



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

PHILLIP ISLAND BIMBADEEN FREE RANGE EGGS

CHEEKY EGGS BENEDICT 19.5

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

TOWERING SMOKED SALMON STACK 19.5 (V)

2 poached eggs atop smoked salmon layered with mango, tomato, edamame, caper, spinach, mizuna finished with chilli lime dressing

"NAUGHTY" NUTELLA WAFFLES 16.5

Crispy waffles w/ Nutella, lemon curd, berries finished w/ crushed hazelnuts and cream

CHIA SMOOTHIE BOWL 16.5

Chia yoghurt banana & honey smoothie topped with seasonal fruit & pecan buckwheat granola, toasted coconut, flowers and berries

SMASHED AVOCADO 17.5 (V)

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

CHORIZO SCRAMBLED EGGS 17.5 (V)

Chorizo & creamy brie scrambled egg with corn bread and crispy kale

BLUEBERRY BANANA BUTTERMILK PANCAKES 16.5

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

ISLAND BREAKFAST 20

2 Eggs, herb crispy hash brown, bacon, thyme oven roasted tomatoes, spinach & mushroom on sourdough

Add homemade baked beans 4 or smoked salmon 6

JAPANESE PANCAKE 16.5

Okonomiyaki - Savory cabbage pancake w grilled with bacon, fried eggs mayonnaise and Okonomiyaki sauce

CAFE THICK FRUIT TOAST 2 FOR 6.5 1 FOR 3.5

BACON 'N' EGGS 11

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

CHEEKY'S - ADD IT ON!

Homemade Baked beans, Bacon, chorizo or Avocado 4
Roast Tomato, 'New Recipe' Crispy 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)

Turkish bread w/ whipped confit garlic butter

SOUP OF THE DAY 10 (GF bread available)

Daily soup served with sour dough bread

CHARCUTERIE BOARD (for 2) 26

Daily meats and cheese - served w/ crispy breads, olive bread, beetroot relish, olives & caramelized onion

SAGANAKI

Greek sheep cheese grilled and served hot & gooey with pomegranate and honey

JALEPEÑO POPPERS 10 (V)

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 gooey goodness are served with sriracha aioli, parmesan and micro herb salad

MAC AND CHEESE BITES 13

Bacon crumbs and Jalapeño & garlic aioli

- 'CHEEKYS' CLASSICS -

ISLAND SOUTHERN FRIED CHICKEN 25

Our famous buttermilk fried chicken with secret spice blend served w/ house salad, chips w sriracha aioli

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 25

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

Add garlic prawns 8

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

- LARGE PLATE -

MIDDLE EASTERN CRISPY LAMB 31 (GF)

Pulled leg of lamb, with quinoa, beetroot, shaved radish, with goat's cheese finished w/ hazelnut dukkha and pomegranate molasses

CHICKEN CURRY 26.5 (GF)

Mild spiced chicken, lemongrass & chili, slow cooked in tomato & coconut cream. Served w/ fragrant basmati rice & papadam

SALMON FILLET POKE BOWL 29

Salmon fillet with green bean, asparagus, poached egg w/ brown rice, edamame shaved radish, harrisa yoghurt

PRAWN + CHORIZO PASTA 29

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

RUMP 'N' PRAWNS 37 (GF)

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

WAGYU & GUINNESS PIE FLOATER 24.5

Creamy mushie peas with broccolini, feta and tomato w/ chips and tomato relish

MOROCCAN QUINOA SALAD 22.5 (VEGAN)

Quinoa, chickpea, sumac butternut pumpkin, rocket, red onion, mint, cumin & lime dressing finished w/ pistachio dukkha & a pomegranate molasses

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

- 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

LOADED WEDGES 18 baked w/ tomato, chorizo pulled spicy wagyu, cheese & hollandaise sauce

- 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

- TOASTIES UNTIL 5PM -

ON SOURDOUGH BREAD
"Gluten Free bread available"

PROSCIUTTO 10.5

W/ roasted capsicum, spinach and mozzarella

HAM & CHEESE 8.5 - add tomato +1

PESTO CHICKEN 9.5

Roast chicken, creamy mayo, pesto and spinach w/ shaved parmesan

BEETROOT & AVOCADO 9 (V)

House made beetroot relish, avocado, goat's cheese and pickled onion with baby spinach

PUMPKIN 8.5 (V)

W/ pomegranate, feta, rocket & mustard aioli

- TURKISH BREADS UNTIL 5PM -

Toasted

BACON EGG AND CHEESE 9

w/ bbq sauce

CHICKEN CHEESE & AVOCADO 9.5

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

SMOKED SALMON 9.5

w/ mizuna, caramelized onion capers, cherry tomato & sour cream

- 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!

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

- WINE -

BTW HOUSE WINES		150ML	250ML	BOTTLE
Zilzie BTW	PROSECCO	7	11	28
Zilzie BTW	SAUV BLANC	7	11	28
Zilzie BTW	CHARDONNAY	7	11	28
Zilzie BTW	SHIRAZ	7	11	28
Zilzie BTW	CAB MERLOT	7	11	28
Zilzie BTW	SHIRAZ	7	11	28
SPARKLING				
Dunes & Green 200ml	BRUT			10
Angas NV Brut	BRUT	7	11	28
Purple Hen, Phillip Island	BLANC DE BLANC			49
LIGHT, CRISP & REFRESHING				
Chaffey Bros Not Your Grandma	RIESLING	11	16	44
Purple Hen, Phillip Island	VIOGNIER			41
Purple Hen, Phillip Island	RIESLING			40
Echo, Marlborough	SAUV BLANC	9	13	36
Twin Island	SAUV BLANC			33
Forest Hill HB Fields	SAUV BLANC			42
Harman, South Gippsland	SAUV BLANC			38
Cannibal Creek	SAUV BLANC			60
Wirra Wirra Scrubby Rise	BLEND			34
RICH & TEXTUAL				
Purple Hen, Phillip Island	PINOT GRIS	10	15	39
Blue Gables, East Gippsland	PINOT GRIS			43
Harman, South Gippsland	PINOT GRIS			41
Redbank Long Paddock	CHARDONNAY			30
Bass River 1835	CHARDONNAY			64
Purple Hen, Phillip Island	CHARDONNAY	11	16	42
SWEET WINE				
Angas	MOSCATO			28
ROSE				
Chaffey Bro Not Your Grandma	ROSE	11	16	44
AROMATIC, PERFUMED & EASY DRINKING				
Harman, South Gippsland	PINOT NOIR			47
Purple Hen, Phillip Island	PINOT NOIR	12	18	48
Opawa	PINOT NOIR			52
Smith & Hooper	MERLOT	11	16	44
Cannibal Creek	MERLOT			65
Harman, South Gippsland	MERLOT			41
Running With Bulls Barossa	TEMPRANILLO			42
BOLD & BEAUTIFUL				
Forest Hill The Broker	SHIRAZ	9.5	14	37
O'Leary Walker Blue Cutting	CAB MERLOT			34
Sarsfield Estate	CAB SHIRAZ MERLOT			42
Echo Coonawarra	CAB SAUV	9	13	43
Purple Hen, Phillip Island	CAB SAUV			42
Vasse Felix Filius	CAB SAUV			55
Forest Hill HB Fields	CAB MERLOT			44
Wirra Wirra Catapult	SHIRAZ	9	13	43
Blue Gables Hanratty Hill	SHIRAZ			58
Purple Hen, Phillip Island	SHIRAZ	10	15	45

- DRINKS -

	CUP	MUG	JUMBO
COFFEE	4	4.5	5.5
The usual Coffee "suspects"			
SHORT BLACK	3.5		
MOCHA	4.5	4.7	5.7
TUMERIC LATTE	4.5	4.7	5.7
CHAI LATTE	4	4.7	5.7
HOT CHOCOLATE	3.8	4.5	5.5
BABY CHINO w\MARSHMALLOW	1.5		
EXTRAS			
SHOT COFFEE	.5		
MILKS (non dairy)			
Soy, Almond, Lactose free, Coconut,			
SYRUP	.5		
Hazelnut, Vanilla, Caramel, Irish, Butterscotch			
POT OF TEA	4.5		
English, Earl Grey, Chamomile, Green, Fruit, Peppermint			

- SOFT DRINKS -

	Kids	Sch	Pint
SOFT DRINK	3	4.5	6.6
Diet Cola, Cola, Fanta, Lemonade, Raspberry, Lemon squash			
BUNDABERG BOTTLES	4.5		
Ginger Beer, Creamy Soda, Apple Cider, lemon & lime, Guava.			
JUICE	4.5		
Orange, Apple, Pineapple, Cranberry, and Tomato			
WATER			
Spring Water 600ml	3.5		
Capi Sparkling Mineral 750ml	7		
Capi Still Water Mineral 750ml	7		

- SPRING SPECIAL COCKTAIL -

Our very 'cheeky' WINTER special cocktails

Wake up and shake up @ Cheeky Goose

Mojito 14	
White rum, raw sugar, mint, lime, and soda over crushed ice syrup	
MAI TAI 15	
Spiced rum, Malibu, grenadine, pineapple & orange juice served over ice	
SANGRIA JUG 20	
Red wine, white rum, orange juice, fresh fruit	
ESPRESSO VANILLA MARTINI 15	
Kalhua, Absolut Vodka, Espresso & Vanilla - shaken w/ice served w/coffee beans	
PHILLIP ISLAND ICE TEA 18	
Gin, Bacardi, Vodka, Triple Sec, Tequila, Shaken w\ ice, coke & lemon juice	

- COLD DRINKS until 5pm -

- SMOOTHIES -

BANANA 7	
Banana, Frozen yoghurt, Honey, Cinnamon & Milk	
Berry & Apple 7 (Vegan)	
Raspberry, blueberries, strawberry and blackberry w/ apple juice	
Mango & Coconut 8	
Mango, coconut, Frozen yoghurt & milk	
B.A.D - is so good (vegan) 9	
Banana, Almond Milk, Date w/ Cinnamon & Nutmeg	
GOLDEN SMOOTHIE (vegan)	
House Tumeric Spice Blend, Banana, Agave, Coconut Oil & Coconut Milk	

- ICED DRINKS -

ICED COFFEE or ICED CHOCOLATE 7	
w/ Ice-cream, milk & cream served over ice w powdered chocolate	

- MILKSHAKES -

Traditional milkshake with ice cream, milk and syrurp	7	Kids 4
Thick shake add 2.5		Triple thick add 3.5

- SPIRITS -

WHISKY	30ML	RUM	30ML
Johnnie Walker Red	9	Bacardi	8.5
Johnnie Walker Black	10	Bundaberg	8.5
Canadian Club	9.5	Captain Morgan Spiced	8.5
Southern Comfort	9.5		
Jameson	9.5	VODKA	
Jack Daniels	9.5	Smirnoff	8.5
Chivas Regal Extra	10	Absolut	10
Dimple	10	Grey Goose	11
Famous Grouse	11	BRANDY / COGNAC	
		St Remy Brandy	8.5
BOURBON		LIQUOR	
Jim Beam	8.5	Kahlua	8.5
Wild Turkey	9.5	Baileys	8.5
GIN		Midori	8.5
Bombay	8.5	Cointreau	9.5
Gordon	9.5	Ouzo	8.5
		Cinzano	8.5
		Frangelico	8.5

- BEER + CIDER -

FROM THE TAPS	POT	SCH	PINT
Cheeky Island Brewery, Brewed in Gippsland using local ingredients			
7 TAPS, 14 varieties of beers and ciders, check the boards to what on tap today			

Cheeky Island Beers	Prices start from	5.5	8.5	11
Cheeky Island Ciders	Prices start from	5.5	8.5	11

TASTING PADDLE FROM \$15 FOR 5 X 125ML SAMPLERS approx 3 standard drinks

BOTTLED BEER		
Cascade Light	TASMANIA	7
Crown Lager	MELBOURNE	8
Corona	MEXICO CITY, MEXICO	8
Guinness	IRELAND	9.5
Heineken	HOLLAND	8
Victoria Bitter	MELBOURNE	7
Peroni	ITALY	8
Carlton Dry	MELBOURNE	7
Carlton Draught	MELBOURNE	7.5
Somersby Apple Cider	DENMARK	8
XXXX Gold	QUEENSLAND	7
Furphy	GEELONG	7.5