

Welcome Back to Chinta

We missed you x

Winter Specials

KETO Kickstart 26 Gf

Grilled pork belly – Fried eggs – Avocado – House kimchi – Crispy shallots

Corn Beef Hash 24 Gfo

Corn beef – Slow cooked egg – Seeded sourdough – Whole grain mustard cream

Honey Roast Pumpkin + Chickpea Salad 21 Veg

Honey roasted pumpkin – Chickpea – Hummus – Persian fetta – Walnut pesto – Baby kale

House made Sticky Toffee Pudding 12

Salted caramel + miso sauce – cream – ice cream

Chinta Mulled Wine 14

Our warm spiced house made blend

Gf – Gluten Free Gfo – Gluten Free Option Df – Dairy Free Vg – vegan V – Vegetarian

Chinta Brunch Menu

Toast with Preserve 7

Fruit & Nut - Ciabatta - Seeded Sourdough - GF Bread

Butter - Honey - Marmalade - Blackberry Jam

Banana Bread 8

With double cream

Chinta Coconut Muesli 14 *Df-V*

House made Toasted Muesli - Coconut Chips - Coconut Yoghurt - Fruit

Eggs on Toast 12

Poached - Scrambled - Fried

Ciabatta - Seeded Sourdough - GF Bread

Add extra 4.5ea

Avo - Smoke Salmon - Free Range Bacon - Tomato - Mushroom - Potato Hash

Lamb + Rosemary Sausage - Beans

Sambal 2.5 - Hollandaise 2.5

Avo on Toast 21 *Gfo, Vg*

Poached Eggs - Seeded sourdough - Avo - Walnut Pesto - Feta - Coriander - Lime

Free Range Bacon + 4.5

Shark Bay Blue Swimmer Crab Omelette 24 *Gfo*

Lightly scrambled and folded - chilli - lemon - chives

Croissant Royale 24 *Gfo*

Poached Eggs - Free Range Bacon or Smoked Salmon - Local Brie - Spinach - Hollandaise

Vegan Big Breakfast

24 *Gfo, Vg*

Beans – Mushroom – Tomato – Potato Hash – Avo – Spinach – Seeded Sourdough

Big Breakfast

25 *Gfo*

Free Range Bacon – Lamb + Rosemary Sausage – Eggs – Mushroom – Beans – Tomato – Potato Hash – Ciabatta

French Toast

21 *Vg, Gfo*

Cinnamon Dusted Brioche – Nutella – Chocolate Shavings – Banana – Coconut – Coffee

Add bacon 4.50

Fried Chicken & House Waffle

22

Fried Chicken – Bacon – Waffle – Maple – Fried Egg – Chilli – Jalapeno

Chilli Crab Linguine

28 *Dfo*

Shark Bay Premium Blue Swimmer Crab – Baby Roma Tomatoes – Basil – Chilli – Garlic – EVOO

Nasi Campur

28.5

Aromatic Rice – Chicken Satay – Beef Rendang – Fried Chicken – Soft Egg

Sambal – Ikan Bilis

Gado Gado – Indonesian Street Food

19 *Gfo, Vgo*

Array of vegetables – Sweet Potato – Beans – Bean shoots – Red Cabbage – Tempeh

Spiced Coconut – Poached Egg – Spicy Peanut Sauce

Chicken satay Skewers (2) +5

Beef Rendang Curry

26 *Df*

Rich Malaysian Style Rendang – Aromatic Rice – Javanese Sambal – Prawn Cracker

Nasi Goreng	21
Indonesian Rice – Asian Vegetables – Fried Egg – Cucumber – Sweet Soy – Prawn Cracker	
Chicken Satay Skewers (2) +5	
Add market fish + 8	

Pork Belly Bao Buns	22
Pork Belly – Bao buns x 3 – Hoisin - Cucumber	

Fish & Chips	27 <i>Gfo</i>
Market Fresh Fish – Grill or Battered – Fennel & Apple salad – Lemon – Smoked Garlic Aioli	
Beer Battered Chips	

“The Big Cheese” Burger	22
220gm Black Angus Pattie – Double Cheese – Bacon – Pickles - Ketchup – American Mustard – Chips	
Double Pattie 26	

Sides

Beer Battered Chips – Smoke Garlic Aioli	9.5
Fried Chicken – Aioli	6.5 <i>Gf</i>
Roti Bread	one piece 3 two piece 5
Salad Bowl	9.5
Leaves – Cherry Tomato – Apple - Fennel – Cucumber – Chardonnay Dressing	

Kids Menu Under 12 years

Muesli / Ham & Cheese Croissant / Scramble Egg on Toast / Pork Belly Bao & Chips	8.5
Market fresh Fish & Chip – Tomato Sauce	12
Fresh Orange Juice / Apple Juice / Rainbow Juice / Classic Milk shake Flavours	4.8

Juice Bar

Fresh juices 8

Zesty Zen	lemon – orange – banana – apple - kale	
Blush	ginger – beetroot – orange - carrot	
Hulk	apple, celery - baby spinach - lemon	
Rainbow	strawberries – mandarin – apple - Pineapple	
French Kiss	orange – banana – cinnamon – honey	
Sea Breeze	grapefruit – pineapple – watermelon - mint	
Garden brew	spinach – apple - orange - mixed berries - passionfruit, mango	9

Fresh young coconut 6 One ginger shot 5

Smoothies

Banana	8
Mixed Berry	8
Banoffee	9

Dairy free smoothies

Coconut Colada	9
Mango Passion	8

Frappe

Coffee	6.5
Chai	6.5
Chocolate	6.5
Hazelnut	6.5
Mocha	6.5
Vanilla	6.5
Caramel	6.5

Iced Drinks

served with iced cream and cream	
Iced Coffee	6.5
Iced Chocolate	6.5
Iced Mocha	6.5
Iced Chai	6.5

Barista

Coffee	Cup	Mug	Loose leaf tea selection	
Short black	3.50	-	Pot of tea	5.5
Short mac	3.50	-	Tea for two	10
Long mac	4.50	5.00	English Breakfast	
Long black	4.00	4.50	Punjab Chai	
Cappuccino	4.00	5.00	Earl Grey	
Flat white	4.00	5.00	Peppermint	
Latte	4.00	5.00	Lemongrass + ginger	
Mocha	4.00	5.00	Chamomile	
Affogato	6.50	-	Green	
Affogato with Frangelico		12.50		
Babycino	1			
Small takeaway	4			
Regular takeaway	4.5			
soy / almond / coconut milk / macadamia milk			0.5	

Specialty Drinks

Chai latte	6.5	Chocolate lovers dream	5.5
Tumeric latte	5.5	Tumeric Chocolate	5.5
Beetroot latte	5.5	Matcha	5.5
Salted Caramel Hot Chocolate	5.5	Chilli hot chocolate	6

Iced Teas caffeine free, no added sugar (Gf)

Apple kiss	apple, lemongrass, mint	7
Harika	strawberry, hibiscus, rosehip	7

Kombucha

Buddhas garden	ginger – lemon – turmeric – jasmine flower	9
Blackberry rose	blackberry – mixed berry – lemon balm – rose petals	9