

all day breakfast

big breakfast	mini 10.90	big 14.90
two eggs, poached scrambled or fried, bacon, chipolata sausages, mushroom, tomato, hash brown, baked beans and thick cut toast (also available in a mini version)		
veggie breakfast <i>v</i>		12.90
two eggs, poached scrambled or fried, mushroom, tomato, avocado, sauteed spinach, hash brown and thick cut toast		
eggs and toast <i>GFAV</i>		6.90
your choice of poached, scrambled or fried eggs and thick cut toast		
extras		
chipolata sausages, bacon, spinach, mushroom		ea 2.00
tomato, baked beans, hash brown		ea 1.00
bacon and egg roll <i>GFA</i>		5.80
on a cafe created turkish bread roll with your choice of sauce		
eggs benedict <i>GFA</i>	bacon or ham 12.90	salmon 14.60
poached eggs, spinach with your choice of bacon, ham or smoked salmon on an english muffin with home-made hollandaise		
whole roasted mushrooms <i>GFAV</i>		9.80
with scrambled eggs and cheese melt on turkish		
the 304 <i>GFA</i>		14.60
smoked salmon, asparagus spears and spinach topped with a poached egg, served w dill hollandaise, shaved parmesan and a slice of toasted turkish bread		
turkish baked eggs <i>GFA</i>		11.50
two eggs, spinach, fetta and sucuk (turkish spiced sausage) served in the pan w toasted turkish bread		
omelet <i>GFAV</i>	with 'the lot' 12.80	two fillings 10.50
light and fluffy omelet w cheese, two fillings and toast.		
fillings: mushroom, onion, tomato, ham, spinach		
bircher muesli <i>v</i>		8.90
a cafe created blend of oats, almonds, strawberries and apple soaked in yoghurt and topped with berry compote		
thick pancakes <i>v</i>		8.90
w fresh strawberries, maple syrup and your choice of yoghurt or ice-cream		
french toast <i>v</i>		9.50
thick cut bread dipped in creamy egg custard, pan fried with caramelised banana, yoghurt and maple syrup		
raisin toast <i>v</i>		3.50
thick cut with a selection of preserves		
banana bread <i>v</i>		3.50
pear and raspberry bread <i>v</i>		4.00
fruit and nut bread <i>v</i>		4.00
all served toasted with butter		
turkish toast <i>v</i>		4.00
w vegemite, jam, honey, peanut butter or nutella		
scones <i>v</i>		3.00
fresh made scone (plain, date or fruit) w cream and jam		

lunch

roast pumpkin frittata <i>GFV</i> w caramelised onion, fetta, baby spinach and side salad	12.50
macadamia encrusted chicken strips <i>GFA</i> w salad, chips and sweet mango salsa	14.30
beer battered flathead local flathead w thick cut chips, salad and cafe created tartare	15.20
beef lasagne w garden salad and garlic bread	12.80
caesar salad <i>GFAV</i> bacon, parmesan cheese, garlic croutons, egg and cafe made caesar dressing add grilled chicken breast	10.50 13.50
avocado salad <i>GFV</i> avocado, sun-dried tomato, pine nuts, tomato, capsicum, cucumber, onion, mixed greens and balsamic vinaigrette add grilled chicken breast	10.50 13.50
salt and pepper squid 304's own blend of salt and spices on fried squid served w thick cut chips, salad and sweet chilli sauce	11.90
slow braised beef and onion pie w pea soup, mashed potato and veal demi glaze	14.30

sides

thick cut chips <i>GFV</i>	sml 3.00	reg 4.50
garden salad w balsamic dressing <i>GFV</i>		4.00
garlic turkish bread		4.00

kids menu

cheeseburger and chips	6.00
crumbed chicken strips and chips	6.00
cheesy spaghetti <i>GFA</i>	6.00
pancakes maple syrup and ice-cream	5.00

burgers, wraps and sandwiches

beef burger <i>GFA</i> tomato, lettuce, beetroot, house made onion jam and melted cheese on a damper bun with thick cut chips	8.90
chicken burger <i>GFA</i> chicken breast, avocado, salad, cafe created mayo and mango chutney on home made turkish and thick cut chips	9.20
portuguese chicken burger spicy peri peri marinated chicken breast w cheese, lettuce, tomato and mayo on damper bun and thick cut chips	9.20
veggie burger <i>V</i> zucchini fritter, hommus, lettuce, tomato, red onion and hot chilli sauce on a cafe made turkish bread roll with thick cut chips	7.90
turkish lamb wrap marinated grilled lamb wrapped in flat bread w hommus lettuce, tomato and onion	10.50
chicken caesar wrap chicken, bacon, cos lettuce, parmesan cheese, egg and 304's cafe created caesar dressing wrapped in flat bread	8.90
b.l.a.t <i>GFA</i> bacon, lettuce, avocado, tomato and whole egg mayo on home made turkish w thick cut chips <i>GFA</i>	8.90

build your own sandwich/wrap/melt *GFA V*

start with..	
white, wholemeal or gluten-free bread, turkish roll or wrap	3.00
add..	
tomato, cucumber, capsicum, onion, lettuce, beetroot	ea 0.50
tasty cheese, fetta, pineapple, boiled egg	ea 1.00
ham, bacon, sun dried tomato, avocado	ea 1.50
smoked salmon, chicken breast	ea 2.50
condiments..	
whole egg mayo, dijon mustard, wholegrain mustard	ea .20

risotto

all our risottos are gluten-free

chicken and mushroom <i>GF</i>	12.90
tomato and basil <i>GFV</i>	9.90
prawn, spinach, tomato and artichoke <i>GF</i>	14.20
roasted pumpkin, leek and spinach <i>GFV</i>	12.50
pea and ham <i>GF</i>	11.50

spaghetti and gnocchi

your choice of spaghetti (*GFA*) or home-made gnocchi

chicken, spinach, mushroom and sun dried tomato finished w butter	13.90
chicken, mushroom and white wine in garlic basil cream	12.90
bacon, mushroom and white wine in garlic basil cream	12.50
prawn and cherry tomato finished w parsely, lemon and oil	14.20
bacon and pea in tomato with a dash of cream	11.50
spinach, fetta and olives in tomato <i>V</i>	11.50
ham, egg and parmesan in garlic parsely cream	12.50

please see our blackboard
for today's specials!

BYO wine and beer . 10% public holiday surcharge
GF = gluten free GFA = gluten free version available V = vegetarian

beverages

espresso coffee	
short black, macchiato, long black	3.00
cappuccino, flat white	3.20
latte, affogato, mocha	3.50
large/mug size or an extra shot	.50
syrup shots vanilla, caramel, hazelnut	.50
chai latte	3.50
hot chocolate w marshmallows	3.50
loose leaf tea	for one 3.00 for two 4.50
english breakfast, earl grey, irish breakfast, ceylon, japanese green, chamomile, peppermint, lemon grass	
milkshakes	3.80
chocolate, vanilla, strawberry or caramel (50c for soy)	
iced coffee/chocolate/mocha (50c for soy)	4.00
fruit smoothies	4.80
banana, mango or berries whipped with milk, yoghurt, honey and wheat germ (50c for soy)	
juices	2.70
orange, apple, pineapple, tomato	
soft drinks	2.80
coca cola, diet coke, sprite, fanta, lift	
tiro flavoured mineral water	3.20
red orange, pink grapefruit, raspberry, lime twist	
san pellegrino sparkling mineral water	3.20
organic springs still water	2.50
angostura lemon lime bitters	3.20
bundaberg ginger beer	3.20

sweets

home-made cakes	5.50
rotating selection of homemade cakes served with ice-cream or cream - carrot cake (secret family recipe!), lemon meringue pie, layered chocolate mousse cake GFA , summer berry frangipane tart, & whatever else takes our fancy!	
hand-made breads - served toasted with butter	3.50
banana bread, pear & raspberry bread, fruit & nut bread	
home-made scones	3.00
plain, date or fruit scones served with fresh cream & jam	
patisserie	from \$2.50
see our cake fridge for our daily range of pastries, tarts, slices & friands	