

fennel

café

All day Menu
from 11.30am - 7.30pm

Afternoon Tea
from 3pm - 4.30pm

home made
sweet treats \$10

check out our cake display fridge
for the daily selection

Starters & Soups

- Marinated olives * + GF (8)
- Focaccia bread with homemade condiments * + (10)
- Pane carasau taramasalata, crudités (15)
- Mixed charcuterie plate GF (25)
- Antipasto plate (30)
- Caponata with marinated octopus (15)
- Butternut pumpkin and lemongrass soup * + GF (15)
- Moroccan Harira "Lamb and lentil" soup + GF (15)

**All soup served with baguette

* Vegetarian or can be made vegetarian
+ Vegan or can be made vegan
GF Gluten free or can be gluten free

All prices are subject to service charge and tax.
We seek your understanding that ingredients may differ slightly due to market availability of produce during this time.

Salads

- Watermelon, olives, feta cheese, basil, onions * + GF (15)
- Cracked wheat, almonds, pomegranate, labneh, mint * + (15)
- Romaine lettuce, apple, walnut, blue cheese, buttermilk dressing * + GF (15)
- Roasted cauliflower, pistachios, parsley, mint, preserved lemon GF (15)

Toasted Panini

- Leg ham, fontina cheese, pickled vegetables (12)
- Tuna melt with cheddar cheese (12)
- Beef heart tomatoes, mozzarella, basil pesto * + GF (12)

Large dishes

- Moroccan lamb tagine cooked with prunes and spices served with bulgur wheat (30)
- Tagliatelle alla Bolognese with aged parmesan (22)
- Za'atar roast salmon, tahini, spinach, lemon GF (30)
- Wanderer Tasmanian free range beef sirloin, potato purée and pepper sauce GF (42)
- Shakshuka, eggs stewed in tomatoes, chickpeas and spices with labneh and coriander GF (22)

fennel

c a f é

Beverage Menu

WINES

By the glass / Bottle

Our full wine list is also available
- please ask our server for details

Sparkling

Bortolin Fili Prosecco Valdobbiadene Brut DOCG
(16 | 85)

White

Macabeo, Chardonnay & Grenache Blanc
Bodegas Anadas, Care Trio White Blend 2018
(14 | 75)

Red

Grenache, Syrah, Cabernet Sauvignon
Bodegas Anadas, Care Trio Red Blend 2018
(16 | 80)

Rose

Syrah Mourvedre
Jean Luc Colombo, Cape Bleue 2018
(16 | 80)

Sweet

Moscato, Primo Amore, Veneto NV
(16 | 80)

BEER

Colomba, Corsica, France (15)
Crust, Bread Ale, Singapore (14)
Zeos, Blue Mak Lager, Greece (10)

All prices are subject to 10% service charge and 7% tax

LAIBA HANDCRAFTED COCKTAILS

Cold Brew Martini (14)
Vanilla infused vodka, black rum
cold brew coffee, salted caramel syrup

Earl's Old Fashioned (14)
Earl grey tea & burnt orange infused bourbon
Vanilla syrup, angostura & orange bitters

In Love with Rosemary (14)
Strawberry & rosemary infused gin, aperol
Lemon, green apple, rosemary syrup

I am Coconuts (14)
Red chilli & kaffir lime infused white rum
lime, green apple, coconut syrup, egg white

NON-ALCOHOLIC

Juice (6)
Cloudy apple, Pomegranate, Orange, Blueberry
Apple beetroot purple carrot

Italian Sodas (12)
Cucumber & lime
Strawberry & kiwi

Soft Drink (5)
Coke, coke light, sprite, ginger ale

Nordaq filtered water (2.5)
Still or sparkling water (free flow)

HOT DRINKS

Tea Selection (6)
English breakfast, earl grey
green tea, peppermint
chamomile, rooibos vanilla

Coffee
Espresso, macchiato, long black (5)
Cappuccino, latte, flat white, mocha (6)
Hot Chocolate (7)