

STARTERS

- Marinated Olives** lemon peel, summer herbs, chilli, marinated feta **V** 11
- Bruschetta Pizza** confit garlic, sea salt, tomato, fresh basil, shaved parmesan, balsamic **V** 15
- Dips of The Day** toasted pita bread **V** 15
- Grilled Halloumi** extra virgin olive oil, wild rocket, fresh lemon **V** 16
- Stuffed Zucchini Flowers** fried till golden, stuffed with lemon zest ricotta, romesco bread sauce, shaved parmesan **V** 19
- Twice Cooked Crispy Chicken Mid Wings** spicy hot sauce or honey soy BBQ Basting **GF, DF** 18
- Creamy Garlic Tiger Prawns** basmati rice **E 22 M28**
- Salt & Pepper Clarence River Calamari** tapioca flour, summer herbs, fresh lemon, nam jim sauce **DF, V** 17
- Freshly Shucked Rock Oysters (5)** fresh lemon, nam jim sauce **V** 21
- Wood baked garlic sourdough** rosemary, pink salt **V** 10
- Cheese and olive house focaccia VG** 12
- Woodfired Calzone** ricotta, mushroom, spinach **V** 16

SALADS

- Greek** vine ripened tomatoes, capsicum, cucumber, spanish onion, black olives, fresh oregano, marinated feta **V** 15
- Caesar** baby cos, bread crumbs, bacon, aioli, shaved parmesan, poached egg **V, CN** 17
- Kale & Quinoa Fatoush** sumac, pomegranate vinaigrette **VG** 18
- Rocket & Pear** honey mustard, parmesan **V** 13
- Avocado & Spinach** red onion, capsicum, feta, balsamic **V** 17

ADD ON PROTEIN

- Grilled Halloumi 4
- Grilled Chicken 7
- Grilled Lamb 9
- Grilled Salmon fillet 100g 9
- Salt & pepper calamari 100g 8
- Marinated & lightly grilled Prawn and Calamari 15

BURGERS & PANINO

ALL SERVED WITH FRIES

- Cornfritter Burger** parmesan aioli, beetroot relish, marinated feta, baby cos, tomato 22
- Snapper Fillet Burger** lightly battered cos lettuce, cheddar, tomato, tartare **CS** 25
- Grilled Chicken Breast Burger** baby cos, tomato, olive tapenade, feta 22
- Cheeseburger** half pound angus beef patty, double jack cheese, grilled onions, tomato relish 18
- Chicken Souvlaki Panino** cos, tomato, onion, chilli aioli 22
- Lamb Souvlaki Panino** spinach, red onion, olive tapenade, tzatziki, oregano 25
- Halloumi Panino** spinach, tomato, red onion, tzatziki, avocado, lemon 22
- Grande Panino** prosciutto, smoked ham, basil, rocket, parmesan, roasted capsicum, chilli, olive oil 25
- ADD Bacon 5 Fried Egg 3 Cheddar 3**

WOOD FIRED PIZZA

- Wood Fired Garlic Cheese Pizza** fresh rosemary, mozzarella, extra virgin olive oil **V** 18
- Margherita** tomato base, roma tomatoes, fresh basil, sea salt, mozzarella, extra virgin oil **V** 18
- Potato** white sauce base of cream cheese w soft herbs, thinly sliced potatoes, fresh rosemary, lemon zest, caramelised onions, mozzarella **V** 23
- Pumpkin** roasted zucchini, sweet & sour onions, gorgonzola on a pine nut olive oil base **V** 24
- Smoked Salmon** cream cheese base soft herbs, caramelised onions, candied walnuts, fresh lemon **V, N** 29
- Gamberi** tomato base, marinated garlic prawns tomatoes, chilli, salt, mozzarella, lemon **CS** 29
- Pepperoni** tomato base, fresh roma tomatoes, capsicum, onion, buffalo mozzarella 23
- Hawaiian** tomato base, pineapple, smoked ham, mozzarella, oregano 22
- Lamb** tomato base, slow roasted lamb, feta, Sicilian olives, capsicum, rocket, potato, onion, tzatziki, garlic, chilli 28
- Supreme** tomato base, ground wagyu beef, caramelised onion, roma tomatoes, fresh chilli, olives, sea salt, mushrooms, mozzarella 27
- Prosciutto** tomato base, fresh roma tomatoes, aged prosciutto, shaved parmesan, sea salt, mozzarella, wild rocket 28



PASTA

Please choose from our pasta: Linguine, Fusilli or Penne

- Arrabiata** sautéed onion, black garlic, confit chilli, marinated olives, slow roasted tomato sugo **V** 22
- Chicken & Mushroom** chicken breast, black garlic, cream & mushrooms 24
- Wagyu Beef Bolognese** tomato sugo, smoked provolone, mozzarella, fresh basil 25
- 8 Hour Slow Cooked Lamb Ragù** summer peas, marinated feta, baby spinach, parmesan 27
- Yamba Prawns** tomato sugo, confit chilli, black garlic, chives, lemon zest, cream, olive oil **CS** 29
- Marinara** tomato sugo, prawns, calamari, snapper, chilli, fresh herbs **CS** 30

CATCH OF THE DAY

- Fish & Chips** lightly battered snapper fillet, homemade tartare sauce, fries, salad **CS** 24
- Tasmanian Salmon** granola baked pumpkin, marinated feta, summer peas, shaved beetroot **CS, CN** 30
- Pink Lady Snapper 180g** fillet pan seared, chilli mayo, fennel salad **CS** 34
- King Neptune Platter** BBQ king prawns, Sydney rock oysters, grilled snapper fillet, salt & pepper calamari, grilled halloumi, fries, Greek salad **CS** 65

SHARE PLATTERS

- 1Kg of Twice Cooked Crispy Chicken Mid Wings** spicy hot sauce or honey soy BBQ basting 30
- Junee Free Range Lamb Shoulder** slow cooked, then wood baked w fresh oregano, lemon, marinated feta, pomegranate, sea salt **GF** 75
- Skewer Plate** four lamb, four chicken, pita bread, tzatziki 70

ALL SHARED ITEMS ARE AVAILABLE ALL DAY & EVERY DAY

OUR SIDES

CHOOSE 3 SIDES FOR \$25

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|---------------------------------------|----|----------------------------|-----|
| Fries | 8 | Side Mushroom Sauce | 3.9 |
| Seasonal Greens | 11 | Side Gravy | 3.9 |
| Creamy Mash Potato | 8 | Side Pepper Sauce | 3.9 |
| Sweet Potato Wedges | 12 | Side Slaw | 5 |
| Roasted Granola Pumpkin | 9 | | |
| Roasted New Potatoes | 8 | | |
| Salad; Greek, garden or rocket | 9 | | |

PADDOCK TO PLATE

- Grilled Chicken & Mushroom** in a garlic creamy mushroom sauce, fries or mash **GF** 28
- Chicken Schnitzel** crumbed fillet, mushroom sauce, garden salad, fries 27
- BBQ Skewer Plate** marinated Junee lamb, chicken breast, Greek salad, tzatziki, fries, pita bread 29
- BBQ Pork Ribs Half Rack** slow cooked in our homemade BBQ basting, slaw, fries 28
- 300g Riverine Scotch Fillet** twice cooked chat potatoes, wood fired granola, salsa verde, maple mustard **GF, CN** 37
- 300g Grasslands New York Sirloin** grilled to your liking, dijon mustard, maple roasted pumpkin, pepper jus **GF** 35
- Baked Cauliflower & Pumpkin Salad** w roasted cracked wheat, soft herbs, granola, marinated feta, fresh pomegranate wild rocket, citrus dressing **V, CN** 19
- Neptunes Stirfry** choose from chicken, prawns or lamb, capsicum, onion, bean shoots, carrot, oyster soy sauce, basmati rice 26
- Beef Nasi Goreng** fried egg, basmati rice, shallots, roasted peanuts, confit chilli, coriander, sweet soy, fresh lemon **GF, CN** 25
- Mezze Plate** lamb skewer, chicken schnitzel, halloumi, salt & pepper calamari, Greek salad, fries, tzatziki, pita bread **CS** 45

KIDS MENU

- Chicken Schnitzel & Fries** 10
- Classic Cheeseburger & Fries** 12
- Fish & Chips w Tartare Sauce** 12
- Penne Bolognese with Shaved Parmesan** 12

Neptunes
YOUR HOME

Café Neptune neptunes.brightonlesands

Our Promise

We only use fresh ingredients sourced directly from our growers. All our Seafood & Meat is sourced from locals providers and suppliers.

Have you seen our private function space? Ask our Manager for more details.

DESSERT

Pistachio Tiramisu creamed mascarpone, vanilla sugar, edible gold, coffee reduction & biscuit soil	14
Vanilla Bean Panacotta white chocolate mousse, passionfruit curd, edible flowers, seasonal berries, blood orange sorbet	14
Nutella Wood Fired Pizza creamed honey ricotta, caramelised banana, toasted hazelnuts, shaved milk chocolate	15
Wood Fired Apple Roasted Doughnut w creamed vanilla bean puree, salted caramel hot sauce, vanilla bean ice cream	15
Death by Chocolate layers of cocoa chocolate, vanilla bean ice cream, seasonal berries	14
Neptunes Classic Crepes lemon sugar, orange segments, vanilla bean ice cream, edible flowers	13
Neptunes Classic Crepes nutella, salted caramel hot sauce, pistachio praline & ferrero rocher	13
Sticky Date Pudding banoffee puree, caramelised banana, salted caramel ice cream	14
Selection Of Gelato - (2 Scoops)	14
Affogato cold pressed coffee reduction, vanilla bean ice cream, frangelico, calibre chocolate buttons	14

HOUSE ROASTED COFFEE

Espresso, Ristretto, Macchiato	4
Cappuccino, Latte, Flat white, Piccolo, Long Black	4
Hot chocolate, Mocha	5
Chai, Matcha or Turmeric latte	5.5
Dairy alternatives - bonsoy, almond or lactose free	
Syrups - Caramel, Vanilla or Hazelnut	
Pot of loose leaf tea by Tea Drop	4.5
Choice of: English breakfast, Earl grey, Chamomile, Peppermint, Malabar Chai Tea, Fruits of Eden, Green tea and honeydew	

COLD DRINKS

Coffee Frappé - The Greek way coffee, ice, your choice of milk / sugar	7
Iced Latte - Double shot of coffee, ice, milk w your choice of hazelnut, caramel or vanilla syrup	7
Iced Long Black - Double shot of coffee poured over ice, water	5.5
Traditional Iced Coffee - Shot of coffee, vanilla ice cream, milk, vanilla syrup, cream	7.5
Iced chocolate - Belgian chocolate syrup w vanilla ice cream, milk, cream	7
Affogato - Double shot of coffee, vanilla ice cream, a shot of hazelnut syrup	7

JUICES

Freshly squeezed juice	8
Choice of 4: orange, apple, beetroot, ginger, carrot, celery, cucumber, kale, pineapple, watermelon, lime, lemon, mint	

East Coast Juice

Orange/ Apple/ Pineapple	
Mango/ Cranberry	

MOCKTAILS

Lychee Blossom	9
Lychee, rose syrup, lemon juice, soda water, lemonade	

Peachy Mango	9
Mango, peach, banana & orange blended ice	

Passionfruit Delight	9
Passionfruit puree, pineapple juice, lemon juice	

Strawberry Sunrise	9
Strawberry, lemon juice, vanilla syrup, vanilla ice cream, soda water	

Neptunes Traditional Lemonade	8
Fresh lemon juice, mint leaves, iced water, sugar syrup	

Lemon Mint	9
Fresh lemonade, mint, ice	

Watermelon Crush	9
Fresh watermelon, syrup, ice	

SMOOTHIES

Classic smoothie, yoghurt, milk, your choice of fruit:	
Banana, mango, mixed berries	
Açai, banana smoothie	
Neptunes green smoothie apple, avocado, banana, almond milk, chia seeds, ice	
Add whey protein to your smoothie	

MILKSHAKES

Choice of chocolate, nutella, caramel, vanilla or strawberry whipped cream	
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Fruit frappe	7
Seasonal Fruits, grenadine, apple juice, ice	

House made Iced tea	6
Traditional lemon or peach	

SPARKLING WINES & CHAMPAGNE

Glass / Bottle

Aurelia Prosecco, South East Australia	10 / 43
Pear and citrus blossom. The palate is fruity and floral with refreshing acidity	

Taltarni Cuvee Rose, South Australia	12 / 55
A pale salmon colour, this sparkling has aroma notes of bread crust and nuts with hints of rose water	

Piper Heidsieck NV Brut, Reims FRANCE	90
Almonds and fresh hazelnut! It is lively, subtle and light, leaving a deliciously incisive sensation of smoothness, marked by fresh pear, apple and a hint of citrus fruits.	

WHITES

Wild Oats Chardonnay, Mudgee NSW	9 / 39
Ripe peach, orange blossom and nougat balanced with crisp, white nectarine, honeydew melon, tangerine and subtle French oak	

The Lane Block, 1A Chardonnay, Adelaide Hills SA	46
Ripe peach, orange blossom and nougat balanced with crisp, white nectarine, honeydew melon, and subtle French oak	

Lost Turtle Sauvignon Blanc, Marlborough NZ	10 / 44
Youthful, exhibiting vibrant tropical fruit flavours, finely balanced with a crisp lingering finish	

Copia Sauvignon Blanc Semillon, Pemberton WA	8 / 38
Vibrant and juicy, this is pale in colour yet full in flavour, displaying fresh herbal notes, citrus fruits and gentle refreshing acidity	

Tempus Two Silver Series Pinot Gris, Pokolbin NSW	10 / 46
A refreshing wine with natural acidity, citrus flavours and long satisfying finish	

Rolling Pinot Grigio, Orange NSW	9 / 39
Bright, crisp green apple and ripe pear	

Pikes Riesling, Clare Valley, SA	11 / 43
Suggestions of lime, lemon and fresh cut apple. Fresh, bright and delicate	

Fiore Moscato, Mudgee NSW	8 / 38
Typical lightly sparkling, refreshingly spritzzy with lifted exotic aromas of rose, spicy pear and lychee	
<i>Pink or White</i>	

DESSERT WINE

Craigmoor Botrytis, Mudgee NSW	8 / 38
Sauvignon blanc and semillon grapes a distinctively lighter style of sweet white, bright sweet citrus flavours balanced	

REDS

Tempus Two Silver Series Merlot, Pokolbin NSW	9 / 44
A round plum merlot with red berry, bramble fruit and a rich full palate balanced with french oak characters	

Pikes Luccio Sangiovese, Clare Valley, SA	9 / 44
The ideal companion for grilled veal, pork or lamb and is fantastic with your favourite pizza or pasta dish too-anything 'Italianesque'	

Stonefish Cabernet Sauvignon, Margaret River WA	9 / 38
Vibrant aromas of red fruit and cassis with notes of dark chocolate and spice	

Hancock Shiraz Grenache, McLaren Vale SA	10 / 48
Ripe dark plum, pepper and spice of shiraz with the rose petal perfume lift and red cherry taste of Grenache	

Four In Hand Shiraz, Barossa, SA	11 / 52
Supple oak influence, Barossa dark fruits and black chocolate characters. Generous weight with soft, fine tannins and lovely length of flavour	

Pocketwatch Pinor Noir, Central Ranges, NSW	9 / 39
Bright red cherry and raspberry fruits, gentle earthy forest floor complexity with the lightest touch of oak	

ROSE

Rymill Yearling Rose, Coonawarra SA	9 / 39
Raspberries and pears lift from the glass, with hints of strawberries and cream and ripe nectarine	

BEERS

James Boag's light	TAS, AUS	7
James Squire one fifty lashes pale ale	NSW, AUS	9
Heineken	Netherlands	8
Peroni	Italy	9
Corona	Mexico	9
Asahi	Japan	9

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