

Cafe on the Deck

Lunch

(11 - 2:30pm)

Light

| | |
|---|--------------------|
| Soup of the Day | \$14 (GFA) |
| Duo of Dips, Flatbread | \$8 (GFA) |
| Twice Baked 3 Cheese Soufflé With Waldorf Salad | \$20 (V,GF) |
| Artichoke, Goats Cheese & Local Bunya Nut Pesto Tart With Rocket & Pear Salad | \$18 (GF,V) |
| Secrets Corned Beef Hash With Grilled Bread & Fried Egg | \$18 (GFA) |

Bread Selection

| | |
|--|-------------------------------|
| Secrets Open Club Sandwich Toasted Sliced Cob Loaf, Turkey, Bacon, Crisp Lettuce, Tomato, Mustard Mayonnaise, With Housemade Potato Crisps | \$22 (GFA,VA) |
| Garden Fresh Wrap Cos Lettuce, Red Onion, Cucumber, Avocado, Hummus & Local Bunya Nut Pesto, With Housemade Potato Crisps Thyme Seasoned Chicken | \$20 (GFA,VG,V) \$5 |
| Secrets Wagyu Burger Millawa Ranch Wagyu Beef, Toasted Brioche Bun, Oak Leaf Lettuce, Tomato Relish, Local Gruyere Cheese, with Fries & Mayonnaise | \$26 (GFA) |
| Grilled Pear Bruschetta With Prosciutto & Mustard-Mascarpone | \$18 (GFA,VA) |

Sides

| | |
|----------------------|-----------------|
| Bowl of Fries, Aioli | \$8 (GF) |
| Seasonal Vegetables | \$8 (GF) |
| Buttered Mash | \$8 (GF) |
| Garden Salad | \$8 (GF) |

Main Course

| | |
|--|---------------------------------|
| Slow Cooked Lamb Shank With Buttered Mash & Seasonal Greens | \$28 (GF) |
| Lancashire Hotpot With Seasonal Vegetables | \$26 (GF) |
| Secrets Red Duck Curry With Coconut Rice & Roti | \$26 (GF) |
| Bouillabaisse A traditional tomato based Seafood Stew from the Port of Marseilles With Grilled Sourdough | \$30 (GFA) |
| Individual Spanakopita With Greek Salad | \$24 (V) |
| Warm Chickpea & Pumpkin Flatcake With Roasted Red Onion, Zucchini, Eggplant, Cherry Tomatoes & Provolone Salad. Herbed Lemon Dressing Add Haloumi Add Thyme Seasoned Chicken | \$22 (V,GF) \$3.50 \$5.00 |

Desserts

| | |
|---|-----------|
| Turkish Delight Brûlée With Pistachio Shortbread | \$14 (GF) |
| Banana & Cinnamon Soufflé With Vanilla Bean Gelato & Hazelnut Praline Crumb | \$14 (GF) |
| Lemon & Prosecco Syllabub With Crushed Amaretti Biscuits & Almond Tuille | \$14 (GF) |
| Classic Apple Strudel With Honeycomb Gelato, and Star Anise Anglaise | \$14 |

| | |
|-------|-----------------------|
| (GF) | Gluten free |
| (GFA) | Gluten free available |
| (VA) | Vegetarian available |
| (V) | Vegetarian |
| (VG) | Vegan |

ONE BILL
PER TABLE
THANKYOU



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Breakfast

(8:30am to 10:45am)

| | | | |
|--|-------------------|---|------------|
| Secrets Bircher Muesli With Berry Compote | \$12 (GF) | Secrets Huntsman Bacon, Sausage, Baked Truffled Mushrooms, Herb Roasted Tomato, Smoked Barbeque Baked Beans, Eggs, Toasted Sourdough | \$24 (GFA) |
| Belgian Style Waffles With Maple Syrup, Chantilly Cream and Fresh Seasonal Berries | \$18 | Baked Croissant Plain w Butter & House Jam | \$10 (VA) |
| Eggs On Toast Poached, Fried or Scrambled With Toasted Sourdough | \$14 (V,GFA) | Baked Croissant With Prosciutto, Provolone & Tomato | \$16 (VA) |
| Smoked Salmon Omelette With Fetta, Capers, Preserved Lemon and Dill | \$22 (GFA,VA) | Kids Breakfast 1/2 Serve | 1/2price |
| Secrets Benedict (GFA,V) Hash Brown, Wilted Spinach, Poached Eggs, Hollandaise Sauce, Sourdough | \$18 | Extras | |
| With Bacon | \$22 | Bacon | \$3.50 |
| With Smoked Salmon | \$24 | Hollandaise Sauce | \$2.50 |
| Secrets Forager Baked Truffled Flat Mushrooms, Herb Roasted Tomato, Avocado, Grilled Haloumi, Smoked Barbeque Baked Beans, Eggs, Toasted Sourdough | \$24 (V,VGA),GFA) | Hash Brown | \$3.00 |
| | | Haloumi | \$3.00 |
| | | Sourdough | \$3.00 |
| | | Avocado | \$3.50 |
| | | Truffled Mushrooms | \$3.50 |
| | | Gluten Free Bread | \$3.00 |

AN EARLY BIRD OFFER OF A FREE STANDARD COFFEE OR POT OF TEA IS NOW AVAILABLE FOR DINERS CHOOSING TO ORDER BREAKFAST BEFORE 9.30 AM. THIS OFFER IS VALID WITH THE FOLLOWING MEALS:

SALMON OMELETTE, SECRETS BENEDICT, SECRETS FORAGER, SECRETS HUNTSMAN

| | |
|-------|-----------------------|
| (GF) | Gluten free |
| (GFA) | Gluten free available |
| (VA) | Vegetarian available |
| (V) | Vegetarian |
| (VG) | Vegan |

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Wine List

Whites

| | Bottle | Glass |
|--|----------------|---------------|
| YARRAN PINOT GRIGIO - NSW Soft and light showing tropical fruits and a slight floral lift | \$25 | \$7.50 |
| EL NINO CHARDONNAY - VIC Displaying white peach and citrus flavours with french oak | \$28.50 | \$8.00 |
| DRIFT SAUVIGNON BLANC - NZ Crisp elegance, rich passionfruit, lively citrus, Marlborough region | \$28.50 | \$8.00 |
| LITTLE GOAT CREEK ORGANIC SAUVIGNON BLANC - NZ Tropical flavours, crisp finish. Certified organic, Marlborough region | \$30 | \$8.50 |
| YARRAN MOSCATO - NSW Refreshing and zesty style with floral aromatics | \$25 | \$7.50 |

Reds

| | | |
|---|----------------|---------------|
| MILLAWA RANCH PAINTED SISTERS SHIRAZ - QLD Premium locally produced Kilcoy, delicate fruit & smooth tannin texture | \$35 | \$9.50 |
| JARVIS ESTATE CABERNET MERLOT - WA Margaret River favourite, separately matured in oak before blending | \$26.50 | \$7.50 |
| YARRAN CABERNET SAUVIGNON - NSW Fermented in open vats, soft fruit driven, silky oak background | \$25 | \$7.50 |
| KANGAROO ISLAND CABERNET SAUVIGNON 2009 - SA | \$42 | - |
| WAIPARA SPRINGS PINOT NOIR - NZ Northern Canterbury, fruit aromas with savoury, spicy notes | \$28.50 | \$8.00 |
| JACOBS CREEK BAROSE ROSE - SA | \$29 | \$8.50 |
| CASAL MENDES ROSE - Portugal | \$31 | \$9.00 |

Spirits and Liqueurs

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|---------|------|---------|-----|
| BASIC | \$ 8 | PREMIUM | \$9 |
| LIQUEUR | \$12 | PORT | \$9 |

per 30ML nip

Sparkling

| | Bottle | Glass |
|--|--------------|---------------|
| SPARKLING CLASSIC CHAMPAGNE COCKTAIL Champagne with sugar cube infused with bitters | | \$8.50 |
| WOLF BLASS RED LABEL CHARDONNAY PINOT NOIR - SA | \$32 | \$8.00 |
| ASTI RICCADONNA PREMIUM - ITALY | \$35 | \$9.00 |
| LOUIS PERDRIER BRUT - FRANCE | \$38 | - |
| MOËT & CHANDON - FRANCE | \$140 | - |
| VEUVE CLICQUOT - FRANCE | \$125 | - |

Beer and Cider

| LIGHT | PREMIUM | |
|---------------|--------------|--------------------------------------|
| CASCADE LIGHT | \$5.5 | PURE BLONDE \$7 |
| | | JAMES BOAGS \$8 |
| MID STRENGTH | | COOPERS PALE ALE \$8 |
| XXXX GOLD | \$6 | JAMES SQUIRE \$8 |
| | | CORONA \$7 |
| CIDER | | FAT YAK \$8 |
| APPLE or PEAR | \$8 | ONE FIFTY LASHES PALE ALE \$8 |

Cocktails

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|---|---------------|
| FROZEN MANGO STRAWBERRY DAQUIRI | \$14.5 |
| Frozen fruit blended with Bacardi and Ice | |
| ESPRESSO MARTINI | \$14.5 |
| Espresso, vanilla syrup, vodka, shaken with ice | |
| FRUIT TINGLE | \$14.5 |
| Vodka, Blue Curacao, lemonade, red cordial | |
| MOJITO | \$14.5 |
| Bacardi, cointreau, mint, lime and sugar syrup | |
| LONG ISLAND ICED TEA | \$17.5 |
| Vodka, gin, bacardi, cointreau, sugar syrup with a splash of coke | |

Mocktails

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|------------------------------------|------------|
| STRAWBERRY/ APPLE DELIGHT | \$8 |
| MANGO MADNESS - MANGO, APPLE JUICE | |

SECRETS GROUNDS ARE STRICTLY FOR
ACCOMMODATION GUESTS ONLY

Group bookings & wedding enquires
are welcome

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THANKYOU

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Beverages

Coffee

| | |
|--|---------------------------|
| Cappuccino-Flat White-Long Black-Latte-Chai Latte | |
| CUP \$4.5 | Upsize to MUG +.50 |
| Espresso-Macchiato-Ristretto | |
| short \$3.5 | long \$4 |
| Piccolo Latte-Mocha | |
| CUP \$4.5 | Upsize to MUG +.50 |
| Baby Cino | \$2.5 |
| Hot Chocolate | \$4.5 |
| Decaf Honey Extra Shot | +.50 |
| Flavoured Syrup | +\$1 |
| Affogato Coffee | \$6.5 |
| 2 shots of espresso coffee served with ice-cream OR with your choice of liqueur: Baileys, Frangelico, Kahlua, Irish Whiskey \$13 | |

Tea

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|--|-----|
| Pot of Premium loose- leaf Tea Forte served in English bone china | \$5 |
| English breakfast, Earl Grey, Jasmine Green, Citrus Mint, Ginger Lemongrass, Chai | |
| Pot of Twining's Herbal Tea Selection served in English bone china | \$5 |
| Darjeeling, Lemongrass, Camomile, Lady Grey, Australian Afternoon, Irish breakfast, Vanilla Chai, Green Lemon, Cranberry/Pomegranate, Assam Bold | |
| Secrets Iced Tea 4.90 | |
| Home made, Refreshing & lightly berry flavoured | |

Water

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|--------------------------------------|--------------|
| Secrets own Sparkling Water – glass | \$4 |
| Tonic Water | \$4 |
| Secrets Own Sparkling Water - bottle | \$5.5 |
| Unlimited Sparkling Water (up to 6) | \$15 |

GIFT CERTIFICATES available from reception office for our Café or for accommodation

Cold

| | |
|---|------------------------------------|
| Milkshake | \$5.5 - Add Malt \$1 |
| Milkshake for Kids | \$4 |
| Chocolate strawberry caramel vanilla | |
| Fruit Smoothie | \$8 |
| Strawberry banana mango | |
| Iced Chocolate - Iced Espresso Coffee | \$5.9 |
| Secrets Iced Chai | \$6 |
| Frappe | \$5.5 |
| blended milk, ice cream & ice with your flavour of strawberry, chocolate, coffee or caramel | |
| | Add Malt \$1 |
| Spider | \$5.5 |
| choice of soft drink + ice cream | |

Softdrinks

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|---|--------------|
| Lemonade | \$4 |
| Lemon Squash | \$4 |
| Coke, Coke Zero, Diet Coke | \$4 |
| Ginger Beer | \$4.5 |
| Apple Cider | \$4.5 |
| Pineapple & Coconut | \$4.5 |
| Traditional Lemonade | \$4.5 |
| Gingerale | \$4.5 |
| Lemon Lime & Bitters | \$5.5 |
| House Made- bitters, lime cordial & lemonade | |
| Lemon Lime & Soda | \$5.5 |
| House Made - bitters, lime cordial & soda water | |

Juice

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|-----------|--------------|
| Apple | \$4.5 |
| Orange | \$4.5 |
| Pineapple | \$4.5 |

Noah's Blended Juice

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|--|--------------|
| Apple, nectarine, coconut water, pineapple, lime | \$4.5 |
| Apple, peach, kiwi fruit, mango, lime | \$4.5 |

PLEASE SEE RECEPTION FOR ALL
TREEHOUSE ENQUIRIES
OR TOURS WHEN AVAILABLE

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PER TABLE
THANKYOU