

STARTERS / SIDES

Tapas lemon pepper calamari, prosciutto, house smoked beef brisket , pickled vegetables, grilled haloumi cheese, beetroot dip and fat chips. served with warm flat bread. (serves 2 or more)	47.90
Dips house made beetroot hummus and tzatziki dips served with pickles and warm flat bread. (v)	14.50
Beer battered fat chips with tomato sauce and spicy mayonnaise.	9.90
Potato wedges with sour cream and sweet chilli sauce.	11.50
Warm green vegetables with shaved almond, dukkha and lemon oil. (v) (gf)	13.50
	Add rice +5.50
Halloumi chips herbed crusted halloumi cheese fingers with rocket salad and wasabi mayonnaise. (v)	14.50
Bucket of buffalo wings spicy chicken wings served with ranch dressing	17.50

PASTA / RICE20.90

VEGETARIAN

Mushroom risotto oven roasted mushrooms simmered with white wine, leek, sour cream & garlic in thyme infused arborio. finished with pesto and parmesan. (v) (gf)

Gnocchi pesto homemade fresh gnocchi tossed with pepita pesto, fresh spinach, onion and semi dried tomato. (v)

CHICKEN, MEAT AND SEAFOOD

Nasi goreng stir fried prawn, chicken, bok choy, tofu, bean shoots, spring onion tossed with chef’s nasi sauce and fragrant jasmine rice. served with fried egg and asian shallots.

Spanish risotto chicken, pork chorizo sausage, mussels, fresh fish, diced tomato, spanish onion, green peas, saffron paprika and chilli, tossed in a thyme infused arborio. topped with shaved parmesan cheese. (g)

Chicken fettuccini rosemary marinated chicken, bacon, mushroom and sun-dried tomato tossed in a herbed pink sauce. topped with crispy prosciutto and parmesan.

Gnocchi roast lamb pan fried, homemade fresh gnocchi, pulled roast lamb, caramelised onion, diced tomato, wilted spinach and feta.

Fettuccini carbonara tossed with bacon, mushroom, caramelised onion and garlic cream sauce. topped with crispy prosciutto.

Lasagna baked the Airstream way, layered with fresh pasta sheets, egg and rich bolo-gnaise ragu. topped with parmesan cheese.

Prawn linguini tiger prawns, white wine, garlic, olive oil, chili, house preserved lemon and brioche gremolata.25.90

LIGHT MEALS

VEGETARIAN

Mexican wrap with black bean and corn salsa, spiced roast potato, avocado, sour cream, spanish onion, coriander and tomato jalapeno sauce. served with a side of jasmine rice. (v)16.80

Greek chopped salad lettuce, cucumber, tomato, spanish onion, black olives and feta. tossed in an olive oil and lemon juice dressing. (v) (gf)16.90

With grilled halloumi+5.90

Poke Salad jasmine rice, pickled cabbage, corn, carrot, edamame, tofu, nori, avocado, spinach, pickled ginger, wasabi mayo and roasted sesame dressing. (v) (gf)17.90

Vegucated Burger – Hemp seed, sweet pea, black bean & sesame vegie patty, pickled cabbage, tomato, lettuce, melted cheese, crispy kale and spicy mayo in a toasted bun. with a side of beer battered chips. (v)20.90

CHICKEN, MEAT AND SEAFOOD

Chicken wrap with southern fried chicken, tomato, cucumber, spanish onion, fresh coriander, cos lettuce and spicy sriracha mayonnaise.17.50

Chicken and prosciutto salad chicken tenderloins, crispy prosciutto, avocado, grilled haloumi, pepita, spanish onion and cherry tomato. tossed with baby spinach and a raspberry vinaigrette. (gf)22.50

Greek chopped salad lettuce, cucumber, tomato, spanish onion, black olives, feta. tossed in an olive oil & lemon juice dressing. (gf)16.90

with chicken skewers+6.90

with lemon pepper calamari+7.90

with pulled lamb+9.90

Lemon pepper crumbed calamari served with a side salad and homemade tartare sauce. (gf)20.90

as main+5.80

side of beer battered chips+4.80

Steak quesadilla lettuce, char grilled steak slices, corn & black bean salsa, coriander and tomato jalapeno sauce, fresh capsicum and mozzarella, toasted in flat bread. served with sour cream and smashed avocado.19.90

Elvis Chicken Burger – southern style crispy chicken, bacon, melted cheese and refreshing slaw topped with spicy mayo in a toasted bun. served with a side of beer battered chips.20.90

Streaming beef burger –100% wagyu beef patty, bacon, caramelised onion, pickle, tomato, melted cheese, cos lettuce, tomato relish and mayonnaise in a toasted bun. served with a side of beer battered chips.20.90

PIZZA

STARTERS

Garlic focaccia bread roasted garlic confit, olive oil and sea salt. served with spicy mayonnaise. (v)13.50

Cheese and garlic focaccia bread roasted garlic confit, olive oil, sea salt and mozzarella. served with spicy mayonnaise. (v)16.50

Bruschetta focaccia bread diced tomato, fresh basil and spanish onion, garlic, shaved parmesan, olive oil and balsamic reduction. (v)17.50

Margherita crushed tomato, fresh basil, fiore di latte and mozzarella. (v)18.90

VEGETARIAN19.90

Wild Mushroom roasted mushrooms, caramelised onion, garlic confit, olive oil, feta cheese and fresh rosemary. (v)

Di Caprio spinach, beetroot hummus, pumpkin, pepita, mozzarella and basil pesto. topped with fresh mint leaves. (v)

Most items can be made vegan. Check with your waiter.

CHICKEN, MEAT & SEAFOOD19.90

The Hangover II southern fried chicken, corn, crispy kale, coriander, crushed tomato and mozzarella and ranch sauce.

Airstream Deluxe leg ham, hot sopressa, mushrooms, olives, roasted peppers, spanish onion, crushed tomato & mozzarella.

Calabrese hot sopressa, olives, mushrooms, oregano, crushed tomato, mozzarella.

Meateorite house smoked beef brisket, chorizo pork sausage, bacon, roasted peppers, oregano, onion, crushed tomato and mozzarella. topped with BBQ sauce.

Modena San Daniele prosciutto, fresh tomato, fresh basil, spanish onion, crushed tomato, mozzarella & fiore di latte.

Big Kahuna leg ham, pineapple, crushed tomato and mozzarella.

Captain Jack Sparrow pan seared calamari, fresh fish & prawns with caramelised onion, fiore di latte, chilli crushed tomato & rocket.

The Great Spartan pulled lamb, olives, pesto, fresh tomato, feta, pepita, crushed tomato and mozzarella.

Gluten free base available on request +3.90

MAINS

Souvlaki your choice of pulled roast lamb **OR** chicken tender pieces served open on homemade pita bread, tzatziki, fat chips and greek salad.24.90

mixed+3.50

Southern fried chicken spiced chicken pieces served with potato wedges, refreshing slaw and ranch dressing.24.90

Airstream Chicken Parmigiana tender panko crumbed breast, mozzarella cheese and napoli sauce. served with beer battered chips and side salad.23.90

with leg ham+1.50

Fish and chips beer battered fresh market fish fillets with a side of refreshing slaw, a basket of beer battered chips and homemade tartare. grilled by request.23.90

Crispy skin salmon cooked medium, served on mustard mash, charred green vegetables, sliced almonds and lemon sauce.28.90

Porterhouse steak 300gms grass fed victorian beef char grilled to your liking, served with mushroom sauce, fat chips and salad.28.90

Reef with your beef prawns in garlic cream sauce.+9.90

USA style Beef Brisket house smoked and slow cooked for 12 hours. served with sticky BBQ sauce, creamy mustard mash and a side of refreshing slaw.26.90

Dietary note: (v) vegetarian (gf) Gluten free

Most Vegetarian items can be made Vegan. Check with your waiter.

At Airstream Café we are passionate about the quality of food that we produce. We are proud to support Australian industries and use fresh local, premium ingredients wherever possible. We roast all our meats, prepare all sauces / condiments and hand make our gnocchi in house.

Items may contain traces of nuts, flour, egg, nuts dairy or soy.

Please refer to our internal allergy ingredients list if you have any concerns.

Unfortunately, we may not be able to accommodate modifications during busy time

Live More Airstream



TAKE AWAY

Our chef's at Airstream Café make all meals to order. All menu items can be made to take away. Pick up only.

Airstream Café Covid Policy

The health and safety of our staff and patrons during this time is of paramount importance. Airstream has undertaken a deep clean of all surfaces and implemented additional hygiene measures. Additional hand sanitizers are strategically placed around the bar for your use. As part of our commitment to maintaining social distance we encourage patrons to maintain a 1.5meter distance that are not seated. All menus are single use paper copies. Table service only. Note that all condiments are removed from tables. Kindly ask your waiter as required.

DESSERT

Select from our cake display displaying served with whipped cream from 9.00

KIDS MENU AVAILABLE

Ask your waiter

Management reserves the right not to split guest bills.
All extra's will be charged accordingly.
No substitutions.
Dress code applies.

www.airstreamcafe.com.au



WINE LIST

SPARKLING

Redbank piccolo 200ml (SA) refreshing fruit characters	bottle
8.50	
Dunes & Greene chardonnay pinot sparkling NV (SA) delicate and refreshing	9.50 /
39.90	
Astoria prosecco (ITA) extra dry floral aromas and stone fruit reflections	9.80 / 41.90
Georg Jensen Hallmark (TAS) elegant minerality with lemon pith	bottle 62.50

WHITE WINE

Not your Grandma's riesling (SA) fresh, floral, citrus and orchard fruits.	9.50 / 39.50
Scotchman's sauvignon blanc (Vic) tropical fruits, green notes and acidic finish	9.90 / 40.90
Twin Island sauvignon blanc (NZ) fruity mid palate with a zingy finish	9.50 / 39.90
Astrolabe sauvignon blanc (NZ) crisp wine gooseberry and lime flavours	10.50 / 42.50
West Cape chardonnay (WA) stone fruits and rockmelon (Hse)	9.50 / 39.90
Langmeil High Road chardonnay (SA) tropical fruits with peach and citrus	9.90 / 41.90
Jack and Jill pinot gris (VIC) nashi pear, grapefruit and spice	9.90 / 41.90
Corte Giara pinot grigio (ITA) dry and fresh	10.50 / 42.50
Grant Burge Moscato frizzante (SA) zesty and refreshing	9.50 / 39.90
Lloyd Brother's rose` (WA) bright and vibrant	9.00 / 39.50

RED WINE

Ferryman pinot noir (VIC) displaying cherry, strawberry fruits, violet and spice	9.50 / 39.90
Squealing Pig pinot noir (NZ) rich with velvet like tannins	9.90 / 41.90
O'Leary Walker cabernet merlot (SA) violets, rich mulberry and spice (Hse)	9.50 / 39.90
Grant Burge hillcot merlot (SA) aromas of black cherries and warm oak	9.90 / 41.90
Dandelion grenache shiraz mataro (SA) opulent palate, intense with berries	9.50 / 40.90
Jim Barry cabernet sauvignon (SA) rich berry fruit & velvet tannins	9.50 / 40.90
Hill cabernet sauvignon shiraz (SA) plum, dark cherry spice	9.50 / 39.90
Santa Cristina sangiovese (ITA) full and supple with a fruity finish	9.50 / 40.90
Cravens Heathcote shiraz (VIC) fruitcake, coffee grinds and cracked pepper	10.50 / 43.50
Tait The Ball Buster shiraz merlot cab sauv (SA) pure, juicy blueberry and cherry flavour	10.60 / 44.50
Pepperjack shiraz (SA) blackberry, plum, pepper and spice characters	10.90 / 46.50

PREMIUM WINES BY THE BOTTLE

Guigal cotes du rhone (FRA) spicy, peppery, hickory aromas	bottle 42.90
Good Catholic Girl shiraz (SA) lovely harmonious blend of fruit and spice	bottle 58.90
Yalumba 'The Signature' cabernet sauvignon (SA) medium bodied fruit flavours	bottle 69.90
Palazzo Della Torre (ITA) exotic spice. black cherry, mocha and cinnamon	bottle 84.90
Perrin Chateaufneuf Du Pape 'Les Sinards' (FRA) intense red & black fruit, sweet spice	bottle 137.90
Penfold's 389 Cabernet Shiraz (SA) balanced fruit and oak	bottle 159.90

DRINKS

BEER ON TAP

Hawkers lager	5.00 / 7.40	Beer of the month	5.80 / 8.20
Coopers pale ale	5.80 / 8.20	Carlton draught	6.20 / 9.20

BOTTLED / CAN

Napoleone cider Apple 330ml or Pear 330ml	8.80
Cascade light, Pure blonde	7.80
Victoria bitter, Crown lager	8.00
Great northern, Mountain goat, Furphy ale, Heineken, Corona, Peroni	8.60
Moretti, Asahi, Hawkens IPA (can), Guinness 440ml (can), Little creatures ,White rabbit dark ale	8.80
Kronenberg 1664 wheat ale, Estrella damm Barcelona (can)	8.90
Atomic project american pale 330ml, Schofferhofer hefeweizen 500ml	12.90

OTHER DRINKS

Pepsi max, Sunkist, Solo, Lemonade	4.90	
Dry ginger, Soda, Tonic	3.90	
Lemon, lime & bitters, Red bull energy drink 250ml	4.90	
Mineral water 375ml / 800ml	4.80 / 8.50	
Voss spring water 800ml	6.50	
Bundaberg Ginger beer	4.90	
San pellegrino - Chinotto, rossa, limonata	4.60	
Kombucha - Strawberry & Cranberry, Apple & Pear, White Peach	5.80	
Iced Tea - Lemon, peach	5.90	
Juice –Orange, apple, pineapple, tomato, cranberry, mango, guava	4.80 / 8.50	
Fresh cold pressed juice –Orange, apple	7.80 / 10.80	
Iced – coffee, chocolate, mocha, chai	6.50	
Milkshake 600ml – chocolate, strawberry, caramel, vanilla, banana, blue heaven	7.50	
As thick +2.50	Add protein boost +2.00	Add malt +1.50
Fruit smoothie – mixed berry, banana, mango	8.50	

HOT DRINKS

Coffee	Cappuccino, latte, long black, long macchiato, espresso, short macchiato	4.00
	Double espresso, mochaccino, mocha latte	4.40
	Mega size	+0.50
Golden turmeric latte		5.00
Chai latte - soy, dairy		4.80
Dirty Chai - soy, dairy		5.80
Chai tea - pot		4.80
Tea pot- Earl grey, English breakfast, green, lemon grass, peppermint, camomile		4.80
Hot chocolate (with marsh mellows)		5.00
White chocolate		5.50
White chocolate mocha		5.80
Coffee flavours - Vanilla, hazelnut, mint, coconut, caramel, raspberry		+1.50
Coffee options - Decaf, soy, almond milk, lactose free		+0.50