

The Menu

Kitchen open
11am to 3pm daily
Order at the
front counter

Lunch

Wagyu Burger 18

Prime Wagyu beef served on a toasted brioche bun with lettuce, tomato, cheese, caramelised onion jam, with BBQ and lime aioli sauce served with side of chips.

Chicken & Bacon Burger 19

Grilled local chicken in our special marinade, bacon, pineapple, lettuce, tomato, cheese on a toasted brioche bun with sweet chilli and lime aioli sauces, served with side of chips.

B.L.T 17

Bacon, Lettuce, Tomato with a lime aioli and bbq sauce on a toasted brioche bun served with side of chips.

Pulled Pork Burger 18

Smokey BBQ pulled pork with shredded slaw on a toasted brioche bun, with BBQ and lime aioli sauce served with side of chips.

Battered Barramundi 18

Wild Barramundi in tempura batter served with tossed mesclun salad drizzled with a light honey mustard dressing with a side of chips.

Cajun Spiced Barramundi GF 19

Grilled local cajun spice barramundi served with a tossed mesclun salad drizzled with a light basil pesto dressing with a side of sweet potato chips.

Mediterranean Stack V GF 18

Locally grown roasted pumpkin, marinated eggplant, zucchini, tomato, roasted capsicum & onion, topped with fetta, served with a mesclun salad drizzled with a light basil pesto dressing with a side of sweet potato chips.

Salt & Pepper Calamari 21

Seasoned calamari drizzled with roasted capsicum coulis, lime aioli, served with a mesclun salad, drizzled with a light honey mustard dressing with a side of chips.

Coconut Prawns 21

Coconut crumbed prawns with sweet chilli dipping sauce, basil pesto mayo, tossed mesclun salad, spanish onion, carrot, cherry tomatoes, cucumber, capsicum, dressed with a light honey mustard dressing served with a side of chips

Harvest Salad V GF 16

Pink lady apple, goats cheese, walnuts, tossed mesclun lettuce, spinach and spanish onion drizzled with a lime and honey balsamic dressing. Top it off with optional toppers

Pumpkin Salad V GF 16

Locally grown roasted pumpkin with roasted capsicum, fetta, tossed spinach & mesclun lettuce, spanish onion, cherry tomatoes, pine nuts drizzled with a light basil pesto dressing.

Snacks

Chips V 8

Bowl of hot chips served with tomato & BBQ sauce

Sweet Potato Chips V 9

Bowl of sweet potato chips served with basil pesto & sweet chilli sauce

Onion Rings V 9

Bowl of onion rings served with lime aioli & bbq sauce

The Kids

Grilled chicken +\$3 Double chicken

Grilled fish GF +\$3 Double fish

Nuggets (6)

Fish dippers (4)

Beef & cheese burger

Kids meals with (chips or salad)

& iceblock 10

Specials

Check our daily specials
board when available

Water

Chilled glasses and water in
the fridge on the deck

The Notes

**IMPORTANT: PLEASE ADVISE GLUTEN FREE
MEAL REQUESTS AT TIME OF ORDERING**

Advise any other food allergies at time of
ordering. All food is prepared in the same
area and we will do our best to accomodate
where we can. GF Gluten free by request
V Suitable for vegetarians

GF Note: All chips are not gluten free

Toppers

+ \$4 add Marinated Chicken

+ \$6 add Coconut Prawns

+ \$5 add Calamari

The Cafe



Coffee and Cakes 10am to 4pm daily
Order at the front counter

100% Tree
to cup

Our Coffee

Espresso	3
Long Black	4
Macchiato	4
Cappuccino	4
Mocha	4.5
Latte	4
Piccolo	4
Flat White	4
Affogato	4.5
Vienna	4.5
Devonshire Coffee	8.5

Milks - Full Cream, Lactose Free,
Skim, Soy, Almond
+50c Mug Size
+50c Vanilla, Caramel, Hazelnut
+50c Takeaway

Tea Drinkers

Daintree, Nucifora, Green, Cammomile, Peppermint	
Chocolate Chai, Roobis Chai	
Infusion for 1	4
Infusion for 2	6
Devonshire Tea	8.5

Choc & Chai

Hot Chocolate	4
Tumeric Latte	4.5
Chai Latte	4.5

The Scones

Handmade lemonade scones
with local jam and dollop cream

Scones for 1	4.5
Scones for 2	8

Chilled out

Iced Coffee	5
Iced Mocha	5
Iced Chocolate	5
Iced Strawberry	5
Iced Caramel	5
Iced Vanilla	5
Iced Chai	5
Iced Latte	5
Iced Long Black	5
Iced Tumeric Chai	5

Hypo Kids

Babycino	2
Kids Hot Chocolate	3
Kids Iced Chocolate	4
Kids Iced Strawberry	4
Kids Iced Caramel	4
Poptops	2.7

Cakes & Slices

See daily selection	7.5
All served with cream and icecream	

Harvester Bar

Cocktails

Espresso Martini 14

Shot of espresso, vodka, flagship liqueur

Mocha Mudslide 14

Chocolate & double espresso, vodka, coffee temptation, milk & cream

White Russian 15

Flagship coffee liqueur over ice, thick cream, shot of vodka

Second Crack 16

Hot double espresso, chocolate & caramel syrup, vodka & coffee temptation, flagship coffee liqueur, whipped cream

Beers

Cascade Light 7

XXXX Gold 7

Corona 7

Great Northern 7

Icy Bucket of 5 25

Wine

Sav Blanc 7

Rose 7

Shiraz 7

Moscato 7

Chardonnay 7

Yellow 7

By the bottle 32

The Icebox

Voss Still Water

Voss Sparkling Water

Mineral Water

Softdrinks

Local bottled Juices

Poptops

Coconut Water

Cider

Apple Cider 7

Pear Cider 7

Spirits

Bundy Rum UDL 9

Canadian Club UDL 9

Jack Daniels UDL 9



Responsible Service Of Alcohol



The Tours

CHILD **ADULT**
5 to 16yrs

Coffee Tours (Half hourly from 10am to 3pm)

Self Guided Coffee Tour (1/2 Hour) Coffee Documentary + Cafe Coffee + Liqueur Tasting	8	15
Guided Coffee Tour (1 Hour) min 2 people Coffee Documentary + Guided behind the scenes tour of the factory and roastery + Safari around the plantation + 2 x 250g bags of coffee to take home + Cafe coffee + Liqueur Tasting	50	75

Segway Adventure (By Booking)

Explore our 200 acre property on an Off-road Segway X2 with an experienced guide

30 Minutes Segway Adventure	40	48
60 Minutes Segway Adventure	55	65

Gyrocopter Flights (By Booking)

Take a flight from the plantation in a Gyrocopter Aircraft.

20 Minute Flight around the local area	125	125
40 Minute Flight to Lake Mitchell	250	250

Microlight Flights (By Booking)

Take a flight from the plantation in a Microlight Aircraft.

20 Minute Flight around the local area	125	125
40 Minute Flight to Lake Mitchell	250	250