

## MAINS

**SALMON (GF)** 34  
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

**HOUSE MADE SALT & PEPPER SQUID (GF) (DF)** 28  
House made Sia style salt & pepper squid served with chips, salad & aioli

**SEAFOOD PLATTER** 38  
Pan fried garlic prawns, crumbed fish, salt & pepper squid, salad, chips & aioli

**POLLO AVOCADO (GF)** 32  
Chargrilled chicken breast in an avocado white wine cream sauce served with sweet potato fries & broccolini

**FISH & CHIPS** 25  
Two pieces of fish (crumbed or grilled) served with chips, salad & aioli

**CHICKEN SCHNITZEL** 26  
Traditional chicken schnitzel served with salad, chips & your choice of sauce **(Parmigiana +3)**

**POLLO DIJONAISE** 30  
Chargrilled chicken cooked in house made honey Dijonnaise sauce, served with chips & salad

**300G PORTERHOUSE STEAK** 36  
300g Porterhouse steak served with broccolini, chips & your choice of sauce

**OSSO BUCCO (GF)** 30  
Slow cooked osso bucco in a rich tomato beef sauce with carrots, celery & Spanish onion, served on garlic potato mash

**PORK BELLY (DF)** 34  
Slow cooked pork belly with crispy kipfler potatoes served with caramelised apple & broccolini with a maple bacon sauce

### SAUCES (GLUTEN FREE)

Gravy / Mushroom / Dianne / Pepper Sauce  
Garlic Cream (Surf & Turf +6)

## SALADS

**SQUID SALAD (DF)** 22  
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

**CRUNCHY BROCCOLI SALAD (VG)** 22  
Mixed greens, broccoli, carrots, Spanish onion, shredded beetroot, cucumber, sunflower seeds, dried cranberries in a vegan aioli dressing **(Add free range chicken +3)**

**CRISPY BEEF SALAD (GF)** 24  
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** 20  
Cos lettuce with Barossa bacon, shaved Parmesan, anchovies, croutons & poached free range egg finished with Caesar dressing **(Add free range chicken +3)**  
**(Add Atlantic salmon +8)**

# CAFE SIA GAWLER DINNER MENU

## STARTERS

**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

**SOUTHERN FRIED CHICKEN (GF)** 16  
House made Southern fried chicken served with sun-dried tomato aioli

**LOADED SWEETS POTATO FRIES (VG) (GF)** 17  
Sweet potatoes fries topped with Mexican bean salsa mozzarella cheese & smashed avocado

**ONION RINGS (VGA)** 13  
Served with aioli **(Vegan aioli available)**

**ARANCINI (V)** 17  
Three house made arancini balls stuffed with mozzarella cheese on a bed of house made Napolitana sauce & shaved Parmesan

**SWEET POTATO FRIES (VGA) (GF)** 13  
Served with aioli **(Vegan aioli available)**

**SLIDERS** 17  
One beef slider with cheese, lettuce, tomato & BBQ sauce & one halloumi slider with lettuce & aioli served with chips

**MUM'S FALAFEL (VG)** 17  
Mums falafel's served with hummus, pita bread & tabbouleh salad

**CHIPS (V) (GF)** 11  
Served with tomato sauce

## PIZZA 9" 20 | 12" 24

GLUTEN FREE BASES +3  
VEGAN CHEESE AVAILABLE +4

### GABY SPECIAL

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

### HAWAIIAN

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

### SUPREME

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

**RUSTICO CALZONE** 20

Traditional tomato base folded & filled with Barossa ham, Barossa salami, mozzarella cheese, mushrooms, roast capsicum & Kalamata olives topped with Napolitana sauce

**VEGAN CALZONE** 21

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

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

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.

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Café Sia Gawler

## BURGERS

GLUTEN FREE BUN AVAILABLE +3

### CHEESE BURGER 18

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

### SOUTHERN FRIED CHICKEN BURGER 26

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

### BEEF BURGER 20

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

### HALLOUMI BURGER (V) 24

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

### DOUBLE TROUBLE 26

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

## PASTA

GLUTEN FREE PASTA AVAILABLE +3

### SPINACH GNOCCHI (V) 25

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

### PRAWN & BACON ALA OLIO 27

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

### CARBONARA 21

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

### MARINARA 34

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

### RISOTTO FUNGHI WITH TRUFFLE OIL (V) (GF) 21

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

### VEGAN LASAGNE (VG) 22

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 26

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

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# CAFE SIA GAWLER DINNER MENU

## GLUTEN FREE

PLEASE SPECIFY WHEN ORDERING

### CHIPS (V) 11

Served with tomato sauce

### LOADED SWEETS POTATO FRIES (VG) (GF) 17

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

### CHICKEN SALAD (DF) 20

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 & balsamic glaze

### SQUID SALAD (DF) 22

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

### SALMON 34

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 TRUFFLE OIL (V) 21

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

### HOUSE MADE SALT & PEPPER SQUID (DF) 28

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

### POLLO AVOCADO 32

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

## KIDS MEALS | 12

12 YEARS OLD OR UNDER

### KIDS PIZZA

Tomato base, mozzarella cheese & Barossa ham

### KIDS BURGER

Beef slider burger with cheese & tomato sauce served with chips

### KIDS PLATTER (V)

Arancini, cheese, carrots, cucumber & hummus

### HOUSE MADE NUGGETS

House made chicken nuggets served with chips & tomato sauce

### PENNE NAPOLITANO (V)

Penne pasta in our home made pasta sauce

## DESSERT

### SLIDER GELATI BURGERS 15

Lightly toasted slider brioche buns three ways; caramel popcorn, lemon Sundae & chocolate crazy

### ROCKY ROAD CALZONE 19

Freshly rolled 9" pizza dough folded and filled with Nutella, marshmallows, raspberry lollies & crushed nuts topped with gelati & chocolate fudge sauce

### BERRY SUNDAE 15

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

### WAFFLE SANDWICH 17

Two Belgian waffles filled with vanilla gelati, fresh cut bananas & drizzled with chocolate fudge sauce

### COOKIE PIZZA 19

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

### LOADED CHOC OOZE CAKE 15

Chocolate ooze cake with gelati, Cadbury flake, fresh berries, chocolate fudge sauce & meringue

### VEGAN MUD CAKE 15

Vegan chocolate mud cake topped with fresh berries, strawberry coulis & Persian fairy floss

### 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, choc coated pretzels, macarons & marshmallows

## GELATI

1 SCOOP 5 | 2 SCOOP 7 | 3 SCOOP 8 | 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.

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