

thePointcafe

Welcome to the Point Cafe Avoca Beach!

Our aim is to provide a diverse menu that is fresh, innovative and delicious.

The Point Cafe proudly supports local businesses. Free range eggs are sourced from The Egg Shed, Erina Heights. Fruit and veg from Fresko Fruit, Kincumber. Award winning sausages from Avoca Beach Butchery and honey from Natural Hive Australia.

If you have any specific dietary requirements please let one of our friendly staff know.

Please understand that menu changes may not be possible during busy periods.

Sit back, relax and enjoy.

 @pointcafe_avoca

 pointcafe.com.au

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 pointcafeavoca@gmail.com

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DRINKS

COFFEE + TEA

**proudly pouring schibello caffè*

	sml	med	lrg
cappuccino / flat white / latte / long black	4	4.5	5.3
piccolo	4		
short black / macchiato	3.5		
mocha / hot chocolate / chai latte	4.5	5	5.8
turmeric latte	4.7	5.2	6
babycino	2.5		
iced latte / iced long black	4.5		
almond / coconut / bon soy	0.5		
syrups: hazelnut / vanilla / caramel	0.5		
extra shot / decaf	0.5		
loose leaf tea (served in pot)	4.5		
english breakfast / earl grey / chamomile peppermint / green / lemon and ginger / chai	5.5		
chai infused	5.5		

DRINKS

FEELING JUICY?

fresh oj	7.8
heart beet —beetroot, carrot, apple, ginger, lemon	8.8
summer buzz —watermelon, pineapple, orange, mint	8.8
green — kale, apple, cucumber, mint, orange, lime	8.8
body cleanse shot — lemon, ginger, apple	5

SHAKES N' SMOOTHIES

milkshakes: your choice of: chocolate / strawberry / vanilla / caramel / salted caramel	7.5
smoothies: your choice of: mango / banana / berry	8.8
power — almond milk, banana, cacao, peanut butter, dates, chia seeds	10.5
green machine — coconut water, banana, avocado, baby spinach, chia seeds, cucumber, kale	10.5

DRINKS

FRAPPÉS

summer cooler —mango, watermelon, pineapple, passionfruit, ice	7.8
point zest —raspberries, cucumber, watermelon, lime, mint, ice	7.8
coffee hit —double espresso, ice cream, milk, ice	7.8

QUENCH YOUR THIRST

antipodes sparkling mineral water—500ml	6.8
coke / coke zero / sprite / lift	5.5
tonic water / soda water / lemon lime and bitters / ginger beer	5.5
bottled juice: apple / orange / pineapple / tomato	5.5
iced chocolate / iced coffee / iced mocha / iced chai	8.8
ice tea: ask for today's flavours	5.8
kombucha: ask for today's flavours	6.2
coconut water	5.5
virgin mary	9.5

*no split bills / 15% surcharge public holidays
BYO \$5.50 corkage per bottle*

ALCOHOL

BEER + CIDER

kosciuszko pale ale	9
stone and wood pacific ale	9
big wave golden ale	8.5
asahi	8.5
corona	8.5
coopers light	7.5
orchard thieves apple cider	8.5

COCKTAILS

summer lovin' —cloudy apple juice, gin, elderflower liqueur, lime	16
jungle bird —dark rum, campari, pineapple juice, sugar syrup, lime	16
passionfruit caprioska —vodka, passionfruit, sugar syrup, lime	16
moscow mule — vodka, lime, ginger beer	16
mimosa — prosecco, orange juice	10.5
aperol spritz —prosecco, aperol, soda water	14
margarita —tequila, cointreau, fresh lime juice	16
bloody mary —vodka, tomato juice, worcestershire, tobasco, pepper	16
espresso martini —espresso, vodka, kahlua	16

ALCOHOL

WINE

	glass	bottle
sparkling		
dunes and green chardonnay pinot noir nv, SA	9.5	
redbank prosecco, VIC	9.5	40
whites		
jim barry riesling, SA	9.5	40
trout valley sauvignon blanc–nelson, NZ	9.5	40
ra nui sauvignon blanc–marlborough, NZ	10	45
tyrrell's semillon sauvignon blanc–hunter valley, NSW	9	39
yalumba 'wild ferment' pinot grigio, WA	10	41
tyrrell's chardonnay–hunter valley, NSW	9	39
tarrawarra estate chardonnay, VIC	9.5	40
rose chaffey bros 'not your grandma's rosé', SA	9.5	40
reds		
moore's creek cabernet sauvignon, NSW	9	39
smith & hooper cabernet merlot, SA	10	41
wirra wirra shiraz, SA	10	41

ALL DAY BREKKIE

house made granola / veg with greek yoghurt, seasonal fruit & honey	16.5
eggs on toast / gfa your choice of fried / poached / boiled / scrambled free range eggs on artisan sourdough	13
vegetarian delight / veg / gfa baby spinach, roasted pumpkin, beetroot, heirloom tomatoes, grilled haloumi topped with one poached egg & dukkah on rye sourdough add falafel (2)	26.5 6
straight to the point / gfa grilled pancetta, haloumi, avocado smash, chilli jam, two poached eggs on artisan sourdough	24.5
roast pumpkin bruschetta / gfa with danish feta, rocket, candied walnuts, bacon, one poached egg & caramelised balsamic on artisan sourdough	22.5
tomato bruschetta / gfa with basil, spanish onion, goats cheese, rocket, bacon & caramelised balsamic on artisan sourdough	22.5
breakfast burger / gfa two rashes of bacon, one fried egg, baby spinach, garlic aioli & caramelised onion on a sesame milk bun add two hash browns	15 5
the points pancake stack / veg pancakes with banana, salted caramel sauce, honeycomb pieces, pistachio soil with your choice of cream / ice cream	22.5

ALL DAY BREKKIE

alan's big breakfast / gfa your choice of poached / scrambled / fried eggs with two strips of rindless bacon, gluten free beef sausage, slow roasted tomato, mushrooms & one hash brown served with artisan sourdough	26.5
eggs benedict / gfa with hollandaise sauce on turkish w/ spinach	18.5
w/ bacon	22.5
w/ smoked salmon	23.5
for the love of hummus / veg / gfa hummus on sourdough topped with garden sprouts, beetroot relish, danish feta, heirloom tomatoes, black sesame & one poached egg	19.5
banana bread toasted with fresh berries & icing sugar	9.5
house made muffins please ask for today's selection	6.5
toast sourdough / turkish / rye sourdough / gluten free / fruit toast condiments: butter / strawberry rhubarb jam / orange marmalade honey / vegemite / peanut butter	6.5
sides: eggs (2) / hash brown (2) / spinach / roast tomato / mushrooms	5
bacon / beef sausage / avocado smash / haloumi / danish feta	5
smoked salmon / chorizo / pancetta / falafel (2)	6
get saucy: hollandaise, beetroot relish, chilli jam, garlic aioli	4

LUNCH FROM 12PM

garlic sourdough / gfa	6.5
popcorn cauliflower / veg tossed in dukkah with smoked paprika aioli	16
dips platter / veg / gfa three house made dips with crispy flat bread, turkish fingers	18.5
goats cheese tart / veg on crispy pastry with caramelised onion & pear topped with baby rocket, caramelised balsamic & candied walnut salad	18.5
haloumi fries / veg deep fried haloumi with chilli jam & lemon wedges	12
classic bruschetta / veg / gfa tomato, spanish onion, basil, goats cheese & caramelised balsamic on artisan sourdough	19.5
shared platter signature lemon pepper squid, grilled barramundi, smoked salmon, assorted dips, pancetta, artisan breads, char grilled vegetables, danish feta & sundried tomatoes	49.5
add grilled prawns	7
the point's signature lemon pepper squid lemon pepper squid with fennel, radish, cucumber, coriander salad with hoisin dipping sauce & chips	24.5
(available as an entree size)	16.5
fish n' chips beer battered flathead fillet, chips & garden salad with fresh lemon & homemade tartare sauce	29.5
seafood tasting plate a skewer of prawns, barramundi & scallops with lemonpepper squid, smoked salmon, flathead, green salad & beer battered chips	42

LUNCH FROM 12PM

teriyaki salmon poke bowl / gfa	28.5
teriyaki grilled salmon with brown rice, soy beans, grated carrot, avocado & bean sprouts	
grilled barramundi / gf	32.5
with warm summer vegetables, dressed with salsa verde	
beef brisket burger	23
15 hour slow cooked beef with smokey bbq sauce, house made slaw on a sesame bun & beer battered chips	
prawn pizza	26.5
prawns, chorizo, baby spinach, danish feta, semi dried tomato & salsa verde	
barramundi tacos	26.5
three soft taco shells with grilled barramundi, lettuce, herb slaw, sweet chilli jam, guacamole, charred corn salsa & chips	
burrito bowl / gf	23.5
traditional mexican dish of black beans, charred corn, capsicum, spanish onion, brown rice, mesclun, mango & chilli lime dressing	
add grilled chicken	6
add marinated beef strips	6
add grilled prawns	7
persian salad / veg	22.5
with chickpeas, sun dried tomato, mesclun, croutons, hummus, feta, pomegranate & citrus dressing	
add grilled chicken	6
add falafel	6
add grilled prawns	7
sides:	
garden salad	12.5
rocket, pear, walnut & parmesan salad	16.5
bowl of beer battered chips	10

KIDS MENU

BREAKFAST

your choice of one poached fried scrambled boiled	8.5
free range egg on sourdough	
add bacon	2.5
pancakes with maple syrup, berries & ice cream	12.5
banana bread	9.5
toast with your choice of vegemite / peanut butter / honey	6

LUNCH FROM 12PM

beer battered fish, chips & salad	12.5
chicken tenders, chips & salad	12.5
beef sausages (2), chips & salad	12.5
macaroni & cheese	12.5

VENUE HIRE

The Point Cafe is the perfect venue for your next event. Ideal for small functions, corporate events, wedding receptions & cocktail functions.

To make a booking call **1300 714 332** or email info@handhcatering.com.au