MAINS

36

29

38

26

34

SALMON (GF)

Dukkah crusted Atlantic Salmon served on a bed of garlic mash potato topped with pickled beetroot & balsamic glaze with a side of fennel & rocket salad

SALT & PEPPER SQUID (GF) (DF)

House made Sia style salt & pepper squid served with chips, salad & aioli

SEAFOOD PLATTER

Pan fried garlic prawns, crumbed fish, salt & pepper squid, salad, chips & aioli

FISH & CHIPS

Two pieces of fish (crumbed or grilled) served with chips, salad & aioli

POLLO AVOCADO (GF)

Chargrilled chicken breast in an avocado white wine cream sauce served with sweet potato fries & broccolini

CHICKEN SCHNITZEL 29 Traditional chicken schnitzel served with salad, chips & your choice of sauce (Parmigiana +3)

POLLO DIJONAISE

Chargrilled chicken cooked in house made honey Dijonnaise sauce, served with chips & salad

300g Porterhouse steak served with broccolini, chips & your choice of sauce

35 Full rack dry rubbed slow cooked marinated ribs with our smokey Sia

PORK BELLY (DF) 36 Slow cooked pork belly with crispy kipfler potatoes served with caramelised apple & broccolini with a maple bacon sauce

SAUCES (GLUTEN FREE)

Garlic Cream (Surf & Turf +6)

SALADS

23

SQUID SALAD (DF)

Squid lightly floured in our Sia S&P mix, salad greens, tomato, carrot, shredded beetroot, Spanish onion & cucumber with lemon & lime vinaigrette & sweet Thai dressing

GRILLED HALLOUMI SALAD (GF) 24

Salad greens, carrots, cucumber, cherry tomatoes, shredded beetroot, Spanish onion tossed in a house made balsamic & pomegranate vinaigrette topped with grilled halloumi & pomegranate (Add chicken +4)

32

300G PORTERHOUSE STEAK 38

SIA BABY BACK RIBS

BBQ sauce & chips

Gravy / Mushroom / Dianne / Pepper Sauce

CRISPY BEEF SALAD (GF)

Crispy fried beef, pickled carrots, daikon radish, salad greens, spring onion, spanish onion, cherry tomato, snow peas, bean sprouts, cucumber, fried shallots in a glazed Thai chilli & coriander dressing

CAESAR SALAD

Cos lettuce with bacon, shaved Parmesan, anchovies, croutons & poached free range egg finished with Caesar dressing (Add free range chicken +4) (Add Atlantic salmon +8)

CAFE SIA GAWLER

DINNER MENU

STARTERS

17

11

17

ARANCINI (V)

Three house made arancini balls stuffed with mozzarella cheese on a bed of house made Napolitana sauce & shaved Parmesan

CHIPS (V) (GF)

Served with tomato sauce

GARLIC BREAD (3 pieces) 9 3 pieces of toasted organic sourdough with our house made garlic butter (Cheesy +2)

BRUSCHETTA (2 pieces) 14 Toasted garlic bread, topped with sliced tomato, shaved Parmesan, fresh basil & a drizzle of pure extra virgin olive oil, balsamic glaze & dukkah

SLIDERS

24

21

One beef slider with cheese, lettuce, tomato & BBO sauce & one halloumi slider with lettuce & aioli served with chips

(DF) Dairy Free (V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option (VG) Vegan (VGA) Vegan Option Available

PIZZA 9" 20 | 12" 25

GLUTEN FREE BASES +3

VEGAN CHEESE AVAILABLE +4

GABY SPECIAL

Tomato base, mozzarella cheese. bacon, mushroom, prawns, Kalamata olives, anchovies & chilli

HAWAIIAN

Tomato base, mozzarella cheese, ham & pineapple

MARGHERITA

Tomato base, mozzarella cheese, sliced tomato, basil & garlic topped with mixed herbs

CHICKEN

Tomato base, roast capsicum, pineapple, mushroom, marinated chicken & BBQ sauce

FIVE MEATS

Tomato base, mozzarella cheese, ham, salami, pepperoni, marinated chicken, bacon & BBQ sauce

13

16

17

13

LOADED SWEET POTATO FRIES (VG) (GF)

Sweet potatoes fries topped with Mexican bean salsa, mozzarella cheese & smashed avocado

18 **RUSTICO CALZONE** Traditional tomato base folded & filled

with ham, salami, mozzarella cheese, mushrooms, roast capsicum & Kalamata olives topped with Napolitana sauce

VEGETARIAN

Tomato base, mozzarella cheese, mushrooms, Spanish onion, roast capsicum, pumpkin, Kalamata olives topped with mixed herbs

PESTO PRAWN

Tomato base, mozzarella cheese, roast capsicum, sun-dried tomato, prawns, Spanish onion & mushrooms finished with a drizzle of pesto

PEPPERONI

Tomato base, mozzarella cheese & pepperoni

SUPREME

Tomato base, mozzarella cheese, ham, salami, mushrooms, Spanish onion, roast capsicum, Kalamata olives & pineapple

CALZONES

22

VEGAN CALZONE

22

Traditional tomato base folded & filled with mushrooms, Spanish onion, roast capsicum, olives, vegan cheese & spinach with Napolitana sauce

Please quote table number when ordering. Prices are subject to change without notice. No separate table accounts. We source quality local produce when possible. Public Holiday 15% Surcharge.



ONION RINGS (VGA) Served with aioli (Vegan aioli available)

SWEET POTATO FRIES

SOUTHERN FRIED

served with ranch sauce

MUM'S FALAFEL (VG)

pita bread & tabbouleh salad

House made Southern fried chicken

Mums falafel's served with hummus,

CHICKEN (GF)

(VGA) (GF) Served with aioli

BURGERS

GLUTEN FREE BUN AVAILABLE +3

18

22

28

CHEESE BURGER

Lightly toasted brioche bun, beef patty, burger cheese, pickles & Spanish onion with mustard & tomato sauce served with chips

BEEF BURGER

Lightly toasted seeded brioche bun, beef patty, burger cheese, lettuce, tomato, aioli & BBQ sauce served with chips

DOUBLE TROUBLE

Lightly toasted seeded brioche bun, 2 beef patties, double burger cheese, free range egg, lettuce, tomato, Spanish onion, smoked bacon, aioli & tomato sauce served with onion rings

HALLOUMI BURGER (V) (GFO)

Lightly toasted seeded brioche bun, grilled halloumi, smashed avocado, tomato, spanish onion, lettuce & aioli served with sweet potato fries

SOUTHERN FRIED CHICKEN BURGER (GFO) 26

Lightly toasted seeded brioche bun, Southern fried chicken, burger cheese, smashed avocado, bacon, tomato, lettuce & ranch served with chips

PASTA

GLUTEN FREE PASTA AVAILABLE +3

25

21

34

SPINACH GNOCCHI (V)

Roast pumpkin, baby spinach, sun-dried tomatoes, Spanish onion in a Parmesan, white wine & cream sauce with roasted pine nuts

PRAWN & BACON ALA OLIO

Spaghettini pasta in garlic butter, prawns, bacon, cherry tomatoes, rocket & Spanish onion topped with shaved Parmesan

CARBONARA

Fettucine pasta with bacon, free range egg, Parmesan cheese & cracked pepper in a cream sauce

MARINARA

Spaghettini pasta with pan seared prawns, mussels, cockles, crab, Spanish onion & chilli in a rose sauce

RISOTTO FUNGHI WITH TRUFFLE OIL (V) (GF)

22 Mushrooms, spring onion, garlic, Parmesan cheese in a white wine & cream sauce & finished with truffle oil (Add chicken +4)

VEGAN LASAGNE (VG) 23

Layers of egg free spinach lasagne sheets with vegetable ragout, cauliflower Béchamel & vegan cheese, served with a rocket & red onion salad (Add chips +4)

PENNE CHICKEN PESTO 27

Chicken, onion, pumpkin, broccoli, mushroom & spinach in pesto cream sauce topped with toasted pine nuts & shaved Parmesan

CAFE SIA GAWLER

DINNER MENU

GLUTEN FREE

PLEASE SPECIFY WHEN ORDERING

23

23

CHICKEN SALAD (DF)

Chargrilled free range chicken tenders on a bed of rocket & mixed salad greens, carrots, tomato, beetroot, cucumber. Spanish onions & avocado with a house made vinaigrette &

POLLO AVOCADO

Chargrilled chicken breast in an avocado white wine cream sauce served with sweet potato fries & broccolini

Squid lightly floured in our Sia S&P mix, salad greens, carrot, tomato, beetroot, Spanish onion & cucumber with lemon & lime vinaigrette & balsamic glaze

(DF) Dairy Free (V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option (VG) Vegan (VGA) Vegan Option Available

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HOUSE MADE SALT & PEPPER SOUID (DF) House made Sia style salt & pepper

Dukkah crusted Atlantic salmon on a bed of garlic mash potato served with fennel & rocket salad, pickled beetroot & lemon wedge with a drizzle of balsamic glaze

RISOTTO FUNGHI WITH

& cream sauce finished with truffle oil

KIDS MEALS | 13

PENNE

12 YEARS OLD OR UNDER

KIDS PIZZA Tomato base, mozzarella cheese & ham

Arancini, cheese, carrots, cucumber & hummus

KIDS BURGER

Beef slider burger with cheese & tomato sauce served with chips

ROCKY ROAD CALZONE

Freshly rolled 9" pizza dough folded

with gelati & chocolate fudge sauce

flake, fresh berries, chocolate fudge

Two Belgian waffles filled with vanilla

Vegan chocolate mud cake topped with

fresh berries, strawberry coulis & Persian

gelati, fresh cut bananas & drizzled

sauce & meringue

WAFFLE SANDWICH

with chocolate fudge sauce

VEGAN MUD CAKE

fairy floss

and filled with Nutella, marshmallows,

raspberry lollies & crushed nuts topped

LOADED CHOC OOZE CAKE 15

Chocolate ooze cake with gelati, Cadbury

KIDS PLATTER (V)

NUGGETS House made chicken nuggets served with

HOUSE MADE

chips & tomato sauce

NAPOLITANO (V)

Penne pasta in our home made pasta sauce

DESSERT

19

17

15

15

15

12" choc chip cookie topped with vanilla gelati, chocolate sauce, caramel sauce & Mars Bar chunks

BERRY SUNDAE

Vanilla Gelati with strawberry coulis. fresh whipped cream, crushed white chocolate & biscuit crumble with fresh berries on top

CHOC SUNDAE

COOKIE PIZZA

Vanilla & chocolate Gelati with chocolate sauce, biscuit crumble & nuts

SNICKERS PANCAKES 18

2 stack buttermilk pancakes topped with chocolate fudge sauce, peanuts, caramel, chocolate coated pretzels, chunky snickers pieces & vanilla gelati

DESSERT BOARD 60 (Serves 2-3 people)

Rocky road calzone, chocolate ooze cake, caramel popcorn slider brioche gelati burger, fresh berries, Cadbury flake, chocolate fudge dipping sauce, vegan mud cake, choc coated pretzels, macarons & marshmallows

GELATI

1 SCOOP 5 | 2 SCOOP 8 | 3 SCOOP 9 | 1 LITRE 18

COFFEE & CAKE | 11

Your choice of coffee, see cake fridge for selection (GF and Vegan options not included). CAKES, TARTS & SLICES Assorted Range. See display fridge for selection.

Café Sia Gawler Follow us on Facebook & Instagram!

29

25

balsamic glaze

34

SQUID SALAD (DF)

29 squid served with chips, salad & aioli

SALMON

TRUFFLE OIL (V) Mushrooms, spring onion, garlic, Parmesan cheese in a white wine

36

11

22

(Add chicken +4)

CHIPS (V)

Served with tomato sauce