



-BREAKFAST until 5PM-
- Gluten free bread available -

PROUDLY USING BIMBADEEN FREE RANGE EGGS

CHEEKY EGGS BENEDICT 19.5

2 poached eggs on bacon & spinach on sour dough w/ chive hollandaise

TRUFFLED MUSHROOM RAGU 19.5

Wild mushrooms slow cooked w/ parsley and thyme served w/ house made corn bread, goat's cheese & truffle oil

HOT & SWEATY PORK 19.5

Spicy pulled pork with chunky slow cooked apple w/ 2 poached eggs

HOT SUMMER NIGHTS 19.5

Wagyu spicy beef and Mexican beans on top fried herb hash brown w/ sriracha 2 fried eggs w/ Jalapeno & corn salsa

SMASHED AVOCADO 17.5 (V)

w/ 2 poached eggs, cherry tomatoes, red onion, feta, lemon & fresh herbs on toasted sour dough
Add bacon 4 or smoked salmon 6

AUTUMN STARTER 18.5 (V) (Vegan - no egg)

Chickpea & quinoa w/ asparagus & 2 poached eggs, finished & cranberry buckwheat granola

RASPBERRY & MACADAMIA BUTTERMILK PANCAKES 16.5

3 stack of buttermilk pancakes w/ Raspberry compote, chia seed, macadamia nut and maple syrup topped w/ vanilla ice cream

ISLAND BREAKFAST 20

2 Eggs, house made hash brown, bacon, thyme oven roasted tomatoes, spinach, mushroom on sourdough

Add homemade baked beans 4 or smoked salmon 4

CAFE THICK FRUIT TOAST 2 FOR 6.5 1 FOR 3.5

BACON AND EGG ROLL w/ cheese 6.5

BACON 'N' EGGS 11

2 eggs 'your way' on toast 8.5 (V)

CHEEKY'S - ADD IT ON!

Homemade Baked beans, Bacon or Smashed Avocado 4

Roast Tomato, New 'STYLE' Hash Brown 4

Hollandaise 4

Egg (1), Roast Mushroom or Spinach 3

Toast 2 Corn Bread 3

Add Pulled Spicy Beef or Pulled Pork 6

Cheeky Breakie Beverages

Bloody Mary 13

Mimosa (BTW Prosecco & Orange) 12

- SOMETHING TO SHARE -

Small plates w/ Cheeky Island Beers & Ciders or local wines

GARLIC BREAD 8.5 Cheese + 2 (V)

Sour dough bread w/ whipped confit garlic butter

SOUP OF THE DAY 10 (GF bread available)

Daily soup served with sour dough bread

JALEPEÑO POPPERS 10

The Cheeky's way of making POPPERS! Soft centered w/ jalapenos and cream cheese in crispy beer batter w/ hot mustard aioli

CHORIZO GOATS CHEESE CROQUETTE \$10

Soft creamy on the inside and fried crunch on the outside, these balls of gooey goodness are served with sriracha aioli, parmesan and micro herb salad

PULLED PORK SLIDERS 15

Our famous slow cooked pork with chipotle smokey BBQ sauce in brioche buns w/ raisin and carrot slaw

SPICY "BANG BANG" CHICKEN 14

Our famous southern style buttermilk battered fried chicken tossed w/ house made buffalo wing sauce

'HOT' 'HOT' 'HOT' QUESADILLA! 14

Slow cooked pulled Chipotle wagyu w/ Mexican beans topped w/ sour cream and corn salsa

CHARCUTERIE BOARD (for 2) 26

Daily meats and cheese - (see special board) served w/ crispy breads, olive bread, beetroot relish, olives & caramelized onion,

SOFT SHELL CRAB TACO 18

Golden fried soft shell crab in white tortilla's w/ mango salsa & Asian herb salad

- 'CHEEKYS' CLASSICS -

ISLAND SOUTHERN FRIED CHICKEN 25

House salad, chips w/ sriracha aioli

HOME MADE PIES 20

See display for today's selection w/ salad, chips & house made tomato relish

CHEEKY BURGER 23

Robbins Island Wagyu beef w/ tomato, lettuce, pickles, American cheese, onion rings & house aioli, on a milk bun w/ chips

Add bacon 4 or double beef w/ extra cheese 8

FISH 'N' CHIPS 24

Beer battered San Remo flake. Served w/ chips, house salad, house tartar sauce & lemon

BONZA BURRITO BOWL (V) 25 (can be vegan)

Ultimate 'DIY vego' option fresh cut salad, herbs avocado spicy homemade beans, cheese, corn salsa, sour cream, cheese and soft tortillas Add spicy beef or pulled pork 6

- LARGE PLATE -

'WILD' MUSHROOM GNOCCHI 26 (V)

Pan tossed house made gnocchi with artichoke & wild mushrooms, finished w/ spinach and shaved pecorino Add chicken \$6

SALMON FILLET 'POKE BOWL' 31

Pan fried Tasmanian salmon fillet, warm mango & chilli lime salsa, avocado, quinoa w/ nori and edamame

"OLD SKOOL" LAMB SHANK (V) 25

Slow cooked in red wine and tomatoes with chunky vegetable and herbs with fried herb smashed potato

"SHORT" & 'STUMPY' SAUSAGES 24

Lamb and rosmaeny fat sausages with creamy mashed potato and caramelised onion gravy

FISH OF DAY - Market Price - See Specials

Locally sourced

RUMP 'N' PRAWNS 37 (GF)

300g wagyu rump topped w/ creamy confit garlic prawns, broccolini, asparagus & creamy mashed potato

PRAWN PASTA 26

Spaghetti tossed w/ prawns, confit garlic, fresh chilli and heirloom tomato in a olive oil, white wine butter sauce

LEMON & PEPPER CALAMARI SALAD 25

Lemon pepper & semolina dusted calamari flash fried tossed w/ mango, fired shallots, mizuna nori and edamame w/ chilli lime dressing

HEARTY 'VEGO' LAKSA 21.5 (VEGAN)

Asian vegetables, w/ laksa broth, rice noodles finished w/ Asian herbs, fried shallots and edamame

add chicken \$6 or prawns \$8

INDIAN GREEN GODDESS SALAD 22.5 (VEGAN)

Avocado, Kale, broccolini, spinach and cucumber w/ and lime, chilli & chai seed dressing with warm Indian spicy chickpea and pappadums

Add chicken \$6 Add smoked salmon \$7

- SIDES -

CHIPS 7 + gravy 2

ONION RINGS 9 w/ chili aioli

BOWL WEDGES 9 w/ sour cream & sweet chili

GREEK SALAD 9.5 (V)

GARDEN SALAD 7 Vegan GF

We are unable to guarantee 100% that dishes are completely free of your allergens like residual nut oils, shellfish or traces of gluten

- TOASTIES UNTIL 5PM -

Gluten Free bread available

CARNIVORE 12.5

Open grilled toastie w/ Prosciutto, Salami & Chorizo w/ grilled capsicum, mozzarella on sourdough

HAM & CHEESE on sourdough 8.5 - add tomato +1

CHORIZO & CHEESE TOASTIE 8.5

Chorizo sausage with cherry tomato, cheese and spinach

MUSHROOM & TRUFFLE 7.5 (V)

Open grilled mushroom and thyme toastie with mozzarella and truffle oil finished with parmesan

TUNA MELT 8.5 (V)

Creamy Tuna and mayo w/ dill, cheese on sourdough

- BAGUETTES UNTIL 5PM -

Served on 'In House' baked baguette

CHICKEN CHEESE & AVOCADO 9.5

w/ seasoned avocado, spinach & whole egg mayo and cheese and oven baked

SMOKED SALMON 9.5

w/ rocket, pesto, capers, red onion & sour cream

- DESSERT -

HOUSE MADE CAKES and tarts on display in the cake fridge from \$9

MYSTERY TASTING PLATE

Selection of sweets sensations to share 2 people, \$20, 4 people \$30, 6 people \$40

AFFAGATO w/ FRANGELICO \$14.5

Espresso coffee, vanilla ice-cream & liquor

- KIDS MEALS -

BREAKFAST 10 Meal & apple or orange juice

BACON 'N' SCRAMBLED EGGS on toast

KIDS PANCAKES w/ maple syrup and ice cream

CHEESE TOASTIE

LUNCH AND DINNER 12.5 Meal, apple or orange juice & ice cream

SPAGHETTI BOLOGNESE & PARMESAN

CHICKEN NUGGETS & CHIPS

FISH 'N' CHIPS

FRIED CALAMARI SALAD

CHICKEN FILLET SALAD

(G) = GLUTEN FREE
(L) = LACTOSE FREE
(V) = VEGETARIAN

WE HOPE YOU ENJOY YOUR VISIT!

Sept 2018

BREAKFAST & LUNCH - Please quote your table number when ordering & **DINNER** is Table service