



## DRINKS MENU

### SPECIALITY COFFEE

Regular / Mug 4.5 / 5.5

Takeaway Small 4.5 / Medium 5.5 / Large 6.5

### EXTRAS

Lactose-free	Soy	Decaf
Extra shot	Honey	Chocolate
Vanilla	Caramel	Hazelnut
Almond	Oat-milk	Coconut

### HOT DRINKS

#### Hot chocolate by Lindt

(50/50 milk & dark) - 5.5 cup / 6.5 mug

Turmeric latte/ Matcha latte 5.5

Prana chai tea (Pot) 6, Large T/A 7.5

Spiced / Vanilla chai, (Powder) 5.5

### TEA BY TEA-DROP 6

English breakfast	Earl grey
Honey dew green	Peppermint
Lemon-grass & ginger	Turmeric & ginger

### MOCKTAILS

#### Amaretti Sour 14

Lyre's Amaretti, Citrus, Angostura Bitters, wonder foam and Lemonade

#### Passion-fruit and Strawberry Mojito 14

Passion-fruit, Lychee, Lime Juice, Syrup, Soda water

#### Virgin Piña Coladas 14

Pineapple chunks & juice, simple syrup, coconut milk, maraschino cherry

### TOASTED SANDWICH

Please check the display

#### Ham, cheese, tomato 11

#### Chicken, cheese, avocado 14

#### Egg & Bacon roll 15

Cheese, tomato relish and bbq sauce

#### Ham & cheese croissant 13

### FRESHLY SQUEEZED JUICE

Orange 10

Apple 10

Green (celery, ginger, cucumber, apple) 11

### SMOOTHIES

#### Super Dragon Purple 11

Acai, mango, mixed berries, banana, chia seeds, coconut water

#### Tropical mango magic 11

Mango, banana, pineapple juice, greek yogurt and passion-fruit

#### Banana & almond 11

Banana, honey, almond butter, almond milk

*A scoop of protein / Malt / Chai Powder 1*

### MILKSHAKES 8

Chocolate	Strawberry	Banana
Salted Caramel	Caramel	Vanilla

Espresso

*Thickshake+ 1 OR Scoop of protein / Malt +1*

#### Cookies and Cream 9

### HOUSE SOFT DRINKS

Coke / Coke no sugar 5	Fanta 5
Sprite 5	Lemon lime and bitters 6
Raspberry lemonade 5	

### COLD DRINKS

Bottled water 4	Sparkling water (500ml) 6
Iced chocolate / coffee 7.5	Iced Mocha/Matcha 7.5
Coconut water 7	Ice tea (lemon/peach) 6.5
Red bull / V 5.5	Monster 6
Ice Latte 5.5	Ice long black 5.5

### HOUSE JUICE 6

Cloudy apple juice	Cranberry	Mango
Orange	Pineapple	

### SIMPLE JUICE BOTTLE 7

Dark heart (beetroot)      Glow bright (carrot)

Pineapple bliss (apple & lime)

15% surcharge on public holidays. No alteration to the menu, splitting bills or groups larger than 10 pax on public holidays or weekends.



## BREAKFAST MENU (SERVING TILL 3PM)

### BREADS AND PRESERVES 9.5

Organic sourdough, multi-grain, fruit toast, served with butter and selection of jams spreads

gluten free bread available

### FREE RANGE EGGS ON TOAST 13.5

Poached, fried or scrambled eggs

### GRANOLA AND PASSION FRUIT PANNA COTTA (VG) 22.5

Home made muesli, accompanied by creamy vanilla yogurt, fresh seasonal fruits, coulis of acai berries, and a sprinkle of coconut and walnut crumble

### BUTTERMILK HOTCAKES (VG) 23.9

Zesty lemon curd paired with assorted berries, creamy whipped cream cheese, a sprinkle of walnut crumble, and fragrant lemon balm

### CHILLI SCRAMBLED 23.5

Spicy chilli jam, savory chorizo, tangy pickled radish, fragrant herbs, crispy fried shallots, all topped with a drizzle of smoked chili oil, served on a flaky croissant

### ZUCCHINI, CORN AND HALLOUMI FRITTERS (VG) 24.9

Beetroot Hummus, tomato & chilli relish, charred broccolini, pickled zucchini, eggs

### MUSHROOM ON TOAST (VG) 24.9

Fermented chilli butter, stracciatella, roasted shallots, fried kale, poached eggs

### TIMES SMASHED AVOCADO (gfo,vgo,vo) 24.9

Persian feta, candied bacon, confit tomato, hazelnut dukkah, rocket poached egg on toasted sourdough

### HASH BROWN BENNY (GF) 24.9

Home made hash browns, pulled pork, spinach, chilli hollandaise

### TRADITIONAL BENEDICT (GF) 24.9

Poached eggs with a choice of Smoked Salmon or Bacon, hollandaise on sourdough

### SPANISH OMELETTE 23.5

Roasted red pepper, onion, tomato, spinach, chorizo, cheddar cheese, chilli oil grilled sourdough

(For vegetarian option, substitute chorizo with mushrooms)

### TIMES BIG BREAKY 29

Two poached eggs with crispy bacon, sausage, sautéed mushrooms, hash brown grilled tomato with toasted sourdough

### SUPER-FOOD SALAD (VG) 24

Wild rice, quinoa, charred cauliflower, pumpkin, corn, edamame, macadamia, beetroot hummus, citrus honey vinaigrette

+Halloumi / Chicken tenderloins 4

+Smoked salmon 6

### SHAKSHUKA (VG) 24.5

Eggs prepared Turkish-style, with vibrant green peppers, feta cheese, paprika, garlic-infused tomatoes, accompanied by creamy whipped yogurt, a sprinkle of sumac, and grilled pita bread

### KIDS MENU (Strictly 12 years and under)

#### KIDS EGG & BACON

One egg on sourdough with bacon

#### KIDS HOTCAKE

Strawberry, ice-cream and maple syrup

#### KIDS SMASHED AVO

One egg on smashed avocado

### ADD ON SIDES

Extra Egg 2.5

Spinach 4

Pork Sausage 4

Halloumi 4

Homemade hash brown 4

Danish feta 3

Bacon 5

Hollandaise Sauce 3

Smoked Salmon 6

Regular Oval hash brown 2pcs 5

Mushroom 4

Avocado 5

Chorizo 5

## ALL DAY MENU SERVING FROM 10 AM

### SMALL PLATES

#### GARLIC & CHEESE BREAD (VG) 13

Melted pizzarella and scamorza, garlic and herb butter, parmesan

#### TRUFFLE AND WILD MUSHROOM ARANCINI (VG) 18

Baby racket and parmesan salad, lemon dressing, balsamic glaze, truffle aioli

#### TIMES'S BRUSCHETTA (VG) 16

Cherry tomato, stracciatella cheese, chives, basil, balsamic glaze on sourdough bread

#### HOT CHICKEN WINGS 19

Crispy fried chicken wings tossed with Times signature spicy buffalo sauce

#### LEMON PEPPER CALAMARI 16

Lightly fried calamari, rocket and parmesan salad and lime aioli

### TIMES FAVORITES

#### THAI GREEN PAPAYA SALAD (VG/GF) 23

Green papaya, cucumber, asian slaw, bean shoots, cos lettuce peanuts, mixed herbs & sesame dressing

+ prawn 6

+ calamari / chicken 4

#### SEAFOOD PLATE 29

Beer battered barramundi fillets, lightly fried lemon pepper calamari, crispy chips, house salad and lime aioli

#### CHICKEN MARSALA (GF) 33

Chicken fillet cooked in creamy red wine marsala sauce, pumpkin and bacon, served with garlic mash and broccolini

#### GRILLED LAMB PLATE 32

Slow cooked lamb shoulder finished over the grill with lemon and herb basting, served with chips, salad, grilled pita bread & tzatziki sauce

#### CHICKEN PARMIGIANA 32

Crumbed chicken breast, ham, napoli sauce, mozzarella cheese served with chips & salad

#### GRILLED CHICKEN SKEWER 32

Marinated chicken thigh fillet on lemon myrtle, garlic & rosemary served with chips, grilled dukkah pita bread & fermented chilli sauce

#### PORK BELLY (GF) 38

Slow cooked pork belly, charred broccolini, creamy mash potatoes apple compote, red wine jus

#### ATLANTIC SALMON (GF) 36

Grilled and glazed with miso, chilli, soy, ginger and sesame, served with broccolini, roasted chat potato, horse radish cream fraise and lemon

#### ANGUS PORTERHOUSE (300 GM) 44

Served with chips or mash and house salad  
(Recommended: Medium- rare)

#### SAUSAGE PLATE (GF) 29

Traditional boerewors sausage coil, Italian pork and fennel sausage, served with creamy mash potato sautéed spinach, caramelized onion and red wine jus

### RIBS AND BURGERS

#### BURGERS

##### SPICY FRIED CHICKEN BURGER 24

Crispy coated chicken fillet, coleslaw, spicy buffalo sauce on brioche bun with chips

##### WAGYU BURGER 29

Mayura wagyu double patty beef burger, toasted brioche bun, lettuce, braised onion, tomato, burger sauce, cheese served with side of chips

##### PULLED PORK BURGER 24

Coleslaw, bbq sauce, aioli on brioche bun, pickle cucumber served with chips

##### STEAK SANDWICH 28

Tender prime angus striploin between char-grilled sourdough with lettuce, fried egg, bacon, tomato, cheese, aioli, braised onion with chips

#### RIBS

Our signature ribs are glazed with signature basting for a flavorful finish. Served with your choice of one side chips or house salad

##### PORK RIBS (Half rack 45 / Full rack 72)

##### BEEF RIBS (Half rack 45 / Full rack 72)

##### RIBS COMBO (Half Pork & beef ribs) 78

#### SAUCE

Garlic & herb butter (gf) 3

Creamy mushroom sauce 5

Times fermented chilli sauce (gf) 4

Garlic aioli (gf) 3

Red wine jus (gf) 5

### PAN & WOK (Gluten free pasta available)

#### SEAFOOD LINGUINE 39

Sautéed tiger prawns, clams, calamari, scallops, deglazed with white wine, confit cherry tomato & garlic, capers, lobster bisque, hint of chilli and extra virgin olive oil

#### LOBSTER & SEAFOOD RISOTTO (GF) 42

Lobster meat, scallops, calamari, and prawns sautéed and deglazed with white wine, complemented by a touch of chilli spinach, lobster bisque, confit garlic, capers, and cherry tomatoes

#### CREAMY CARBONARA 30

Pan fried bacon & mushrooms, spring onion, white wine cream sauce, linguine, parmesan cheese  
+ chicken 4

#### CHICKEN AND MUSHROOM RISOTTO 32

Sautéed mixed wild mushrooms & chicken, garlic, semi-dried tomato, spinach, parmesan, hint of truffle oil

#### PUMPKIN RISOTTO (VG) 29

Pan fried pumpkin, spinach, semi-dried, tomato, feta cheese pine nuts finished with grana padano cheese  
+ chicken 4

#### NASI GORENG 32

Indonesian-style fried rice with pork, chicken, prawn, green vegetables chili, topped with fried egg, coriander, bean sprout and fried shallots

(vegetarian option available)

#### STIR FRIED HOKKIEN NOODLE (VG) 24

Asian inspired wok fried egg noodles, green vegetables, chilli, soy sauce, ginger, coriander, bean sprout, sesame seeds

+ chicken / pork 4

+ prawns(4pcs) 6

### SIDES

#### BROCCOLINI (VG) 12

Toasted with lemon & herb dressing, crispy shallots

#### CRISPY TRUFFLE POTATO (VG/GF) 10

Truffle aioli, parmesan cheese

#### FARM SALAD 9

Lettuce, tomato, onion, cucumber, feta cheese, honey mustard dressing

#### CRUNCHY CHIPS 8

#### HOUSE MASH 9

### FOR LITTLE GUESTS

#### CHEESE BURGER 14

Beef patty with tomato sauce and chips

#### CHICKEN NUGGETS 12

With tomato sauce and chips

#### KIDS PASTA 12

Linguine with napoli sauce or with butter and cheese

#### KIDS FISH & CHIPS 12

Please check with wait staff regarding any allergies. Although measures have been taken to avoid any cross-contamination certain items may still contain traces of allergic ingredients.

#### DIETARY NOTES

vg: vegetarian

gf: gluten friendly

### SHARING PLATE

(Serves two people)

#### WINGS, CALAMARI & BEER 62

1/2 kg Crispy fried chicken wings with buffalo sauce

1 X Chips & Aioli

1 serve of Lemon pepper calamari

1 serve of Garlic & cheese bread

2X bottle beer or 2X glass 150 ml House wine

(Substitute with soft drinks)

#### RIBS, BURGER & WINGS 85

1 Single patty wagyu beef burger

400gm ribs (Pork/Beef)

1/2 kg Crispy fried chicken wings with buffalo sauce

1 X Chips & Aioli

1 X House salad

#### TIMES CARNIVORE FEAST 92

Grilled chicken skewer

Crispy skinned pork belly

300g porterhouse steak

120g Boerewors sausage coil

1 X Chips & Aioli

1 X House salad

1 X Choice of a sauce



Let the Good Times Roll

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[timescranbourne@gmail.com](mailto:timescranbourne@gmail.com)