

MAINS

CHICKEN SCHNITZEL 20.0 golden crumbed chicken schnitzel, rocket & parmesan salad, shoestring fries

SCOTCH FILLET 26.0 300g pasture fed black angus scotch fillet, served with wild field mushroom and shoestring fries

CHICKEN PARMIGIANA 22.0 golden crumbed schnitzel layered with char grilled eggplant, rich napolitana sauce, smuldering mozzarella cheese with crusty sourdough.

CHICKEN BOSCAIOLA 22.0 Pan Seared Chicken Breast, cream, garlic, white wine, wild field mushrooms, shredded bacon, Shallots

BANGERS & MASH 20.0 pork and chive bangers, mustard infused mash, rustic minted peas, caramalised onion, signature gravy

FROM THE DEEP BLUE SEA

PORTUGUESE PRAWNS 23.0 Pan seared prawns marinated in our spicy capsicum infused chipotle sauce, stacked on a bed of eschalots, lintels, chorizo and quinoa pilaf with harissa

CRISPY SKIN SALMON 27.0 with creamed sweet potato and a zesty, crunchy salad

FISH OF THE DAY 28.0 Please ask our friendly staff for todays fish special

SIDES

shoestring fries 6.0
crisp & crunchy house garden salad 8.0
rocket & parmesan salad 9.0
seasonal vegetables 12.0
creamed sweet potato 8.0
mustard infused mash 8.0
rustic pea mash 8.0
sauteed mushrooms 8.0

SAUCES

russian dressing 3.0
chipotle sauce 3.0
hikory bbq sauce 3.0
creamy house aioli 3.0
signature gravy 3.0
blue cheese sauce 3.0

PIZZA

MARGARITA	16
cherry tomatoes, basil & buffalo mozzarella	
PEPPERONI	18
tomato, italian pepperoni, basil, buffalo mozzarella	
DOUBLE SMOKED HAM	20
shoulder ham, field mushrooms, caramelised onions, mozzarella goats cheese, balsamic glaze.	
PROSCIUTTO & ROCKET	20
prosciutto, tomato, mozzarella, balsamic rocket, parmesan.	
PRESCATORE - SEAFOOD	22
mussels, calamari, prawns, octopus, fish, tomato, lemon, parsley	
MEAT LOVERS	19
ham, pepperoni, meatballs, mozzarella	
ITALIAN MEATBALLS	20
veal meatballs, tomato ragu, mozzarella, balsamic rocket, parmesan	
PORK BELLY	20
-w- caramelised onions, mozzarella, radicchio, balsamic glaze	
PERI PERI CHICKEN	19
roasted chicken, peri peri sauce, roasted capsicum, spanish onion & rocket salad -w- mozzarella	
ITALIAN SAUSAGE	18
pork & fennel sausage, thinly slices potato, mozzarella & truffle oil	
VEGETARIAN	19
caramelised onion, roasted mushrooms, eggplant, zucchini, sundried tomatoes, olives & basil pesto plus mozzarella	
CHORIZO & PRAWN	21
cherry tomato, chili, chorizo, prawns, roasted capsicum, corriander, buffalo mozzarella, lemon	
LAMB	20
lamb, fetta, caramalised onions, cherry tomatoes, eggplant, rocket & truffled aioli	

COOL KIDS MENU

JNR FRUIT SALAD 6.0
w- organic yogurt and exotic fruits
GRILLED CHEESE SANDWICH 6.0
melted cheddar on thick cut toasted bread
CHICKEN SCHNITZEL 10.0
golden crumbed schnitzel cut into wedges served with fries
JNR FISH & CHIPS BASKET 10.0
lightly battered fish fillets served with fries and tartare sauce
SPAGHETTI BOWL 10.0
spaghetti tossed in our rich napolitana sauce
JNR CHEESEBURGER 10.0
melted aged cheddar, dill pickles, house mustard, tomato relish served with shoestring fries
MARGHERITA PIZZA 12.0
napoletana sauce, smoldering mozzarella, oregano

BEVERAGES

	SML	LGE		SML	LGE		
RISTRETTO	4.00		CAPPUCCINO	4.00	4.50	ICED COFFEE	8.50
ESPRESSO	4.00		MOCHA	4.00	4.50	AFFOGATO	8.50
MACCHIATO	4.00		LONG BLACK	4.00	4.50	STILL/SPARKLING WATER	4.50
PICCOLO	4.00	4.50	CHAI LATTE	4.00	4.50	COKE,DIET COKE,REAL LEMONADE	4.50
LATTE	4.00	4.50	HOT CHOC	4.00	4.50	FRUIT FRAPPES	8.00
FLAT WHITE	4.00	4.50	TEA	4.00	4.50	strawberry, mango, pineapple, wildberry, banana	
						FRAPPUCCINOS	8.00
						oreo, mint, coffee, mocha, chocolate	
						OLD SCHOOL MILKSHAKES	8.00
						chocolate, caramel, vanilla, strawberry, banana	
						COLD PRESSED JUICES	8.00
						pineapple, apple, orange, water melon,carrot, celery, beetroot, ginger	

EST 2009 SOURDOUGH BAKERY & CO

OUR STORY

Step into Sourdough and you could be mistaken for thinking you'd been transported to Manhattan in the 1920s, or perhaps a quaint restaurant in the South of France, such is the warm and inviting atmosphere of this gastronomer's paradise.

Just as it was in a bygone time, attentive staff delight in the service of guests, ensuring that your needs are attended to promptly, and always with a smile.

And why wouldn't the staff smile? Surrounded as they are, by the warm ambiance of a venue that celebrates the marriage of the finest elements of the world's best cafes, delis, bakeries and kitchens; Sourdough is a sensation of the senses.

After all, isn't life about appreciating the moments. The moment when the heavenly aroma of a freshly made, in-house roasted coffee, dances enticingly in the air. The moment you bite down through a crunchy roll, into the gastronomic delight that awaits between the crusty Panini layers. That moment, at the end of a long day, when the comforting surrounds of the Sourdough Bar & Bakery envelope you, and a cold cider or beer, freshly poured from the tap, or glass of vino to compliment your charcuterie board, are the only things that matter...

Pull up a stool any time of the day, and relax in the soft lighting, whilst enjoying the warm textures & colours, and the dazzling array of smoked meats, delicious sweets and freshly baked breads on offer. And if that's not enough to cause sensory overload, then the aroma of hot pizzas, 'melt-in-your-mouth' twice cooked meats made on our handmade rotisserie or, our amazing traditional breakfasts, surely will!

Is it a bakery? A deli? A restaurant? A café or a bar?

Sourdough is a food emporium, boasting an international bar and wine list, that beautifully compliments the authentic Italian and French influenced dishes, lovingly prepared and cooked, by chefs that take great pride in being an important part of the Sourdough family.

Recognising the energy of this dynamic city, we [it] cater [caters] for people on the run, as well as those with a little time to enjoy the moment. Just because you're busy, doesn't mean the service you receive should be compromised. And equally if you have the time to enjoy a sit down meal, drink or coffee, you don't want to feel pressured to move on. Different experiences; the same great moment.

Sourdough is about 'consistency of excellence'. Consistency with the quality of all of our products; & consistency in the quality of service, through which, we deliver to our valued customers.

A visit to Sourdough, whether on the run, or dining in, is an experience to be savoured; the mutual appreciation between people who love food, and don't simply see it as fuel.

What came first? The chicken or the egg? Food served as part of a celebration, or food as, the celebration? To us, great food is one of life's most welcoming pleasures, and therefore, a reason in its own right, to celebrate.

Sourdough – all about the moment.

EST 2009

SOURDOUGH BAKERY & CO

