

MONDAY TO SUNDAY | 10AM TO 4PM

Manna Gum Cafe

BUSH TUCKER SANDWICHES & FOCACCIAS

Lemon Myrtle Chicken Focaccia 20

Chicken seasoned with native lemon myrtle, layered with avo, fresh tomato, baby spinach, melty cheese & a slather of bush aioli. Served in a warm Turkish roll (LNT, V)

Seasoning Tuna Melt 17

Tuna mixed with onion, parsley, bush seasoning, topped with melted cheese on toasted sourdough (LNT)

Outback Roasted Veg Focaccia 20

Slow-roasted pumpkin, spinach & eggplant with a smear of native pesto & Aussie feta in a Turkish roll (LNT, V)

Campfire Ham, Cheese & Tomato 15

Classic combo with a twist – shaved ham, cheese, tomato, Avo & vegan aioli toasted on sourdough (LNT)

HEARTY BUSH LUNCH

Pepper berry Smashed Avo 16

Avo smashed with saltbush & olive oil, topped with Aussie feta on toasted sourdough (LNT, V)

Fisherman's Catch & Chips 22

Chef's pick of sustainably sourced fish, served golden with rosemary salt & your choice of sauce (LNT)

Crunchy Chicken Tenders & Chips 14

Two crunchy chicken tenders with golden chips & tomato sauce. A true bush tucker feed (LNT, DF)

Rosemary Chips & Aioli 12

Crispy chips tossed in rosemary salt, served with vegan aioli on the side (LNT)

Classic Angus Beef Pie 14

A bush bakery favourite – hearty Angus beef in golden pastry, with tomato sauce (LNT)

Chicken Veggie Pie 13

Tender chicken and mixed veg baked in flaky crust, served with tomato sauce (LNT)

Spinach & Ricotta Roll 12

A wholesome veggie roll with a rich ricotta filling, served warm with tomato sauce (LNT, V)

Bush Sausage Roll 12

A meaty classic beef sausage wrapped in golden pastry, served with tomato sauce (LNT)

BUSH SWEETS & TREATS

Devonshire Tea 13.8

Two fluffy, house-baked scones served with jam & cream, paired with a big cuppa—choose from our local Wild food Farm teas or your favourite hot brew (LNT)

Outback Carrot Cake 8.5

Moist and yummy, spiced house made carrot cake (LNT)

Chocolate Lamington 5

A true Aussie classic—chocolate-dipped sponge rolled in coconut (LNT)

Banana Bread 5.5

Golden banana loaf, best served toasted with a pat of butter (GF)

ALLERGEN

We want everyone to feel comfortable and enjoy their dining experience with us. If you have any food allergies or dietary restrictions, please let our staff know, and we will be more than happy to assist you. While we make every effort to accommodate our guests, please be aware that our kitchen handles a variety of ingredients, including common allergens such as gluten, nuts, dairy, and seafood.

(DF = dairy free, LNT = low nut trace, V = vegetarian, VG = vegan, GF = gluten free)

Please note this venue is cashless. 1.5% Credit Card surcharge. 10% surcharge on Sundays. 15% surcharge on public holidays.

CREATE CATERING



MONDAY TO SUNDAY | 10AM TO 4PM

Manna Gum Cafe

HOT DRINKS

	SML	LRG		POT ONE SIZE
Latte			Local Wild Food Farm Teas	
Cappuccino	5	6	Classic Aussie Black Tea	6
Macchiato			Lemon Grass & Ginger	
Flat White			Lemon Myrtle & Orange	
Piccolo			Spiced Berry & Mandarin	
Espresso				
Long Black			Babyccino	3
Chai latte			Extra shot	0.7
Mocha			Specialty milk	0.5
Hot Chocolate			(Almond, Oat, Soy, Lactose free)	
			Syrup	0.5
			(Vanilla, Caramel, Hazelnut)	

COLD DRINKS

Soft Drinks	5	Water	5.5
Coke		Wallaby Sparkling Water Can	
Coke No Sugar		Wallaby Still Water Can	
Fanta			
Sprite		Iced Drinks	8
Juice	6.5	Latte	
Noahs Juice.		Chocolate	
		Mocha	
Bundaberg	6		
Lemon Lime & Bitters			
Blond Orange			
Passionfruit			
Tropical Mango			

ICE CREAM

Single Scoop	6.5
Double Scoop	9

ALLERGEN

We want everyone to feel comfortable and enjoy their dining experience with us. If you have any food allergies or dietary restrictions, please let our staff know, and we will be more than happy to assist you. While we make every effort to accommodate our guests, please be aware that our kitchen handles a variety of ingredients, including common allergens such as gluten, nuts, dairy, and seafood.

(DF = dairy free, LNT = low nut trace, V = vegetarian, VG = vegan, GF = gluten free)

Please note this venue is cashless. 1.5% Credit Card surcharge. 10% surcharge on Sundays. 15% surcharge on public holidays.

CREATE CATERING

