

CAFE BLISS



BREAKFAST

- ALL DAY BIG BREAKFAST** **\$17.5**
Eggs to your liking, crispy bacon, roasted flat mushrooms & baby spinach. Slow roasted Roma tomato, thick chicken sausage & hash browns, served on toasted ciabatta.
- EGGS BENEDICT** **\$15.5**
Poached eggs, served on a bed of wilted baby spinach & your choice of shaved leg ham, smoked salmon or thick cut bacon. Set on a toasted English muffin with fresh hollandaise.
- BLISS CLASSIC BREAKFAST COMBO** **\$22.5**
Three course tasting plate of fresh organic muesli with fruit, Eggs Benedict & orange poppy seed waffles with blueberry compote & butterscotch ice-cream.
- BACON & EGGS** **\$13.5**
Eggs to your liking served with crispy bacon, slow roasted tomatoes on a crunchy ciabatta.
- PULLED PORK EGGS BENEDICT** **\$15.5**
Texan pulled pork served on toasted sourdough with wilted spinach, apple chutney and poached eggs. Finished with homemade hollandaise sauce.
- SMASHED AVOCADO & BACON** **\$17.5**
Crispy bacon rashers and smashed avocado served atop a toasted Panini with soft poached eggs and roasted balsamic cherry tomatoes.
- SWEET POTATO, ZUCCHINI & CORN FRITTERS** **V** **\$15.5**
Homemade sweet potato, zucchini and corn fritters with roasted flat mushrooms, cherry tomatoes, wilted spinach and two poached eggs. Topped with Greek yoghurt.

BREAKFAST

OUTBACK OMELETTE **\$17.5**

Three egg omelette with thick cut smoked bacon, pulled pork, red onion & grilled red peppers. Finished with Monterrey Jack cheese & a bush tomato chutney & toasted sourdough.

TOASTED ORGANIC MUESLI V **\$14.5**

House baked with a selection of fresh fruits, nuts, cranberries, apricots, pepitas, Goji berries & Chia seeds. Topped with an organic yoghurt and bush honey.

NUTELLA STUFFED BRIOCHE FRENCH TOAST **\$15.5**

Cinnamon brioche French toast stuffed with smooth nutella & served with fresh strawberries, vanilla anglaise and a burnt sugar gelato.

ORANGE & POPPY SEED WAFFLES **\$16.5**

House-made buttermilk waffles with orange & poppy seeds served with a blueberry compote, orange segments and a butterscotch ice-cream.

ORGANIC OAT PORRIDGE (AVAIL. UNTIL 11.30 AM) V **\$14.5**

Creamy organic oats served with pure milk and your choice of topping:

- Apple Cinnamon Crumble.
- Banana, Strawberry Acai & Goji berries with bush honey.

BUTTERMILK PANCAKES V **\$16.5**

Stack of fluffy buttermilk pancakes served with salted caramel sauce, grilled banana, pecans and honeycomb. Finished with a Tasmanian double cream.

EXTRAS

| | |
|-------------------|-------|
| HASH BROWNS | \$3.0 |
| POTATO ROSTI | \$3.0 |
| AVOCADO | \$3.0 |
| GRILLED TOMATO | \$2.0 |
| BACON | \$3.0 |
| SAUTÉED MUSHROOMS | \$2.0 |
| SMOKED SALMON | \$3.5 |
| CHICKEN SAUSAGE | \$3.5 |
| FRUIT COMPOTE | \$7.5 |

LUNCH



LUNCH

THAI COCONUT CHICKEN SALAD GF \$18.5

Succulent coconut poached chicken on a Wombok, Julienne carrot, shallot & bean sprouts salad. Topped with honeyed cashews, mint & coriander. Finished with a roasted chilli & lime dressing.

SMOKED SALMON SALAD GF \$21.5

Smoked Atlantic salmon served atop a chopped salad of smoked bacon, avocado, Roma tomatoes and crisp Cos lettuce. Finished with a Basil Pesto Aioli.

SLOW ROASTED LAMB SHOULDER \$18.5

Middle Eastern spiced lamb shoulder served on a bed of cauliflower Israeli Couscous. Smoked paprika pumpkin, beetroot & grilled red onion. Finished with a Greek yoghurt & tahini sauce.

CHINESE PORK BELLY GF \$20.5

Crispy slow roasted pork belly with a sticky chinese glaze. Served with an coconut infused Basmati rice, stir fried Asian vegetables, ginger & garlic.

INDIAN BUTTER CHICKEN \$19.5

House-made spiced butter chicken curry (mild). Green beans, duo of rice, crisp Pappadams & Saffron yoghurt.

CHICKEN & BACON GNOCCHI \$19.5

Grilled chicken & bacon pieces tossed through hand-rolled fluffy potato gnocchi. Roasted tahini cauliflower & spinach. Finished with a creamy blue cheese sauce and an almond gremolata and Grana Padano.

THAI FISHCAKES WITH SZECHWAN PEPPER SQUID \$17.5

Homemade Thai fishcakes on a vermicelli noodle salad. Topped with Szechwan pepper squid & a sweet & sour dressing.

PRAWN PAD THAI GF \$19.5

Stir-fried tiger prawns with mixed Asian vegetables, thick rice noodles, egg and a spicy sweet & sour sauce. Topped with crushed peanuts, coriander, lime & bean shoots.

BEETROOT FETTUCCINI V \$17.5

Home-made beetroot fettuccini with roasted pumpkin, beetroot, olives and Sun-dried tomatoes. Tossed with a red wine vinaigrette, goats cheese, pine nuts and Grana Padano.

LUNCH

TROPICAL CHICKEN PANINI \$17.5

Seasoned crispy chicken tenderloins with grilled pineapple, bacon, Swiss cheese and avocado on a toasted Panini. Served with mint aioli and crispy beer battered chips.

VEGETARIAN BURGER V \$16.5

Roasted field mushrooms, grilled red pepper, pumpkin and caramelized onion. Served on a toasted brioche bun with fresh rocket, haloumi, and garlic aioli. Served with sweet potato chips.

SOUTHWEST PHILLY CHEESE-STEAK \$22.0

Tender strips of MSA Eye fillet with char-grilled red capsicum & grilled red onion. Served in a ciabatta baguette and covered with melted Monterrey Jack cheese. Drizzled with a chipotle sauce & served with sweet potato chips.

CHEESE PLATTER FOR TWO \$22.5

Premium cheese selection of King Island Furneaux Double Brie, Gippsland Blue and Stokes Point Smoked Cheddar. Served with spiced pear paste, Lavosh biscuits, fresh & dried fruits as well as a selection of nuts.

EXTRAS

| | |
|-------------------|-------|
| AVOCADO | \$3.0 |
| GRILLED TOMATO | \$2.0 |
| BACON | \$3.0 |
| ROASTED MUSHROOMS | \$2.0 |
| SMOKED SALMON | \$3.5 |
| CHICKEN | \$3.0 |

BLISS BY NIGHT

TAPAS & WINE BAR



TAPAS

TRIO OF FLATBREAD \$12

Chef's selection of chargrilled flavoured breads, accompanied by an olive tapenade, & a capsicum basil pesto & red pepper cream cheese dip.

SEASONAL OYSTERS GF \$19 ½ DOZEN \$34 DOZEN

Natural Freshly shucked the way mother intended.

Mornay Traditional béchamel with gruyere & parmesan cheese.

Kilpatrick Homemade Kilpatrick sauce with grilled Chorizo.

Bloody Mary Shots Prime natural oysters in a shot glass, topped with a traditional Bloody Mary cocktail mix.

BUFFALO MOZZARELLA & BASIL WONTONS V \$12

Crispy Buffalo mozzarella & basil wontons served with a tomato, garlic & pinenut pesto.

BEETROOT & PERSIAN FETTA EMPANADAS V \$12

Roasted beetroot, sweet potato, walnut & Persian fetta Empanadas accompanied with chimichurri dipping sauce.

SALMON & CRAB ROULADE GF \$13

Smoked salmon & crab roulade topped with seared scallops & a lemon saffron sauce. Finished with parmesan crisp & dill sour cream.

CRUMBED DOUBLE BRIE \$12

Bite sized Crumbed brie wrapped in prosciutto with a tangy vino cotto. Accompanied with poached pear, walnuts & balsamic pearls.

STUFFED ZUCCHINI GF \$12

Oven baked zucchini stuffed with spiced lamb, mozzarella & finished with mint yoghurt & zaatar seasoning.

COCONUT BEEF CURRY \$12

Homemade Thai coconut beef curry served with steamed wild rice in a crispy wonton cup with kaffir lime & black sesame.

CHICKEN CAESAR CROQUETTES GF \$12

Chicken Caesar croquettes served with homemade Caesar dressing, bacon shards, anchovies & shaved Grana Padano.

ANGUS STEAK & EGG ROLLS \$12

Smokey BBQ shredded Angus steak & cheese egg rolls served with a Monterey jack & jalapeno queso dip.

PEKING DUCK PANCAKES \$13

Warm Mandarin pancakes served with roasted Peking Duck, shallots, cucumber & cantaloupe. Finished with a Chinese five spice plum sauce.

MAINS

CONFIT DUCK LEG GF \$34

Thyme infused confit duck leg served on a kipfler potato, parmesan and garlic mash. Finished with braised leeks and a duck consommé.

CHICKEN SUPREME \$34

Free range chicken breast encrusted with cumin & lime seasoning. Succulent polenta cake, green beans & roasted capsicum ragout. Served with a champagne, garlic and brie cream sauce.

RED EMPEROR GF \$37

Local Red Throat Emperor oven baked with a crispy skin. Served atop hand rolled crab & scallop ravioli. Seafood bisque infused with fennel and lemon. Combined with a fresh tomato concasse & char grilled prawns.

LAMB RACK \$35

Pan seared four point lamb rack with oregano and lemon myrtle. Served with a ratatouille filo basket, rosemary infused red wine jus & spicy onion rings.

EYE FILLET GF \$36

Premium MSA Angus Eye Fillet served atop a prosciutto mash & herb crepe roulade. Piedmont roasted peppers grilled with buffalo mozzarella. Finished with a cabernet jus and café de paris butter.

BRAISED BEEF CHEEKS \$34

Meltingly tender beef cheeks slow cooked & served with a burgundy red wine inspired broth. Accompanied by hand rolled potato gnocchi, crispy pancetta, porcini & portabella mushrooms, bacon & rosemary.

KANGAROO FILLETS GF \$35

Premium loin fillets seasoned with Australian bush spices and served on a potato & parsnip rosti. Accompanied by tri-coloured baby carrots, cherry beetroot chutney and red wine jus.

VEGETARIAN TASTING PLATE V \$29

Char grilled Mediterranean vegetable stack with a sundried tomato pesto & buffalo mozzarella. Smokey roast pumpkin & caramelised onion tartlet with marinated goats fetta and a rocket salad. Taleggio, sage & cauliflower risotto with a hazelnut pangrattato.

DESSERT



DESSERTS

- DARK CHOCOLATE PUDDING** **\$15**
Delectable chocolate pudding served with peanut butter, caramel and macadamia ice-cream, peanut snap, toffee shards and a rich chocolate sauce and vanilla bean anglaise.
- PISTACHIO, APRICOT & VANILLA MOUSSE CAKE** GF **\$15**
Layers of pistachio & apricot daquoise, apricot jelly and vanilla bean and white chocolate mousse served with lemon sorbet, white chocolate shard, marshmallow and apricot couli.
- CHERRY & LIME SEMI FREDDO** **\$15**
Luscious cherry mousse with lime cream served on a mixed berry jelly and chocolate fancier with cherry couli, mixed berry crumb and a trio of cream filled bombolini.
- STRAWBERRY & CRÈME DREAM** GF **\$15**
Vanilla Bean Crème Brulee with strawberry macroons, choc dipped strawberries, vanilla crème legere and strawberry jubes on a white chocolate and shortbread crumb finished with vanilla bean ice-cream and strawberry snaps.
- NUTELLA PANACOTTA & POACHED PEAR** **\$15**
Smooth Nutella panacotta with a spiced poached pear served with burnt suger gelato, hazelnut toffee drops and choc hazelnut shards finished with a honey tuille and chocolate Persian fairy floss.

CAFE BLISS

6am Monday to Friday - 7am Saturday & Sunday



CBD LUXURY ACCOMMODATION
CAFE • RESTAURANT • POOL

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