MAINS

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 (GFO)

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

FISH & CHIPS (GFO)

28

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

POLLO AVOCADO (GF) 34

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

CHICKEN SCHNITZEL

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

POLLO DIJONAISE (GF) 32

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

300G PORTERHOUSE STEAK 38 (GF)

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

SIA BABY BACK RIBS (GF)

Full rack dry rubbed slow cooked marinated ribs with our smokey Sia BBO sauce & chips

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)

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

SALADS

SQUID SALAD (DF) (GFO)

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) 26

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)

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

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

Three 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

26

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

SOUTHERN FRIED CHICKEN (GF)

House made Southern fried chicken served with ranch sauce

MUM'S FALAFEL (VG)

Three of Mums falafel's served with hummus, pita bread & tabbouleh salad

ONION RINGS (VGA)

Served with aioli

SWEET POTATO FRIES 13 (VGA) (GF)

Served with aioli (Vegan aioli available)

LOADED SWEET POTATO 18 FRIES (V) (GF) (VGA)

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

PIZZA 9" 21 | 12" 26

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

16

18

13

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

FIVE MEATS

Tomato base, mozzarella cheese, ham, salami, pepperoni, marinated chicken, 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 & pepperoni

SUPREME

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

CALZONES

RUSTICO CALZONE

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

VEGAN CALZONE

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 (GFO) Gluten Free Option (VG) Vegan (VGA) Vegan Option Available

18

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.

BURGERS

GLUTEN FREE BUN AVAILABLE +3

18

CHEESE BURGER

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

BEEF BURGER 23

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

DOUBLE TROUBLE 29

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 26 (V) (GFO)

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

SOUTHERN FRIED 27 **CHICKEN BURGER (GFO)**

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

SPINACH GNOCCHI (V)

Spinach gnocchi with roast pumpkin, baby spinach, sun-dried tomatoes, Spanish onion in a parmesan, white wine & cream sauce with roasted pine nuts

PRAWN & BACON 31 ALA OLIO (GFO)

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

CARBONARA (GFO) 24

Fettuccine pasta with bacon, free range egg, parmesan cheese & cracked pepper in a cream sauce

MARINARA (GFO)

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

RISOTTO FUNGHI WITH 24 TRUFFLE OIL (V) (GF)

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

25

VEGAN LASAGNE (VG)

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

PENNE CHICKEN PESTO (GFO) 29

Penne with 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

34

25

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 & balsamic glaze

POLLO AVOCADO

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

SQUID SALAD (DF)

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

HOUSE MADE SALT & PEPPER SOUID (DF)

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

31

11

SALMON

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 24 TRUFFLE OIL (V)

Risotto with mushrooms, spring onion, garlic, parmesan cheese in a white wine & cream sauce finished with truffle oil

(Add chicken +4)

CHIPS (V)

Served with tomato sauce

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

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KIDS MEALS | 13

12 YEARS OLD OR UNDER

KIDS PIZZA

Tomato base, mozzarella cheese & ham

KIDS BURGER

Beef slider burger with cheese & tomato sauce served with chips

KIDS PLATTER (V)

Arancini, cheese, carrots, cucumber & hummus

KIDS NAPOLITANO (V)

Penne pasta in our home made pasta sauce

HOUSE MADE NUGGETS

House made chicken nuggets served with chips & tomato sauce

DESSERT

19

ROCKY ROAD CALZONE

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

LOADED CHOC OOZE CAKE 15

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

WAFFLE SANDWICH

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

VEGAN MUD CAKE

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

COOKIE PIZZA

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

BERRY SUNDAE 15

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

CHOC SUNDAE 15

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

SNICKERS PANCAKES

Two 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)

15

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 | 12

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.