonville fries 5.50
- cajun potato wedges served with sweet chilli sauce and sour cream 7.00
- garden salad with tomato and shaved reggiano 7.00

beverages

all coffees	<i>Cup</i>	4.00
<i>flat white, cappuccino, latté, mocha, short black,</i>	<i>Mug</i>	4.50
<i>short macchiato, chai latte</i>		
hot chocolate		4.00
take away coffee, tea or hot chocolate	<i>8 oz</i>	4.50
	<i>12 oz</i>	5.50
pot of tea <i>(check with wait staff for varieties available)</i>		4.50
milkshakes, iced coffee, iced chocolate		6.00
smoothies <i>(banana, strawberry)</i>		6.50
soft drink <i>cans (coke, diet coke, coke zero, fanta, sprite, lift)</i>		3.00
<i>post mix</i>	<i>middy</i>	2.50
	<i>schooner</i>	2.70
juice 250ml bottle <i>(apple, tomato)</i>		3.50
by the glass <i>(orange, pineapple)</i>	<i>middy</i>	3.00
	<i>schooner</i>	3.50
san pellegrino mineral water	<i>250ml</i>	3.50
	<i>500ml</i>	6.50

decaffeinated coffee, skim milk and soy milk are available on request

also available are local and imported beers, including:

crown lager, hahn premium, tooheys extra dry, tooheys old, tooheys new (also on tap), victoria bitter (also on tap), carlton draught, tooheys white stag, hahn super dry, james boags, james squire, corona, heineken, becks, moretti, xxx gold (also on tap), hahn premium light (also on tap), cascade light, boags light

award winning wine list

cocktails

liqueur coffees