

THE FOOD STORE

Breakfast

7am til 11am

In a hurry!

Toasted sour dough with local preserves	6.5
Bagel with local preserves	6
Mum's toasted fruit and nut loaf	6
Croissant	5
Chocolate croissant	5.5
Almond croissant	4.8
Toasted croissant, filled with honey baked ham, brie, tomato chutney	9.5
Danish pastries	5.5
Banana bread, creamy butter	5.5
Coconut bread, creamy butter	5.5
Luke's Bircher and banana muesli	6.5
Muffins: blueberry or chocolate chip	4.8

Healthy start

Toasted muesli and grains, organic yoghurt, berry compote V	14.5
Marinated fruit salad, organic yoghurt, lime GF/V	12
Organic local yoghurt, plain or fruit GF/V	7.5
Gold Coast's best whole fruit GF/V	2.5

THE FOOD STORE

Create your own fresh juice: orange, watermelon, pineapple, green apple, grapefruit, wheatgrass, beetroot, carrot, celery, ginger, lime

Small 9
Large 11

Sandwiches and wraps on the go

The Food Store BLT: sour dough bread, bacon, lettuce, tomato, tomato and green apple chutney 10.5

Smoked salmon wrap: egg, spinach, avocado and yoghurt crème fraiche 11.5

Toastie: Swiss cheese and tomato on sour dough V 9.5

Turkish with avocado, fried egg, roasted capsicum and salsa verde 8.5

Hot serves

Chopped egg on sour dough crostini, semi dried tomato, basil, bacon 14

Prosciutto gruyere with truffle salsa, watercress, toasted baguette 17.5

Baked eggs in tomato, cannellini beans and chorizo, sour dough bread 16



All Day

Served from 11am until late

Artisan bread sandwiches

Hinterland braised short rib, sweet onion, horseradish crème fraiche, rye bread roll 11.5

Prosciutto, Swiss cheese, baguette 13.5

Smoked salmon and egg salad, avocado, yoghurt crème fraiche, poppy seed bagel 12.5

The Food Store BLT, sour dough bread, bacon, lettuce, tomato, tomato and green apple chutney 11.5

Dukkah spiced chicken, grilled zucchini, chilli walnut pesto Panini 12.5

Green asparagus wrap, cottage cheese, semi dried tomato, avocado V 11

Salads

Smoked leg ham, roast curried pumpkin, chickpea, avocado, bean and sunflower seed GF 9.5

Poached smoked Tasmanian trout, roasted fennel and dill potato, yoghurt dressing GF 11.5

Spiral pasta, Mediterranean roasted vegetables, Kalamata olives, feta GF/V 10

Roasted beetroot, capsicum, and feta, bean panzanella GF/V 11.5



Hot dishes

1130am until late

All hot dishes are served with green leaf salad

Prosciutto, slow roasted vine ripened tomato, labne, hazelnut, caramelised balsamic GF	26
Tasmanian smoked trout, herbed crème fraiche, onion, capers, rye bread	26
Spanish sardines from the tin, pickled red onion, garlic toast	16
Pork rilette, cornichons, baguette	24
Green asparagus, pear, blue cheese and dukkah spiced lamb	24
Roasted pumpkin and spinach lasagne V	19
Beef Lasagne, layered with tomato sauce and bechamel	21
Luke's beef and mushroom, tandoori chicken and leek or Moroccan lamb pie	13



Sweet Indulgences

Served from 11am until late

Traditional tiramisu: espresso soaked cake layered with mascarpone	9
Vanilla custard and strawberry tart	7
Apple almond tea cake	8
Warm chocolate pistachio brownie, crème fraiche	8
Classic lemon meringue tart	4.5
Rich chocolate mousse, fresh berries GF	7.5
Baked mango cheesecake	7.5
Chocolate mud cake	7.5
Raisin scones, double cream and mango jam	7

Tapas from the Deli

Served from 11am until late

Artisan breads, olive oil and dukkah	6.5
Spiced nuts	6.5
marinated olives and grissini	6.5
Dips Three dips with toasted bread	15.5
Antipasti plate Arrangement of antipasti with grissini and lavosh bread	18.5
Cheese board Selection of cheeses with accompaniments, crackers, rye bread	regular 22 large 26
Charcuterie board Selection of Artisan meats, pork rillette, pickles, sour dough bread	regular 21 large 25
'The Food Store' tasting board Selection of Artisan meats & cheeses, antipasti, sourdough bread	regular 27 large 31



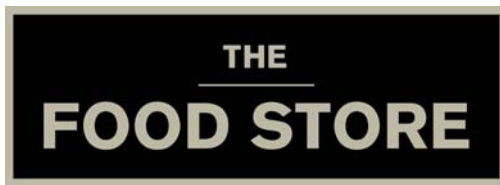
Build your own platter: browse the deli counter and select from the meats, cheese and antipasti, served with artisan breads. Add \$4 to retail cost of ingredients for orders less than \$25.

You are also welcome to consume any bottle of wine from the Deli with your food, \$10 corkage per bottle.

We regret we are unable to serve wine or other beverages brought from outside The Food Store

Beverages

General Wine Selection	150ml glass/bottle
Chandon Vintage <i>Blanc de Blancs</i> Sparkling Yarra Valley VIC <i>Creamy, dry and refreshing</i>	13/78
Kapuka Sauvignon Blanc Marlborough NZ <i>Passionfruit & lime flavours</i>	8/38
Torres Viña Esmeralda Moscatel Penedes, Spain <i>Dry, aromatic and exciting!</i>	9/42
Zilzie <i>Selection 23</i> Chardonnay Murray Darling VIC <i>Lightly oaked. Peach flavours</i>	6/29
Brancott Estate Pinot Noir Marlborough NZ <i>Light & silky. Cherry notes</i>	8/41
Les Jamelles Shiraz Marseillette, France <i>Rich with mocha choc hints</i>	8/40
Quarissa <i>Johnny Q</i> Shiraz South East Australia <i>Easy drinking with plum flavours</i>	7/31



THE WINE STORE

Visit THE FOOD STORES own wine store, where you will find our Sommelier's hand-picked selection of Australian & imported wines.

Choose a fabulous bottle of wine and take it home or enjoy it here for only \$10 corkage.

(BYO only available from the Food Store Wine Selection)

Beer

Boags Premium Light Stubbie	6
XXXX Gold Stubbie	6.5
Hahn Superdry Stubbie	8
Boags Premium Stubbie	8.5
Becks Stubbie	8.5
Heineken Stubbie	8.5
James Squire Pilsner Stubbie	9
Kirin Ichiban Stubbie	9

Spirits

Smirnoff Vodka	7.5
Johnnie Walker Red	7.5
Bundaberg Rum	7.5
Gordons Dry Gin	7.5
Slate Bourbon	7.5

Juices | Softdrinks | Water

Emma & Toms juice Cloudy apple, Radical Action,	6
Karmarama, Greenpower Charlies Orange, Apple	5
Coke, Diet Coke, Coke Zero, Kirks Ginger Ale, Lift, Sprite, Fanta	4
Bunderberg Ginger Beer	4.5
San Pellegrino Chinotto	5
San Pellegrino Aranciata	5
San Pellegrino Aranciata Rosso	5
San Pellegrino Mandarino	5
Phoenix Lemonade	5
Phoenic Sparkling Blackcurrant	5
Mt Franklin or San Pallegirino	
Sparkling Water 250ml	4.5
Still Water 250ml	4.5