

## A LITTLE BIT EXTRA

<b>crusty bread &amp; butter - 4 slices (v)</b>	<b>5.0</b>
<b>wedges for one</b>	<b>4.0</b>
served with sour-cream and chili sauce	
<b>wedges to share</b>	<b>10.0</b>
served with sour-cream and chili sauce	
<b>smoked salmon / prawns</b>	<b>5.0</b>
<b>mash</b>	<b>3.0</b>
<b>chicken / avocado</b>	<b>3.0</b>
<b>gluten free bread</b>	<b>1.0</b>

## KIDS CORNER (12 & under)\*

all meals come with a juice-box

<b>ham and cheese toasted sandwich</b>	<b>10.0</b>
<b>crumbed fish and wedges</b>	<b>10.0</b>
<b>chicken nuggets and chips</b>	<b>10.0</b>
<b>pasta with napolitana sauce</b>	<b>10.0</b>

*\*adults please do not ask for kids meals as refusal may offend*

## FUNCTIONS

- *the cafe and courtyard are available to hire for private functions*
- *set menus for groups of 20 or more*
- *a minimum charge is applicable for exclusive use*
- *visa, mastercard & eftpos accepted*
- *fully licensed, corkage on BYO wine @ \$6.00 per bottle*
- *12.5% surcharge on public holidays*
- *all prices include gst*
- *enquiries please contact tara 9339 7155 or email [cafe58@inet.net.au](mailto:cafe58@inet.net.au)*



58 carrington street, palmyra wa 6157

## DINNER

## C A F É 5 8

### to start

**garlic lavash** **10.0**  
lightly toasted, with truffle oil and basil.  
a great appetiser with a cold beer!

**bruschetta lavash** **15.0**  
lightly toasted lavash with roasted mushrooms, parmesan, tomato, parsley and red onion.  
try with our house wine for a great combination.

**deep fried camembert with plum sauce** **12.0**  
bellissimo!  
delightful with a crisp chardonnay.

**sesame crispy skinned pork belly** **14.0**  
complimented with an apple, spinach and caramelised walnut garnish and drizzled with a honey, soy, sesame dressing.  
a must with a cold james squire 150 lashes

**tomato tart with basil pesto** **12.0**  
a simple and clean starter that's nutritious and light.  
our house bubbles will compliment this perfectly

**spanish sizzling garlic prawns** **20.0**  
*(also available as a main course)*  
this traditional spanish dish is a tad hotter on the tongue.  
please request no chilli if you're unsure.  
great with a cold beer!

## mains

### linguine smoked salmon 24.0

With capers, dill and a blue cheese sauce.  
brilliant with a glass of house white.

### crispy skinned salmon 34.0

With braised fennel, roasted cherry tomatoes, oyster mushrooms, sauteéd potatoes and a burnt chive butter sauce.  
try with a glass of pinot grigo.

### grilled barramundi, with garlic mash and a lemon butter sauce 34.0

clean and classic, a wonderful 58 taste sensation.  
perfect with our house ssb.

### spanish sizzling garlic prawns 28.0

this traditional spanish dish is a tad hotter on the tongue.  
please request no chilli if you're unsure.  
a must with a cold beer.

### plum and rosemary lamb shanks (one) 26.0 (two) 30.0

with garlic mash, spinach and a plum and rosemary jus.  
excellent with a glass of lysander limestone coast cabernet sauvigon.

### chicken parmigiana 26.0

chefs own delicious recipe, served with sautéed potatoes.  
try with pelican point rosé, a great combination.

### margaux's village pie 24.0

caramelised onion, feta and spinach. served with a roasted pumpkin and sticky walnut salad. an all time favourite.  
excellent with a glass of house bubbles.

### slow cooked crispy pork belly 28.0

with pumpkin puree, bok choy and a reduced cider jus.  
highly recommended by the boss.  
especially with a cold corona.

### serious sirloin steak 34.0

prime sirloin (300gm) cooked your way, with sauteéd baby potatoes, and truffle oiled spinach. choose either a mushroom, blue cheese or pepper sauce.  
excellent with a mexican cold peroni.

### java steak 34.0

prime blackened cajun sirloin (300gm) cooked to order with mustard mash, seasoned bok choy and chilli oil  
brilliant with a bottle of grant burge hayburner.

### tarragon chicken breast 26.0

a modern, light version of a traditional french dish. served with sauteéd potatoes, spinach and a creamy tarragon sauce.  
a staff favorite, delightful with whatever tickles your fancy.

## S I D E S A L A D S

### garlicky caesar salad 12.0

### rocket and cos salad with honey caramalised walnuts 12.0

### roasted pumpkin and avocado salad with citrus dressing 12.0

### pear, apple and fennel salad 12.0

## H O M E M A D E D E S S E R T S

### sticky date pudding 12.0

served with the chef's spectacular caramel sauce.

### margaux's amazing rum ba ba 10.0

served with cream or ice cream or both (extra \$2.50)  
hard to resist even harder to find.

### apple pie 10.0

served with cream ice cream or both (extra \$2.50)  
homemade and irresistible.

### buttermilk pancakes with banana and strawberry 14.0

2 american pancakes with caramelised banana, fresh strawberries, maple syrup and ice cream.

### affogato desserto 12.0

two espresso shots, shot of baileys, ice cream, whipped cream topped with a continental chocolate wafer.

*Please also see our large choice of fresh cakes and slices in the display fridge.*