

LUNCH

cicada
cafe restaurant bar

BREADS

house corned beef reuben sandwich 18
w/ sauerkraut, pickles, slaw, provolone cheese,
chipotle and fries

grass fed rib fillet steak sandwich 20
w/ fried onion, rocket, tomato, provolone cheese,
horse radish cream and fries

jack cheese burger 17
w/ pickles, mustard, tomato, white onion and fries

SIDES 6

garlic sourdough
mixed leaf salad
roast potatoes
green beans & almond
brocolini & feta
french fries & aioli

SALADS

caesar salad 21
w/ grilled chicken tenderloins, avocado, cos heart, crispy bacon, garlic oil croutons
and house dressing.

smoked chicken breast 21
w/ organic quinoa, celery, roast cauliflower, eggplant, pomegranate, spiced pistachio and labne

shredded peking duck 21
w/ chinese cabbage, bean sprouts, cucumber, banana chilli, mint, hazelnut and thai dressing.

tuna nicoise 19
w/ sirena white tuna, soft egg, green beans, tomato, kipfler potato, olive, rocket and olive oil

greek salad 23
w/ warm slow cooked lamb shoulder and cucumber yoghurt

add toasted sourdough to your salad 2

MAINS

pappardelle pasta 22
w/ slow cooked lamb shoulder, cream, pine nuts and black pepper

squid ink fettucine pasta 23
w/ chorizo, calamari, cherry tomato and basil

prawn, scallop and pea risotto 25
w/ porcini oil and parmesan

breast chicken skewer 21
w/ sumac, cabbage and caper slaw, lemon yoghurt and pita bread

seared tasmanian king salmon 25
w/ olive tapenade, artichoke, kipfler potato, chorizo, preserved lemon and capers

barramundi fillet 24
w/ steamed brocolini, kipfler potato and lemon beurre blanc

grass fed eye fillet 32
w/ watercress, prosciutto and truffle cream salad and fries

wagyu rump 23
w/ bbq corn, avocado and lime tortilla, fries and chipolte aioli

flash fried calamari 20
w/ cabbage and caper slaw, lemon yoghurt and fries

baked field mushroom 21
w/ asparagus, haloumi cheese, roast baby beets and basil dressing

one bill per table please. \$10 eftpos minimum