

TAKE AWAY MENU



Fully Licensed Café Restaurant

PH: 9446 8880

Shop 1, 84 Rosewood Avenue, Woodlands

Please let our wait staff know if you have any allergies so that extra care can be taken.

v=vegetarian, gf=gluten free, g*=is not gluten free but can be made gluten free

SOMETHING PICKY

Garlic Bread	A toasted slice of crusty Italian loaf brushed with garlic butter and parsley	2
Fresh Bread	In house baked Italian loaf with local Fini olive oil, balsamic vinegar and Bing dukkah.	8
Baked Turkish Bread	Drizzled with cashew and basil pesto.	9
Baby Bruschetta (v)	Toasted garlic bread topped with creamy Milawa goats cheese, fresh rocket, capers and tomato salsa dressed with balsamic and Fini olive oil	8
Field Mushroom (v)	Baked mushroom with seared spinach, grilled Halloumi cheese, semi sundried tomato, toasted almonds and beetroot dip	8
Two Baby Arancini (v)	Wild mushroom spinach and mozzarella Arancini, served with pumpkin glaze and a rocket parmesan salad	10
Chicken Drumettes	Ginger and soy marinated fried baby drums with charred corn and paprika cream.	9
Brie & Chorizo	South cape brie topped with pan fried Spanish chorizo, rum chilli syrup and crushed hazelnuts	10
Crispy Crab	Smokey paprika dusted soft shell crab served with pork belly, avocado and green apple relish	10
Garlic Prawns	All Australian prawns sautéed in garlic, white wine & cream sauce, served within a light puff pastry	12
Salmon Skewer	Grilled Tasmanian salmon skewer served with a duck, snow pea, coriander and vermicelli noodle salad with Thai style dressing	11

SOMETHING MORE

Chicken Pita Pizza	Mahogany Creek free range roast chicken, semi sundried tomato, avocado, crumbled feta, mozzarella cheese, onion relish and dill mayo on a Turkish pita served with white balsamic dressed rocket and cherry tomatoes.	17
Seafood & Chorizo Pita Pizza	Northwest king prawns and squid with Spanish chorizo, Caboolture mozzarella cheese, spring onion, rocket, toasted almonds and saffron cream-	19
Bacon Turkish Sub (v*)	Bacon, fresh tomato, English spinach and Caboolture mozzarella cheese in Turkish bread Served with wedges and side salad with balsamic dressing (vegetarian option available)	17
Vegetarian Curry (v)	Enjoy today's delicious vegetarian curry accompanied by raita, jasmine rice and a pappadam (add two crusted chicken strips for \$6)	23

KIDS MEALS

Fish & Chips	Battered whiting fillet served with chunky chips & homemade tartar.	11
Penne Carbonara	In creamy bacon sauce with double cheese.	11
Potato Nachos	Potato skins, corn chips, bean meat sauce, fresh tomato, lettuce, mozzarella and sour cream	11
Crispy Chicken Salad	Chicken tenders, bean shoots, snow peas, cucumber, cherry tomatoes and capsicum in a Thai style dressing & mint yoghurt.	11
Omelette	Ham and cheese with hashbrowns and cherry tomatoes.	11

KIDS SIDES

Hash browns – chunky chips – garden salad – mixed vegies, Ice-cream & syrup topping **3.5**

SIDES

Watermelon, rocket, fetta toasted almond salad vinaigrette	8
Roast capsicum, parmesan, toasted pine nut and baby spinach	8
Seasonal vegetables with toasted almonds and Fini olive oil	8.5
Creamy mash potato	8.5
Wedges with sweet chilli and sour cream	8.5
Chunky chips with lime aioli	8.5

SALADS

- Thai Beef Salad** Asian style marinated beef strips, red capsicum, snow peas, orange segments, roasted cashews and Spanish onion tossed through mixed leaves and Thai dressing 26
- Spicy Lamb Salad** Moroccan marinated lamb cutlet with roast capsicum, sweet potato, grilled eggplant, Spanish onion, crisp pita and cherry tomatoes served with mixed leaves and a spiced sweet couscous in a herb vinaigrette dressing 27
- Chicken Salad (G*)** Grilled cajun dusted Mahogany Creek free range chicken breast strips served on fresh greens, spicy pumpkin, red capsicum, snow peas, spring onion, grilled pear and toasted shaved almonds with sweet chilli and mint yoghurt dressing 26

RISOTTO

- Lamb Shank Risotto (gf)** Slow braised Gingin lamb shank meat in a merlot wine and tomato base sauce, fresh herbs 28
- Seafood Risotto (gf)** Local king prawns, fish, mussels and calamari simmered with fresh tomato, herbs, wine in a tomato base sauce with a dash of cream 30

PASTA

- Chef's Gnocchi (v*)** 25
Nathan's Best of the Best Pasta winning recipe, a softer style of gnocchi served with either
slow cooked meat ragu or
creamy crustacean sauce with tomato or
roast Mediterranean vegetable in a tomato base with a cashew pesto
- Ravioli Scarletti (v)** Nathan's own pumpkin, spinach and ricotta filled ravioli in a fresh Italian tomato sauce with chilli, garlic and basil 25
- Penne Austini** Mahogany Creek free range chicken breast pan fried and served in a creamy tomato sauce with spinach, semi sundried tomato and pine nuts 25
- Spaghetti Cozze** Local king prawns, mussels, fresh tomato, basil, parsley, garlic and chilli with a dash of Sambuca 28
- Fettuccini Judano** Pan fried free range duck meat and pistachio crusted scallops in a light creamy marsala and cashew sauce with Spanish onion, snow peas, sundried tomato, spinach and pak choi 30

MAIN

- Lamb Cutlets (gf*)** Three baked Gingin lamb cutlets with lime pistachio crust, served with wholegrain mustard mash potato, parmesan green beans and roast vegetable caponata, drizzled with balsamic reduction 32
- Scotch Fillet (gf)** Australian Black Angus scotch fillet served with Lost Block Merlot reduction and Fini olive oil with (200gm) baked field mushroom, spring beans wrapped in prosciutto and creamy mash potato OR with blue cheese butter, baked potatoes with a rocket, feta, walnut and pear salad (chips option available) 35
- Roast Duck** Oven baked free range duck breast, with a creamy wild mushroom barley, broccoli, spinach, semi sundried tomatoes, pine nuts and beetroot glaze 34
- Salmon Fillet (gf)** Crispy skin Tasmanian salmon, roasted royal blue potatoes, Spanish chorizo, local prawns, fresh tomato salsa, baby kale and cucumber salad served with a dollop of saffron sour cream 36
- Whiting Fillets** Beer battered South Australian silver whiting fillets served with chunky chips, homemade tartar and a rocket, watermelon and feta salad 33

WEEKLY SPECIALS

WEDNESDAY NIGHT \$20 Salad Night

Enjoy any one of our popular Bada Bing Salads

THURSDAY NIGHT - \$20 Gnocchi

Nathan's famous homemade gnocchi with your choice of the following three sauces: meat ragu, creamy crustacean or Mediterranean vegetable (v).

FRIDAY NIGHT - \$35 Paella & Margarita

Traditional Spanish Paella with prawns, chicken, chorizo, mussels and squid served with a glass of Frozen Lemon Margarita. Paella separately \$28. Margarita separately \$7