

BREKKIES

7:00AM-12:00PM

Pancakes (V) \$18

Three pancakes, Bacon, Caramelized Banana, Maple syrup.

Avocado on Toast (seasonal) \$18

Seasoned smashed avocado, sun-dried tomatoes, 2 homemade sourdough bread slices drizzled with chimmichurri. [add two poached/scrambled eggs \$6]

Mince on Toast \$20

Slow cooked mince with herbs and tomatoes, Two slices of homemade sourdough bread. [add two poached/scrambled eggs \$6]

Steak on toast \$28

200g sirloin steak, Creamy mushroom sauce, Sourdough bread and Two sunny side up.

Southern Fried Chicken Waffles \$22

House made waffles, Chef's special southern fried chicken, Maple syrup, Whipped cream.

Egg Benny \$18

Two poached eggs, Sourdough bread, Spinach, Hollandaise sauce
[add three slices bacon \$6 | three slices smoked salmon \$8 | swap to gluten free bread \$1]

Big Sister* \$30

Choice of two eggs, Sourdough bread, Three slices of bacon, one country-style sausage, Creamy mushrooms, Spinach, Two hash browns. [scrambled/ poached/ fried eggs, *Vegan alternative = Scrambled tofu, Vegan sausage, Grilled mushrooms V = Vegetarian | Gluten-free upon request
[swap to gluten free bread \$1]

Creamy Mushrooms (V) \$18

Crème Fraiche, Mushrooms, Wilted spinach, Two slices sourdough bread
[Add three slices bacon \$6 | add three slices smoked salmon \$8 | swap to gluten free bread \$1]

Kids' Pancakes \$10

Pancakes served with chocolate sauce

Kids' Toastie \$10

Grilled ham and cheese sandwich

ALL DAY TAPAS



11:00 AM- 5:00PM

Beef Nachos \$16

Beef chilli con carne, Sour cream, Cheese sauce, Jalapeños.

Margherita Flatbread (V) \$18

Homemade flatbread, Pomodoro sauce, Fresh basil, Buffalo cheese.

Mason Flatbread \$18

Homemade flatbread, Cream cheese, Bacon bits, Vidalia onion, Cherry tomatoes, Aged cheddar cheese.

New Orleans Fried Squid (GF) \$18

Crunchy fried squid served with garden salad and Remoulade sauce.

Korean Fried Chicken \$18

Fried chicken with gochujang BBQ glaze, Asian slaw, Fries Aioli.

Seafood Soaker \$20

Crispy fried calamari, Fish bites, Crumbed prawns, Fried crab sticks, Fries, Tartare sauce.

Bowl of Fries (V) \$10

Straight cut fries served with ketchup & aioli.

Wedges loaded (V) \$16

Oven baked wedges bacon bits, cheddar cheese, sour cream.

Extras



Fries \$5	Dips \$2
Eggs \$6	Sauces \$4
Sourdough/GF Bread \$2	Salad \$7
Flat bread \$6	Starch \$6
Bacon \$6	Vegetables \$6
Smoked Salmon \$8	Scoop of Icecream \$6

SMALL PLATES



12:00PM - 3:00PM & 5:00PM - 9:00PM

Arancini (V) \$15

Crumbed Carnaroli and Aged cheddar rice balls deep fried and served with Pomodoro sauce.

Korean BBQ Glazed Tofu (V, GF) \$18

Gochujang glazed grilled tofu served with garden Salad tossed in Sesame dressing.

'La Verde' Grilled Squid (GF) \$18

Chargrilled Calamari with Garden salad, Lemon, Capers, Chimichurri drizzle.

XO Fried Chicken \$18

Fried chicken with homemade XO sauce, Asian slaw, Aioli drizzle.

Pork Belly Char-siu (GF) \$18

Chargrilled pork belly, Cucumber salad, Homemade char-siu sauce drizzle.

Mongolian Pork BBQ skewers \$18

Grilled Pork skewers on Asian slaw drizzled with Mongolian BBQ glaze.

EPIC EATS

12:00PM - 3:00PM & 5:00PM - 9:00PM

Seafood Chowder \$20

Seasonal seafood, Sourdough bread.
[swap to gluten free bread \$1]

Shrimp Po' Boy \$20

Southern fried shrimp, Slaw, Remoulade sauce, Baguette, Fries, Ketchup.

Peri-peri Chicken (GF) \$22

Grilled boneless chicken thighs with Carolina gold rice succotash.

Fish & Chips \$22

Two pieces battered and fried fish of the day, Fries, Garden salad, Tartare sauce.

All American Cheeseburger \$22

Wagyu beef patties, Bacon, Grilled onion, American cheese, Tomato, Salad leaves, Pickled gherkins, Remoulade sauce, Brioche bun, Fries.

Alabama Chicken Burger \$23

Southern fried chicken, Aged cheddar pimento cheese, Tomato, Salad leaves, Remoulade sauce, Brioche bun, Fries.

Vege Burger (V) \$20

Corn patties, American cheese, Tomato, Salad leaves, Remoulade sauce, Brioche bun, Fries.

LARGE PLATES



12:00PM - 3:00PM & 5:00PM - 9:00PM

Seafood Alfredo \$25

Seafood marinara, Fettuccine, Alfredo sauce, Parmesan cheese, Garlic bread.

Low Country Boil \$30

Coromandel's finest mussels, Prawns, Sausages, Sweet corn, Potato, Old Bay seasoning, Sourdough bread [swap to gluten free bread \$1].

Chicken & Sausage Gumbo \$25

Chicken breast, Country-style pork sausage, Mushrooms, Onions, Celery, Steamed Rice, Sunny side up eggs.

Tennessee Whiskey Baby Back Ribs (GF) \$35

Grilled pork ribs, Housemade Jack Daniels BBQ sauce, Garden salad, Fries.

Optimus Prime Ribeye (GF) \$46

300g ribeye fillet (grilled rare), Corn purée, Prawn skewers, Chimmichurri and Garlic butter.

Tofu Bibimbap (V) \$25

A vibrant dish of gochujang- glazed tofu, carrots, bell peppers, courgette, bean sprouts and Japanese rice.

Pair a Large plate with selected Bottled Beers and RTDs for \$ 9.00

Vegetarian Platter (V)

L\$25 (SERVES 2), XL \$ 40 (SERVES 4)

Cauliflower bites, Southern fried plant-based chicken, Onion rings, Jalapeño poppers, Fries, Ketchup, Aioli.

Meat Platter

L\$30 (SERVES 2), XL \$55 (SERVES 4)

BBQ ribs, 200g sirloin steak, Andouille sausage, Southern fried chicken bites, Pork skewers, Wedges, Ketchup, Aioli.

Seafood Platter

L\$30 (SERVES 2), XL \$ 55 (SERVES 4)

Crispy fried calamari, Fish bites, Crumbed prawns, Fried crab sticks, Garlic and cheese mussels, Garlic bread, Tartare sauce.

Pair any Platter with a Bucket (4 bottles) of selected Bottled Beers or RTD's for \$ 32.00

SISTERFIELDS

CAFÉ | RESTAURANT | BAR



All Day Menu

