



Marinated Chicken Focaccia 15.5
Freshly roasted marinated chicken, Swiss cheese, red onion, sliced tomato, roasted capsicum or sundried tomato (depends on what's in season) & baby spinach in a large toasted Turkish bread roll with fresh ground black pepper, spread with whole egg mayo.

Chicken Caesar Wrap 12.5
Roasted Chicken, cos lettuce, egg, & bacon our beautiful light Caesar dressing, wrapped in a over sized thin sheet of mission flat bread with fresh ground pepper.

Large Ham & Cheese Croissant 11.9
A generous portion of free range ham and matured Capel cheddar melted in a beautiful Danish style croissant.

BLT 13.5
A generous portion of grilled free range bacon with lettuce, fresh thick slices of tomato with a hint of balsamic glaze in a buttered in a Ciabatta bun.

Mini Pizza 6.8
House made pizza base topped with a specially mixed tomato sauce, freshly grated cheese, ham & pineapple.

Decadent C's Children's Selection

Children Value Pack -A mini beef pie, a mini ham & cheese quiche, a cup cake of your choosing, 1 Berri 100% fruit juice or kids milk shake, 1 coconut rough, and 1 chocolate marshmallow 14.5

Vegemite, Peanut Paste, Choc-nut Sandwich or Fairy Bread 4.8

Mediterranean Quiche with Salad 14.5
A beautifully light quiche made with a sprinkle of parmesan, cheddar & fetta, local free range eggs vegetables encased in prosciutto and topped with mushroom, sundried tomato & black olive. (g)also available as vegetarian

Assorted Flans with Salad 13.5
Our flans are made using a famous Brioche base which showcases the local produce of eggs, cheeses, milk, cream & fresh seasonal vegetables. Options : Bacon & Tomato, Leek & Asparagus (v), Free Range Chicken & mushroom, Smoked Salmon (Tasmanian) & Fetta

Pumpkin & Fetta Tart with Salad 13.5
An egg free tart filled with sweet roasted pumpkin caramelised red onion, Margaret River Double Brie, fetta and pecan halves with a hint of thyme. Served with a lightly dressed garden salad. (v)

Egg & Bacon Pie with Salad 13.5
A shortcrust pastry case base with matured cheese, bacon and egg filled with a whole egg. Served with a lightly dressed garden salad.

Zucchini Slice with Salad 14.5
A perfect blend of zucchini, bacon, cheese eggs and cream lightly seasoned to make for a gluten free favourite (g)

Trio Salad Meal 12.5
A combination of today's salads served as a meal with our fresh garden salad.

Side Salads vary daily, please check when ordering. (on display in cabinet) 6.2/serve

Pork, Cheese & Apple Sausage Roll with Salad 15.5
A large sausage roll filled minced Pork, lashing of apple and fetta cheese all rolled inside a beautiful crisp puff pastry. Served with apple sauce.

Beef Burger with Salad 17.7
A thick freshly ground Beef steak with vegetables in a large brioche roll with caramelised onions a hint of cheese, served with a house made sweet chutney.

Portobello Mushroom Square with Salad 14.5
A puff pastry square topped with Portobello mushroom stuffed with pan wilted baby spinach, walnuts, sourdough and fetta filling and finished with prosciutto and a few drops of balsamic glaze. A favourite with family & friends.

Steak & Stout Pot Pie with Salad 15.5
Chunks of steak, potato & carrot braised in a Coppers stout & tomato gravy topped with a beautiful puff pastry top. Served with a lightly dressed garden salad.

Silverbeet & Goats Cheese Tart with Salad 13.5
A Cheesy shortcrust pastry base filled with steamed garden fresh silver beet a hint of egg and topped with goats cheese & grape tomatoes. (v)

Gourmet Pizza 14.6
House made pizza base topped with a specially mixed tomato sauce freshly grated cheddar & fetta cheese.

Vegetarian Option - Lightly roasted pumpkin on a bed of baby spinach and topped with a sprinkling of red onion and pine nuts and a hint of sundried tomato, roasted capsicum and black olive.

Meat Option – A scattering of baby spinach, red onion, roasted capsicum, sun dried tomato black olives and topped with a mix of ham and pepperoni.

Arancini with Salad 15.5
Stuffed Rice balls coated with Panko crumbs, filled with roast pumpkin and mozzarella cheese fried in canola oil. Served on a bed of our in-house spicy plum sauce.

Moroccan Lamb Parcels with Salad 17.7
Philo pastry parcel filled with freshly ground lamb meat seasoned with our special blend of Moroccan spices, cheese and vegetables, bake with a sprinkling of poppy seeds and served with yogurt.

SEE THE "CHEFS SPECIALS" BOARD AT COUNTER

Drinks Menu

Tea

English Breakfast	4.0
Earl Grey	4.0
Green Tea	3.2
Peppermint Tea	3.2

Coffee

Espresso	3.4
Piccolo Latte/Short Mac	3.8
Flat White, Latte, Cappuccino	(Dine- in) 4.2
	(Take away) 5.7
Long Mac	4.2
Long Mac Topped Up	4.7
Mocha	6.3
Long Black	3.7
Chai Latte	5.2
Baby chino	2.0
D Cs' Special Hot Chocolate	6.3
Affagato	4.9

Extras

Mug or Large size	1.0
Milk on Side	1.0
Decaf & Soya	0.5
Extra Shot	0.5
Scoop of Ice-cream	1.5

Iced Coffee Milk Shakes

Chocolate, Strawberry, Spearmint, Vanilla or Banana.

Regular	6.8
Kids Size	4.2

Cool Drink Selection

Margaret River still water	3.0
Kid's pop tops	3.0
Sparkling Water 250ml	4.0
Coke	4.2
Ice Teas 325ml	4.2
Margaret River Beverage Company Range	4.2
Juices-Organic Juices, Grassroots Juices	4.2
Appletree 100% Australia	4.2

Product Information

Decadent C's strives to use the best quality ingredients available in all its products. The café menu is designed around the availability of fresh, local, free range & Organic/biodynamic ingredients.

Our flour is made from wheat grown in WA and milled just up the road in Byford. The beautifully balanced rich flavoured cheeses are made in Margaret River, Capel & Oakford. The eggs are the freshest free range eggs available to us, laid on a farm at Burnside (near Coolup). Our salads are made from seasonal locally grown vegetables & of course we use WA milk and cream.

Our MSA certified beef is grown in WA, the chicken is all Mount Barker free range, our ham is free range & the bacon is gluten free/free range. Olive oil produced in the Ferguson Valley is used for cooking and in the dressings. Lemons are provided by friends, customers, grandparents, cousins, uncles and aunties (anyone who can spare them). We believe that the freshness of local produce provides the best flavours while reducing food miles.

We aim to make everything we sell!

Decadent C's

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Some of our Cakes: -

Chocolate mud cake
White chocolate mud cake
Double chocolate mud cake
Caramel mud cake
Caramel melt
Beehive
Red Velvet
White Velvet
Rocky Road
Sticky Date cake
Carrot cake
Pear & Almond Tart
Apricot & Almond Tart
Choc-nut Pie
Pecan Pie
Lemon Tart
Baked Raspberry Cheesecake
Bake Blueberry cheesecake
Baked New York
Lemon Cheesecake
Red Velvet Cheesecake
Strawberry Cheesecake
Dibella Coffee Cheesecake
French Vanilla Cheesecake
White Chocolate & Blueberry Cheesecake
Rocky Road Cheesecake
Hazelnut Cheesecake
Passion fruit Cheesecake
Mango Cheesecake
Chocolate Brownie (g)
Raspberry Friands (g)
Blueberry Friands (g)
Choc Cin Slice (g,v,d,e)
Caramel Sice
Almond Stacks (g,d)
Meringues (g,d,n)
Macaroons (g,d)
Macarons (g)
Banana Bread
Cup Cakes

All made by us for You

