

BREAKFAST (TILL 3PM)

TOASTIE Smoked ham, tomato, melted cheddar cheese. Served on your choice of toast – sourdough, or Croissant +1
SOURDOUGH TOAST Toasted sourdough with butter and your choice of strawberry jam, peanut butter, or vegemite.
8 SISTERS CHOICE GRANOLA House made toasted granola with natural yoghurt, chia seeds, berry fruit compote & fresh seasonal fruits
EGGS YOUR WAY 2 Free range eggs: poached, scrambled or fried on sourdough toast. +bacon 6 +mushroom 4 +halloumi 6
EGGS ON ROSTI 2 Free range eggs: poached, scrambled or fried on house made rosti with side of relish +bacon 6
BREAKFAST BURGER Bacon, caramelised onion, melted cheddar, hash brown,

soft fried egg, relish all on a toasted brioche bun. +add chips 5

RED CHILLI SCRAMBLED EGGS Free range scrambled eggs with fresh red chili, spanish onion, sauteed garlic on sourdough bread. Garnished with pea shoots, siracha and freshly grated parmesan. toasted croissant +1, + Chorizo 6

VEGIE BREAKFAST Roasted tomato, mushrooms, baby spinach, hash brown, baked beans, avocado, beet root hummus served with toasted sourdough bread

14

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BBQ PULLED PORK BENEDICT 15

12 hours Slow-cooked smokey bbq pork shoulder with spinach, two poached eggs, hollandaise sauce, fried shallots topped with shredded green apple on two pieces of toasted sourdough and accompanied by a beet root puree

SMOKED SALMON BENEDICT Homemade potato rosti, smoked salmon with spinach, radish and two poached eggs. Drizzled with hollandaise sauce and accompanied by a beet root puree

EGGS BENEDICT

Two poached eggs on a toasted croissant or rosti accompanied by a beet root puree and hollandaise. Topped with fresh shredded green apple and snow peas shoots with your choice of: Bacon or ham +mushrooms 4 | + spinach 4

SMASHED AVOCADO (V)

Crushed avocado topped with feta cheese, cherry tomato, house made dukkha, shredded green apple and radish. Drizzled with a balsamic glaze. All served on toasted sourdough bread. With a slice of lemon in the side. add Poached Egg +3

FRITTERS STACK

Zucchini, carrot and corn fritters with relish, beet root hummus, spinach, smashed, and a poached egg. Garnished with freshly grated parmesan and house nutty dukkha.

BIG BREAKFAST

A classic dish of bacon, chorizo, mushrooms, roasted tomatoes, sautéed spinach, poached eggs with a side of hollandaise sauce on sourdough toast. + Avocado 4 | + Potato Hash 3 | + Smoked Salmon 6 8 SISTERS SPECIAL BREAKFAST (V)

Deliciously toasted croissant topped with halloumi cheese, cherry tomatoes, fresh avocado, radish, rocket salad, feta cheese with two poached eggs and home-made nutty dukkha.

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BREAFAST SPECIAL CILBIR

A Turkish inspired dish with a garlic and herbed yoghurt base. With two poached eggs drizzled in a home-made spiced butter oil. Garnished with parsley and sesame seeds. Finished beside a piece of toasted sourdough.

SWEET TOOTH

28

26

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Golden waffles or hot cakes smothered with mixed berry coulis, mix fruits, maple syrup, vanilla ice cream and fairy floss. Add Maple Bacon +6

BREAKFAST SIDES

GLUTEN FREE TOAST +2 Extra egg | extra toast | hash brown |tomato| spinach| tomato relish Mushroom | | baked beans | feta | avocado| hollandaise sauce Bacon | chorizo |smoked salmon| halloumi | zucchini fritter

LUNCH SPECIAL

from 12pm-2:45pm (From Monday to Friday)

2 Pork Sliders with chips and aioli 2 Chicken Taco with chips

26

26

EXPRESS LUNCH SET SERVED WITH BASAMATI RICE & SALAD (please ask our friendly staff for weekly special set) VEG

CHICHEN | BEEF SEAFOOD

DINING MENU

9

22

15

16

20

23

26

SMALL BITES ENTRÉE

DDEANUM CHICKEN
PREMIUM CHICKEN
WINGETTES AND DRUMETTES, 5 pcs coated in our home made signature season & flavour of your choice; (BBQ Chipotle, BBQ ses garlic Szechuan, Buffalo, & Cajun spices)
GARLIC & HERB BREAD
CHEESY GARLIC BREAD
BOWL OF CHIPS WITH AIOLI
SWEET POTATO CHIPS with chipotle mayo
BEER BATTERED ONION RINGS with chipotle mayo
RED CHILLI CALAMARI Chilli and gartic pan-fried calamari with Aioli and lemon.

20 GARLIC PRAWN 6pcs tail on pan fried prawn, creamy garlic, parsley, salad bed & lemon 15 PRAWN CUTLET Panko Prawn cutlets with tartar sauce & lemon 15 MINI PORK SLIDERS 2 sliders with slaw and bbg sauce 9

CHICKEN TACO Fried Chicken, slaw, corn salsa, guacamole and chipotle mayo KATHMANDU STYLE MOMO Choice of options: Chicken or Veg 4pcs MoMo

with peanut dipping sauce

8 SISTER'S CHOICE

BURGER in toasted brioche bun with Chips (sweet potato chips +2 onion Ring +2)

TEXAS BURGER Home-made Beef patty, bacon, cheese, lettuce,

tomato, onion and 8 sister's special burger sauce SPICY TEXAS BURGER House made spicy dusted beef patty, bacon, cheese, lettuce, tomato, pickles, onion, BBQ chipotle and home spicy sauce

DOUBLE BACON BURGER Home-made double patties, double bacon, double cheese, lettuce, tomato, caramelised onion and pickles with mustard and 8 sister's special burger sauce

SOUTHERN FRIED CHICKEN BURGER 25 Fried Chicken, slaw, cheese and lettuce with smokey bbq & aioli PERI PERI CHICKEN BURGER Peri peri fried Chicken, cheese, lettuce, tomato,

onion, jalapenos, spicy mayo SPICY CHICKEN BURGER Southern fried spicy dusted chicken, lettuce, tomato, onion, bbg Chipotle and sisters choice special spicy sauce

KOREAN FRIED CHICKEN BURGER Fried chicken, cheese, lettuce, slaw, pineapple. gochujang mayo and aioli SPECIAL CHICKEN BURGER

onion and tomato with bbg sauce and aioli PULL PORKED BURGER Slow cooked BBQ pulled pork, coleslaw, pickles and mustard

Fried Chicken, Bacon, lettuce, cheese, caramelised

HALLOUMI BURGER Grilled halloumi, lettuce, tomato, red onion, avocado, relish & balsamic glaze

ADD | EXTRAS! + Tomato, Pineapple, jalapeños, pickles or cheddar cheese, tomato sauce - \$1 add sauce - aioli, spicy mayoor bbg sauce + 2 Gravy +3

PARMAS

NAKED CHICKEN (SCHNITZEL) Hand Crumbed Panko Chicken Breast served with Chips and Salad with a side of Gravy and Lemon	27
CLASSIC PARMA Panko chicken topped with napoli, ham, mozzarella cheese served chips and salad Add gravy +3	29
HOUSE HOT & SPICY PARMA Panko chicken topped with house made hot buffalo sauce, roasted red capsicum, jalapenos, mozzarella cheese with chips and salad. Add gravy +3	32
SLOW COOKED	
PULLED PORK PARMA Panko chicken topped with bbq pulled pork, smokey bbq sauce, red capsicum, pineapple and mozzarella cheese serve with chips and salad. Add gravy +3	34
TEXAS PARMA Panko chicken topped with napoli, chorizo,	35



ham, bacon, cheese and bbq sauce with chips and salad



GRILLED & SEAFOOD

Scotch fillet top with creamy garlic prawn,

SURF & TURF

lemonate potato, seasonal veg, gravy	
GRILLED LAMB CUTLETS With 3 pcs grilled cutlets, lemonate potato, seasonal veg, and tzatziki.	39
SCOTCH FILLET Approx.300g of grass-fed scotch fillet, chips, side of salad and gravy	39
SLOW COOKED	
AMERICAN PORK RIBS	
HALF RACK34 /FULL RACK 55 with chips and Salad (choice of sauce: smokey bbg or bbg chipotle)	
PAN SEARED BARRAMUNDI Approx. 200g skin on barramundi, lemonate potato, seasonal veg, lemon and hollandaise sauce	32
ATLANTIC SKIN ON SALMON Approx: 200g pan-seared atlantic skin on salmon filiet, lemonate potato, seasonal veg, lemon and hollandaise sauce	32
FISH & CHIPS	26

Beer Battered flathead with chips, salad, tartar

Semolina and lemon pepper dusted calamari

with half rack of slow cooked bbg pork ribs,

onion rings, 5pcs cajun dusted chicken wings,

Beer battered flathead fish, prawn cutlet, lemon pepper,

calamari, served with chips, salad, tartar sauce and lemon

SALT & PEPPER SQUID

FISHERMAN'S BASKET

BENDIGO COMBO

chips, slaw, chipotle mayo

strips with chips, salad, aioli and lemon

sauce and lemon

48

29

38

58

KIDS CARBONARA Bacon, creamy garlic sauce and parmesan cheese

SALAD

MANGO AVOCADO SALAD CHICKEN 27 | PRAWN 30 Mixed green, carrot, onion, cucumber, cherry tomato, dice mango, avocado, cajun spices and sweet mango chilli lime dressing CAJUN CHICKEN & CHEESE SALAD

Grilled cajun spiced chicken breast, mixed lettuce, halloumi, feta cheese, cherry tomatoes, cucumber, avocado, house made lemon dressing and topped with balsamic dressing CALAMARI SALAD Rocket salad, carrot, onion, cucumber, cherry tomato, 28

29

24

30

27

semolina and lemon pepper dusted calamari strips CAESAR SALAD Lettuce, bacon, croutons, anchovies, soft egg, caesar dressing & freshly grated Parmesan. + grilled chicken | +smoked salmon +6

avocado, fresh lemon, sweet chilli, lime dressing,

WARM BEEF SALAD Rocket salad, carrot, onion, cucumber, cherry tomato, bean sprouts, cashews, sweet chilli and house lemon dressing. Topped with grilled beef strips +feta 4| + avocado 4 HALLOUMI CHEESE SALAD

Grilled halloumi, rocket, carrot, onion, cucumber, cherry tomato, sliced radish, walnut, parmesan, lime dressing & balsamic glazes + Smoked Salmon 6 | +grilled chicken 6 | + Avocado 4 | +Feta 4





KIDS' MEAL	
NUGGETS AND CHIPS Chicken nuggets & chips with tomato sauce	12
KIDS FISH AND CHIPS 2pcs beer battered flathead fish, chips, tomato sauce & lemon	17
KIDS CHEESE BURGER Beef patty, cheddar cheese, tomato sauce in toasted brioche and chips	16
KIDS CHICKEN BURGER Fried Chicken, cheddar cheese, tomato sauce in toasted brioche and chips	16
KIDS SPAG BOLOGNESE Spaghetti with beef meat sauce	16

PASTA

(GLUTEN FREE PASTA 14)

Add: chicken +4, Seafood +6 and vegetable +3 SEAFOOD FETTUCCINE 32 Pan seared prawns, mussels, and calamari with medley tomatoes, garlic, parmesan cheese, parsley in a white wine and olive oil SPAG BOLOGNESE 26 House made rich ground beef meat sauce, parsley and parmesan 26 SPAGHETTI CARBONARA

Bacon, pepper, creamy garlic sauce, parmesan cheese and parsley PENNE CHICKEN Chicken, mushroom, creamy garlic sauce,

parmesan and parsley FETTUCCINE BACON Bacon, mushroom, peas, creamy garlic sauce, parmesan and parsley FETTUCCINE SALMON

29 Smoked salmon, olive, spring onion, cherry tomatoes, creamy garlic sauce and parsley 27 PENNE AMATRICIANA Bacon, chilli, red pepper, onion, olive, parsley & home-made napoli sauce. 22.50 SPAGHETTI NAPOLI

Napoli sauce with butter, parmesan & parsley. PENNE VEG Sautéed mix vegetables in a napoli sauce, parmesan and parsley

24.50

DESSERT

CHOCOLATE LAVA CAKE Served with vanilla ice-cream and fresh strawberry	15
STICKY DATE PUDDING Serve with butter scotch and vanilla ice-cream,	15
APPLE CRUMBLE Served with ice-cream.	13
TIRAMISU Home-made Tiramisu	14
HOME MADE MANGO PISTACHIO	14
CREME BRÛLÉE With pistachio and mixed berry coulis	14
GULAB JAMUN with vanilla ice cream Sweet confectionary dessert made from milk, coconut and soaked in sugar syrup	13
8 SISTERS DESSERT PLATTER Tiramisu, sticky date pudding, mango ice- cream cube gulab jamun, fairy floss, and vanilla ice-cream	40
LIQUEUR DESSERT	16
BAILEYS AFFOGATO	

ASIAN FOOD MARKET

MOMO DUMPLINGS (KATHMANDU STYLE MOMO) Choice of Options: CHICKEN OR VEG (V & V	/G)
STEAMED MOMO with soy and peanut dipping sauce	19
SOUP MOMO 10pcs steamed MoMo in house secret soup	25
CHILLY MOMO 10pcs deep fried MoMo tossed in fresh chilli, soy, tomato, onion & capsicum	26
CHOWMEIN (NOODLES)	

CHOWMEIN (NOODLES) Choice of options VEG 26 | CHICKEN 28 | BEEF 29 | PRAWN 31 STIR FRY NOODLES Egg noodles stir fried with bok choy, cabbage, onion, carrot, soy, cyster sauce, ginger, garlic, bean sprouts and sesame seeds. NOODLES SOUP Egg noodles with bok choy, cabbage, carrot, bean sprouts, onion, coriander & chef made special soup HOME STYLE SPECIAL SEAFOOD LAKSA 36 Aromatic spicy coconut broth with egg-noodles, prawns, mussels, calamari, bok choy, beansprouts, red chilli, coriander & lernon.

A CONTROL OF THE CONT			
FRIED RICE-GF			
CHOICE OF OPTIONS: VEG 23 CHICKEN With mix yeg, bean sprouts, spring onion, say, oyster sauce, dried raisins, house spices	& BEE	F 25	
HOUSE SPECIAL CHICKEN			
BIRYANI BOWL SET -GF Special chicken cooked in house spices, cashew nats, dried raisins, contander, onion, not chilli and serve with steamed rice; raits, cocumber, fresh mint, and fresh temo	ń	29	
SPECIAL RICE			
PRAWN BOWL SET-GF Steamed rice, cajun dusted stir fried prawn in home spices, cucumber, lemon and prawn crackers		32	
ASIAN CALAMARI			
RICE BOWL SET Calamari fried with ginger, garlic, soy, fish sauce, peanuts, red chilli, lime, spring onion, fried shallots and served with steam rice and salad.		31	
RICE Steamed Rice	S 5	L 7	

56 L8

Plain 5 | Garlic 6

Coconut Rice

ROTI

16

FRANGELICO AFFOGATO With fresh expresso coffee & ice cream

With fresh expresso coffee & ice cream

MAINS PLATES

GREEN STIR FRIED -GF with broccoli, bok choy, roasted nuts, garlic, oyster sauce	26
EGGPLANT POTATO MASALA with onion, capsicum, spring onion, tomato, soy, sesame and home spices GF, VG,V	26
GARLIC CHICKEN VEG Chicken cooked in garlic, soy and oyster sauce with spring onion, bok choy and spices.	28
COCONUT& SEASONAL VEG CURR VEG 24 - VG, V CHICKEN 28 BEEF 29 PI SEA FOOD 35. Creamy coconut sauce with seasonal veg.	
CREAMY CASHEW BUTTER CHICKEN -GF Signature dish of thick creamy butter sauce curry with cashew nut, tomatoes, cardamom	29
MANGO CHICKEN CURRY -GF Sweet and tangy mango coconut sauce curry	29
SATAY CHICKEN -GF With mix veg, coconut cream, peanut satay sauce	29
SPICY GREEN CURRY -GF VEG 25-VG,V CHICKEN OR BEEF 29.50 SE Home-made classic green chilli sauce, lime leaves, coconut cream, seasonal greens	EAFOOD 3

SPICY SZECHUAN CHILLI Potato- GF 24 | Chicken 29 GF | Beef 30 GF | Prawn 32 Chef special spicy Szechuan sauce, capsicum,

onion, soy, oyster sauce, ginger, garlic **FIVE SPICES SLOW COOKED BEEF CURRY-GF** 30 Special curry with potato, coconut milk, peanuts, crispy shallot

BEEF VINDALOO -GF 30 Slow cooked beef with potato, spices of cardamom, cloves, fennel and spicy vindaloo sauce GOAT BONE CURRY-GF 29 Kathmandu valley style slow cooked with curry leaf, coriander, onion, tomato, ginger, garlic and spices

COCONUT BARRAMUNDI -GF 30 Barramundi fish cooked in coconut cream, tomato dice, lime leaves, curry leaf, home spices, ginger and garlic

SPECIAL BARRAMUNDI MASALA Deep fried barramundi tossed on chef made secret

sauce with spring onion and capsicum. -GF

32