

BLAXLAND RIVERSIDE PARK / JAMIESON ST / NEWINGTON 2127

PH 9714 7513 / EM BOOKINGS@ARMORYWHARFCAFE.COM

WWW.ARMORYWHARFCAFE.COM

MONDAY TO FRIDAY 8.30AM - 4.00PM

SATURDAY & SUNDAY 7.30AM - 5.30PM

PUBLIC HOLIDAYS 8.30AM - 4.30PM

DINNER SERVICE ON FRIDAY AND SATURDAY EVENINGS DURING DAYLIGHT SAVING



ORDNANCE REQUISITION (SPRING NOV. 2014)

NOTE - 5% SURCHARGE APPLICABLE SATURDAYS, 10% SURCHARGE APPLICABLE SUNDAY & PUBLIC HOLIDAYS

ALLDAY BREAKFAST INVENTORY (Gluten Free Bread or organic multigrain available as a substitute to sour dough)

	\$
Toasted thick sliced sour dough w/ butter & house made mixed berry and vanilla jam Also available - hazelnut spread, peanut butter or vegemite. Sliced multigrain loaf or gluten free available	5
Croissant (toasted) w/ butter & house made mixed berry and vanilla jam	6.5
Mediterranean Ricotta Hotcakes with pistachio, rosewater, berry compote and sweetened ricotta	13
Sweet Potato and Coriander Cake served with your choice of either	
• Served with soft poached eggs w/ steamed asparagus and horseradish cream (veg)	16
• Grilled bacon w/ avocado, roquette and cherry and tomato jam	16
• Smoked salmon w/ avocado, baby spinach and crème fraiche	17.5
Additional sides of; • side of grilled chorizo (sliced),	3 ea
• grilled haloumi,	4 ea
• 2 poached eggs,	3.5ea
Confit field mushrooms w/ garlic & balsamic glaze served on sour dough toast w/ sautéed spinach & crème fraiche	16
Croissant (toasted) filled w/ parma ham & ricotta & Armory's cherry and tomato jam served on the side	10

SHARING STARTERS AND SIDES INVENTORY (LUNCH MENU AVAILABLE 11:30 ONWARDS)

Garlic, oregano and parmesan sour dough slices (4 pieces)	6.5
Bowl of chunky chips w/ Aioli (tomato or bbq sauce available on request)	7.5
Grazers salad of mixed leaf, cucumber, tomato and spanish onion and lemon herb dressing (veg / gf)	8
Pumpkin and rosemary croquettes (6) w/ arabiata sauce & a spinach, feta & pinenut salad (veg)	16
Grilled watermelon and feta salad w/ olives, mint and roquette (veg / gf)	16
Pork and asparagus terrine, served with toasted brioche and apricot chutney	17.5
Seasonal Sharing Plate w/ toasted ciabatta fingers (veg) - mini arrancini (4), meat balls w/ nap. sauce (4), roasted pumpkin & capsicum dip, marinated olives Veg. Option available w/ meatballs changed to pumpkin and rosemary croquettes	22
Seafood Tasting Plate - Pairs of freshly shucked Sydney Rock Oysters, poached king prawns, smoked salmon and crab meat rhoulade, and a mini serve of fish & chips served w/ wedge of lemon and marie rose sauce	22

MAINS INVENTORY (LUNCH MENU AVAILABLE 11:30 ONWARDS)

Roasted purple and golden beetroot salad w/ Persian feta and blood orange (veg / gf) With optional 200g "Patti" of pulled braised Lamb, grilled and served with the above salad (gf)	18 26
Beetroot Cured Atlantic salmon, sliced, on a nicoise salad of potato, green beans, onion, capers, olives & poached egg (gf)	22
Crispy battered flathead fillets w/ chunky chips & a side of lemon, caper & garlic aioli (small side salad available - add \$3.5)	21
Salt and pepper squid with lychee & mango salad, served w/ aioli	22
Mussels steamed w/ cider, green apple and mustard seed sauce and served with a bowl of chunky chips	23
Chemoula marinated tuna steak, served grilled w/ coriander and persevered lemon cous cous and minted yoghurt	28
Asian style pulled pork burger with coleslaw, and a side of the Armory's spiced "calamari frites"	24
Barley, fennel and blood orange salad (veg) - Salad by itself With optional Ginger Tea smoked Chicken Breast served with the above salad	16 23
Half a chicken grilled w/ Thai style curry and a warm salad of lychees, grilled pineapple, red capsicum & steamed rice (gf)	27
Crumbed Veal Cutlet pan fried and served w/ Vitello tonnato (Italian tuna based mayonnaise sauce), green beans & tomatoes	30

ARMED AND READY TO GO

Moroccan chicken wrap w/ cucumber tomato mint cos lettuce and yoghurt and chunky chips	14.5
Carved leg ham wrap w/ with camembert, Cumberland sauce, wild roquette and Dijon mustard and chunky chips	14.5
Grilled scotch fillet ciabatta roll (toasted), w/ caramelised onion, gruyere cheese, Smoky BBQ sauce, roquette slaw, w/ chunky chips	18.5
Prawn roll served in a long soft roll w/ cucumber & coriander mayonnaise served w/ chunky chips	17
Grilled Vegetarian ciabatta roll (toasted), w/ grilled eggplant, olive tapenade, roasted pumpkin, fetta, tomato & spinach served w/ chunky chips (veg)	16

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SWEET TEMPTATIONS - Please ask us about today's special dessert additions to those listed below;	\$
Biscuits - Soft muesli biscuit w/ almond & Fruit / Gluten Free White Choc. Florentine / Ginger Bread Man	3.5
Grilled banana bread served with ricotta & honey dip (1 slice)	7
Walnut and fig toast, with maple whipped butter (2 slices)	6.5
King Size Scone with cream and house made mixed berry and vanilla jam	4.5
Dark Chocolate and Pecan Brownies or White Chocolate Macadamia Brownies	4.5
Muffins of the day - ask your wait staff for today's selection / also available - Rainbow cupcake	4 - 4.5
Affogato - scoop of ice cream with a double shot of espresso for pouring over the ice cream available with Frangelico, Cointreau or Campari liquor	5.5 / 11
Dessert Tasting Plate - mini servings of chocolate mousse, raspberry crème brûlée bread & tropical pavlova	11
Passionfruit Panna cotta with sparkling raspberry jelly w/ Persian fairy floss	11
Mango Eaton Mess	11
Caramelised white chocolate cheesecake w/ ice cream	11
Banoffee Pavlova - coffee flavoured meringue, topped w/ whipped cream, sliced banana, salted caramel, choc.	11
Sticky date pudding served with toffee sauce and ice cream	9.5
French Toast (Brioche) with mango and blueberry salsa	13
Dessert Tasting Plate - mini servings of chocolate mousse, raspberry crème brûlée bread & tropical pavlova	11
MINERAL WATERS	
Santa Vittoria sparkling mineral water 750ml	4.5
Still spring water 600ml	2.5
JUICES	
Large glass of orange, apple, pineapple juice or fresh lemonade (kids small cup available \$2.5)	4.5
SMOOTHIES	
Glass of yoghurt based smoothie, flavours available - mixed berry / mango and peach smoothie	6.5
FRUIT SODAS - SHARE A JUG OF ONE OF THE FOLLOWING UNIQUE FRUIT SODAS	
Pink lady & raspberry, Apple & Ginger, Pear & Blueberry, Blood orange & cardamom, Mango	9.5
SODA GLASSES	
Lemon, Lime & Bitter	4.5
Pink lady & raspberry, Apple & Ginger, Pear & Blueberry, Blood orange & cardamom	4.5
Spider - Scoop of Ice Cream in a large glass topped with your choice of soft drink varieties from below	4.5
MILK BASED COLD DRINKS	
Milkshakes - Chocolate, Strawberry, Caramel, Banana & Vanilla (kids small cup available \$2.5)	5
Iced Coffee, Iced Chocolate, Iced Mocha, Iced Latte, Iced Black Coffee (no cream or ice cream w/ Latte and Black)	6/ 5/ 4.5
LIPTON ICED TEAS	4
Lemon, Peach, Mango, Green Tea Citrus	
SOFTDRINKS AND SPORTS DRINKS	
Coke, Diet Coke, Coke Zero, Solo Lemon, Sunkist Orange, Schweppes Lemonade	3
Ginger Beer	4
Staminade Sports Drink Varieties - Lemon lime Fusion, Orange Burst, True Blue, Wild Berry Rush	4
COFFEE - ALLPRESS ESPRESSO	
Coffee by the cup - skim, soy & decaf available	3-3.5
Hot chocolate	3.5
Vienna coffee	4
Up size to Mug / Large and / or Extra Shot (each)	0.5
Babycino	1.5
TEA FROM BYRON BAY T COMPANY	
Loose leaf tea - English breakfast, earl grey, organic green, chamomile, peppermint	
Herbal blends - energy, immunity, chai, ginger zing	
Pot for 1 or Pot for 2	4 / 7