

# Skydancers



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 ASQ Skydancers Garden Gift & Cafe  
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# Grab 'n' Go

If you're in a hurry or on the run, our Grab & Go menu is just what you need!  
These items are available as takeaway from 7.30am to 4.30pm

**Toasted banana bread** 4.50

**Croissant** with jam and butter 4.50

**Croissant** with ham and cheese 6.50

**Fruit nut loaf** 5.00

**Brekkie wrap\*** with spinach, eggs, bacon and hollandaise sauce 8.50

**Egg and bacon roll\*** served with our homemade relish on Turkish bread 8.50

**Homemade egg and bacon pie** 8.00

**Homemade sausage roll** 8.00

**Soup of the day** served with a roll 8.00

**Toasted ham Turkish bread** with cheese, tomato and combination mustard aioli 11.50

**Toasted chicken breast Turkish bread** with cheese, bacon and barbecue sauce 11.50

**Toasted smoked salmon Turkish bread** with dill cream, capers, red onion and spinach 13.00

**Toasted BLT Turkish bread** with bacon, lettuce, tomato and aioli 11.50

**Toasted Mediterranean vegetable Turkish bread** with grilled eggplant, capsicum, red onion, spinach, pesto and fetta **V** 11.50

**Gluten free rolls** available on request **GF** 2.00

*\*Items are not available before 10.00am Monday to Thursday, or after 3.00pm*

**GF** Indicates the meal is gluten free

**DF** Indicates the meal is dairy free

**V** Indicates the meal is vegetarian

Some of our breakfast and lunch meals can be gluten free, vegetarian and/or dairy free upon request.



# Breakfast

All breakfasts are available with either thick cut white bread, wholemeal bread, sourdough, a brioche roll or a gluten free roll upon request.

Available all day Monday to Thursday from 10.00am to 3.00pm and Friday, Saturday and Sunday from 7.30am to 3.00pm

**Two slices of thick toast** with Nutella, Vegemite, peanut butter, jam or honey 4.00

**Toasted banana bread** 5.00

**Croissant** with jam and butter 4.50

**Croissant** with ham and cheese 6.50

**Fruit nut loaf** with butter 5.50

**Brekkie wrap** with spinach, eggs, bacon and hollandaise sauce 12.00

**Homemade egg and bacon pie** with salad and homemade relish 12.50

**Fried macadamia and sweet potato fritters** with poached free range eggs, spinach, sourdough and nam jim relish **V** 16.50

**Egg and bacon roll** served with our homemade relish on Turkish bread 12.00

**Breakfast banquet** with fried eggs, bacon, sausage, sweet potato rosti, spinach, mushrooms and tomato served with homemade relish and your choice of bread 24.50

**Eggs Benedict** served with smokey ham, sautéed spinach and hollandaise sauce atop sourdough 16.50

**Eggs Atlantic** with poached eggs, smoked salmon, grilled asparagus, sweet potato rosti, rocket and a cashew hollandaise sauce served on your choice of bread 18.50

**Buttermilk pancake stack** served with maple syrup, mixed berries and vanilla ice cream **V** 10.50

**Smashed avocado** with a poached egg, mushroom, Meredith Goat Cheese and rocket, drizzled with a balsamic glaze, served on your choice of bread **V** 16.50

**Design your own breakfast** with two eggs cooked your way, served on toast **V** 10.00 then add a selection of sides as per prices below

## Extras

Bacon 4.00  
Free range egg 3.00  
Mushrooms 3.00  
Sausage 3.00  
Grilled asparagus 3.00

Otway triple smoked ham 4.00  
Sweet potato rosti 3.00  
Hollandaise sauce 2.00  
Spinach 3.00  
Avocado 3.00

Homemade relish 2.00  
Gluten free focaccia **GF** 2.00  
Grilled tomato 3.00  
Salmon 5.00  
Cherry tomatoes 3.00



# Lunch

Available Monday to Thursday from 10.00am to 3.00pm and  
Friday, Saturday and Sunday from 7.30am to 3.00pm

## Starters

**NEW! Chef's cheese plate** with a selection of four decadent cheese varieties, quince paste, lavash and water crackers for two 21.50

**Chef's tasting plate** with cured meats, gourmet cheeses, antipasto delicacies and crisp breads for two 24.50

**NEW! Rustic style cob loaf** infused with roasted garlic and fresh herbs 8.50

**NEW! Toasted cob loaf** served with a unique Egyptian Dukkah, extra virgin olive oil and balsamic reduction for two 16.50

**NEW! Tempura battered zucchini flowers** stuffed with Meredith Goat Cheese, sundried tomatoes, caramelised onion and baby spinach 14.50

## Mains

**NEW! Caesar salad** with crispy bacon, a poached egg, anchovies, parmesan, croutons and fresh cos lettuce 18.00 (add chicken 4.00)

**NEW! Skydancers green bean salad** with asparagus, Meredith Goat Cheese, mint, green beans and pine nuts dressed with a spring onion vinaigrette **V** \$19.00

**Crumbed haloumi** pieces served atop a generous garden salad with a capsicum vinaigrette **V** 18.50

**NEW! Garlic prawn pappardelle** with spinach, cherry tomatoes, Spanish onion and fresh garden herbs \$22.00

**NEW! Seafood paella** with long grain rice, a selection of fine seafood, capsicum, onion, paprika and chorizo \$23.50

**Lemon pepper calamari** with a seasonal garden salad, signature poppy seed dressing, sweet chilli and lime aioli and a side of fries **GF DF** 20.00

**Beer battered flathead tails** deep fried to a golden crisp, served with garden salad, fries and tartare sauce 22.00

**Chicken risotto** with cashews, spinach, creamy garlic pesto and sundried tomatoes **GF** 22.90

**Mediterranean vegetable stack** served on a bed of baby spinach with a capsicum vinaigrette and parsnip fries **V GF DF** 18.50

**NEW! Grilled haloumi burger** with spinach, pumpkin, char grilled capsicum, caramelised onion and tomato salsa **V** 18.50

**Chicken schnitzel burger** with cheese, tomato and lettuce in a brioche bun, served with fries and aioli 18.50

**American cheeseburger** with homemade beef patties, tasty cheese, tomato sauce, American mustard and pickles in a brioche bun, served with fries and homemade relish 18.50

**Open lamb souvlaki** with a fresh Greek salad, pita bread, raita and Meredith Goat Cheese 19.50

**Homemade sausage roll** served with salad and fries 11.50

## Toasted Turkish breads

Available from 7.30am to 4.30pm

**Ham**, cheese, tomato and combination mustard aioli 14.50

**Chicken breast**, cheese, bacon and barbecue sauce 14.50

**Smoked salmon**, dill cream, capers, red onion and spinach 16.00

**BLT** with bacon, lettuce, tomato and aioli 14.50

**Mediterranean** with grilled eggplant, capsicum, red onion, spinach, pesto and feta **V** 14.50

**Gluten free rolls** available on request **GF** 2.00

## Sides

Fries with choice of sauce **GF** 5.00  
(aioli, tomato, barbecue, homemade  
relish or sweet chilli)

Salad **GF** 4.50  
Gluten free focaccia **GF** 3.00  
Fresh bread 2.00

# Kid's menu

## Breakfast

**Fried free range eggs with bacon** served on toast 6.50

**Pancakes** with ice cream and maple syrup 6.50

## Lunch

**Chicken nuggets** with fries 8.50

**Fish pieces** with fries 8.50

**Cheeseburger** with a beef patty, cheese, tomato sauce, pickles in a brioche bun served with fries 8.50

**Spaghetti bolognese** with shaved parmesan cheese 8.50

**Toastie** with ham and cheese 8.50

**Homemade sausage roll** served with fries and tomato sauce 8.50

**Side salad** is available with any kids meal upon request

**Bowl of ice cream** served with your choice of topping 5.00  
(chocolate, strawberry, vanilla, blue heaven, lime, banana, caramel)

## Drinks

**Milkshake** 3.50  
(chocolate, strawberry, vanilla, blue heaven, lime, banana, caramel)

**Harcourt apple juice** 3.00

**Organic orange juice** 3.00

**Kids hot chocolate** 2.50

**Bubbachino** 0.50

**Bubbachino deluxe** served with marshmallows and chocolate sprinkles 1.50

# Cakes, slices and scones

Treat yourself with one of our homemade cakes, slices or scones!

**Gourmet homemade muffins** see our cabinet for today's selections 4.00

**Slices** see our cabinet for today's selections 6.00

**Cakes** see our cabinet for today's selections 7.50

**Lemonade scones** each 4.50 / two 7.50

**Devonshire tea** or coffee and scones with homemade raspberry jam and cream 10.00

# Beverages

## Hot drinks

**Latte, cappuccino, flat white, long black, mocha** cup 4.00 / mug 4.50

**Affogato** coffee shot served with vanilla ice cream 4.50

**Turmeric latte** 5.00

**Hazelnut, vanilla, peppermint or caramel syrup** 0.50

**Bonsoy soy milk or lactose free milk** 0.50

**Tea Drop Australia loose leaf tea** in a pot for one 4.50 / two 5.50

Black teas: English Breakfast, Earl Grey, Malabar Chai

Green teas: Spring Green, Honeydew Green

Herbal teas: Lemongrass & Ginger, Peppermint

**Betty's 9 Spiced Fresh Chai** served with honey 5.00

**Bate's Hot Chocolate** gluten and dairy free served in a cup 4.00 / mug 4.50 **GF DF**

**Dark hot chocolate** made with certified organic cocoa and fair trade raw sugar. Vegan friendly **GF DF** 5.00

**White hot chocolate** served with white chocolate and marshmallows 5.00

**Peppermint hot chocolate** served with chocolate peppermint bark 5.00

## Cold drinks

**Harcourt apple juice** 4.00

**Harcourt sparkling apple juice** 4.50

**Bottled still water** 3.00

**Sunzest organic orange juice** 4.00

**NEW! Apple and mint iced tea** 5.50

**Hepburn Mineral Waters** Blood Orange, Lemon, Organic Ginger Beer or Organic Lemon, Lime & Bitters 4.50

**Hepburn Sparkling Water** 3.80

**Cans of soft drink** Coke, Coke Zero, Diet Coke or Sprite 3.00

**Turn your soft drink into a spider!** Add a scoop of creamy vanilla ice cream 1.50

**Milkshakes** kids size 3.50 / full size 5.50

(Chocolate, strawberry, vanilla, blue heaven, lime, banana, caramel)

**Additional extras** malt, topping or extra ice cream 0.50

**Iced coffee, iced chocolate or iced mocha** served with cream and ice cream 5.50

# Alcoholic beverages

## Wine

### Sparkling

		Glass	Bottle
🍷	House Sparkling	7.50	
🍷	Balgownie Sparkling Brut	Maiden Gully, Victoria	8.00 35.00
🍷	Hanging Rock Moscato	Newham, Victoria	8.00 35.00
🍷	Bress Sparkling Shiraz	Harcourt, Victoria	40.00

### White wines

🍷	House White		7.50	
🍷	Harcourt Valley Riesling, 2015	Harcourt, Victoria	8.00	35.00
🍷	Mount Franklin Estate Pinot Grigio, 2015	Mount Franklin, Victoria	8.50	40.00
🍷	Harcourt Valley Chardonnay, 2015,	Harcourt, Victoria	9.00	45.00
🍷	Pengally Lane Moscato, 2015	Guildford, Victoria	7.50	30.00
🍷	Water Wheel Sauvignon Blanc, 2014	Bridgewater, Victoria		35.00
🍷	Bress Fume Blanc, 2015	Harcourt, Victoria		55.00
🍷	Guildford Estate Chardonnay, 2012	Guildford, Victoria		40.00

### Rosé

🍷	Balgownie Estate Rosé, 2015	Maiden Gully, Victoria	8.00	35.00
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### Red wines

🍷	House Red		7.50	
🍷	Harcourt Valley Barbara's Shiraz, 2014	Harcourt, Victoria	8.00	35.00
🍷	Blackjack Wines Cabernet Merlot, 2012	Harcourt, Victoria	9.00	45.00
🍷	Blackjack Shiraz, 2013	Harcourt, Victoria		65.00
🍷	Harcourt Valley Vineyard Cabernet Sauvignon, 2014	Harcourt, Victoria		35.00
🍷	Bress Cabernet Franc, 2014	Harcourt, Victoria		40.00
🍷	Bress Pinot Noir, 2014	Harcourt, Victoria		40.00

### Cider and spirits

<b>NEW!</b>	Apple, mint and vodka iced tea		8.50	
	Harcourt Apple Cider (500ml)	Harcourt, Victoria	9.00	
	Harcourt Pear Cider (500ml)	Harcourt, Victoria	9.00	
	Harcourt Dry Apple Cider (500ml)	Harcourt, Victoria	9.00	
	Blue Elephant Beverage Co. No 1 (300ml) Dry	Harcourt, Victoria	8.00	
	Blue Elephant Beverage Co. No 2 (300ml) Off dry	Harcourt, Victoria	8.00	

### Beer

	Corona		7.00	
	Crown Lager		7.00	
	Carlton Dry		7.00	
	James Boag's Premium Light		6.00	
	Harcourt Valley Sightings American Pale Ale	Harcourt, Victoria	8.00	
	Holgate Pilsner	Woodend, Victoria	8.00	
	Castlemaine Celtic Red Ale	Castlemaine, Victoria	8.00	
	Harcourt Valley The Ginger Kid Ginger Beer	Harcourt, Victoria	8.00	