



BREAKFAST

M E N U

HOURS:

09.00 AM

11.00 AM

Belgium Waffles

Berries, maple syrup, whipped cream 18

Eggs Benny (GF0)

Poached eggs, baby spinach, bacon rasher, hollandaise sauce, toasted pane di casa 21

Eggs on Toast (GF0)

Toasted pane di casa, fried, scrambled or poached with side tomato relish 12

Bacon Deluxe Burger (GF0)

Bacon, egg, cheese, baby spinach, tomato relish, hash brown, hollandaise, toasted brioche bun 16

Truffle Mushrooms (GF0)(VG0)

Sauteed mushrooms with garlic butter, cream, baby spinach, dukkha, hummus, truffle oil, toasted pane di casa 21

Breakfast Bruschetta (GF0)(VG0)

Tomato, avocado, soft fetta, olive oil, poached eggs, toasted garlic sourdough 20

Big Breakfast (GF0)

Bacon, eggs your way, sauteed garlic mushrooms, spinach, locally made sausage, roasted tomato, hashbrown, toasted pane di casa 26

Kids Breakfast

Eggs and Bacon with Toast 10

Waffle, Berries and Maple Syrup 7

Ham and Cheese Toastie 8

(V) Vegetarian

(VG) Vegan

(GF0) Gluten free option available

(GF) Gluten free

(DF) Dairy free

(VGO) Vegan Option available

Breakfast sides

Poached egg 3

Bacon 5

Mushrooms 4

Roast tomato 4

Grilled chorizo 5

Public holidays surcharge 10% surcharge



LUNCH MENU

HOURS:

11.00 AM
4.00 PM

Start | Share

Soup of the Day (GFO)

Warm bread, butter 12
(see specials board)

Bruschetta (GFO)(VGO)

Toasted pane di casa, tomato,
avocado, soft fetta, basil, balsamic
& olive oil 16

Chalet Tasting Plate for Two

House dips, truffle mushroom
arancini, chorizo sausage, marinated
olives, fetta, warm flat bread 25

Charcuterie Plate for Two

Country terrine, onion jam, duck
parfait with port jelly, cured
saucisson, cornichons, warm baguette
29

Salads

Warm Goat's Cheese Salad (V)(VGO)

Grilled goat's cheese, sourdough
crostini, mixed leaves, asparagus, snow
peas, semi dried tomato, caramelised
onion, walnuts, fresh herbs, honey
vinaigrette 24

- **Vegan option** olive oil & balsamic &
dairy free feta

Thai Green Papaya Salad (GF,DF)

Green papaya, cucumber, long bean,
carrot, mint, cherry tomatoes, roasted
peanut chilli dressing 16

- Grilled Fremantle Octopus add 12
- Exmouth prawns add 12
- Marinated tofu add 8

Sides

Bowl of Chips

With garlic aioli 10

Garlic Bread

Toasted with garlic butter 8

Spring vegetables

Seasonal vegetables, confit garlic,
olive oil, sea salt 8

Warm Flat bread

Olive oil, dukkha 9

Kids | Seniors

Cheeseburger

Cheese, lettuce, tomato sauce with
chips 15

Fish & Chips with salad 15

Spaghetti Bolognese

With garlic bread 13

Chicken Nuggets

Chips & salad 10

Kids Ice Cream & Topping 5

(V) Vegetarian

(VG) Vegan

(GFO) Gluten free option available

(GF) Gluten free

(DF) Dairy free

(VGO) Vegan option available

Public holidays surcharge 10% surcharge

Mains

Slow Cooked Lamb Shoulder (GF)

Middle eastern spice rub, chickpea, lemon preserve & tomato freekeh, roasted zucchini, smoked garlic labneh, fresh herb salad 33

Twice Cooked Pork Belly (GF)

Slow cooked pork belly, crackle, mash potato, baby carrots, apple cider sauce, red wine jus 33

Cone Bay Barramundi (GF)

Steamed barramundi fillet, coconut & turmeric sauce, sweet potato, bok choy, broccolini, Asian salad, chilli, lime 36

Crispy Fried Chicken Nasi Goreng

Fried chicken, fried rice, house sambal, Asian vegetables, fried egg, crispy shallots, Indonesian crackers 26

Thai Red Duck Curry

Slow cooked duck Maryland, roasted pineapple, Asian greens, fragrant coconut red curry sauce, fresh herbs, steamed rice, grilled roti bread 36

Chalet Burger (GF0)

Ground local beef, onions, cheese, beetroot, aioli, tomato relish, lettuce, toasted brioche bun with chips 23

- Add the works bacon & fried egg 6

Roasted Cauliflower (VG)

Roasted with spices, harissa hummus, dukkha, baby carrots, sautéed spring greens, tomato, fennel & lemon preserve 23

Fish & Chips

Beer battered barramundi fillet, chips, house salad & tartare sauce 28

Dessert

Chalet Pavlova

Passionfruit curd, fresh passionfruit, berries, double cream 12

Coconut & Lemongrass Panna Cotta

Mango salsa, coconut cookie 12

Warm Doughnuts

Valrhona dark chocolate, strawberries, Vanilla bean ice cream 12

Public holidays surcharge 10% surcharge

Prices & menus subject to change without notification

CHALET
HEALY
CAFE

DRINKS

MENU

Coffee

Cup | Small 4.50

Mug | Large 5

Flat white
Cappuccino
Latte
Mocha
Hot Chocolate
Long Black
Chai Latte
Espresso
Double Espresso
Short Macchiato
Long Macchiato
Dirty Chai **5 | 5.60**
Vienna (Black/White) **5 | 5.60**
Babyccino **2**

Iced Drinks

Small 7
Large 8.50

Iced Coffee
Iced Chocolate
Iced Mocha
Iced Chai Latte
Iced Latte
Iced Long Black **\$6**
Iced Macchiato **\$6**

Cold Pressed Juice

Strawberry Lemonade 7.70

Strawberries, lemon & apple

Ginger Tonic 7.70

Ginger root, lemon, apple,
cayenne pepper

Tea

Mug for One 4

Pot for Two 6.50

English Breakfast
Earl Grey
Darjeeling Green
Peppermint Herbal
Lemon grass & Ginger (pot only)

Extras 0.60

- Caramel
- Vanilla
- Hazelnut
- Marshmallow
- Honey
- Extra Shot
- Soy Milk
- Almond Milk
- Oat Milk
- Lactose Free

Milkshakes

Kids 4.50
Small 6.50
Large 7.80

Chocolate
Vanilla
Caramel
Strawberry
Spearmint
Banana

Public holidays surcharge 10% surcharge

Prices & menus subject to change without notification



DRINKS

MENU

Local Beers

James Boags Premium Lager, 5% TAS **9**
Pure Blonde Low Carb, 4.6% VIC **9**
Hahn Super Dry Mid, 3.5% NSW **8**
Coopers Premium Light, 2.9% SA **7.50**
Feral Sly Fox Can, 4.5% WA **11**
Little Creatures Rogers Dark Ale, 5.2% WA **9**
Little Creatures Pale Ale, 5.2% WA **9**

Imported Beers

Corona Extra, 4.5% Mexico **9**
Heineken Lager, 5% Holland **9**
Somersby Apple Cider, 4.5% Denmark **9**

House Cocktails

Comming soon!

Cellar List

Please ask for our handpicked cellar

White Wine

Byron & Harold Tandem Sav Blanc WA
Glass 8 | Bottle 35

Merum Curious Nature SSB Pemberton
Glass 9 | Bottle 38

Merum Estate Chardonnay Pemberton
Glass 10 | Bottle 42

Zilzie Rose VIC Clare Valley
Glass 8 | Bottle 35

Red Wine

Byron & Harold Tandem Merlot WA
Glass 8 | Bottle 35

Lake House Shiraz Premium Block
Glass 10 | Bottle 42

Three Elms Flying Wild Cabernet Sav
Glass 9 | Bottle 38

Sparkling Wine

Yellow Glen Piccolo, Pink Or Yellow, 200ml SA
12ea

Zilzie S23 NV Prosecco VIC
Glass 8 | Bottle 35

Public holidays surcharge 10% surcharge

18 years & over to purchase & consume alcohol
on this premises

Prices & menus subject to change without notification