

Chalet Healy Café Menu

Restaurant (QR Code Available at the Tables)

At Chalet Healy Café, we are passionate about showcasing the best of local produce. Our menu is crafted to highlight fresh, seasonal ingredients, many of which are sourced from the beautiful landscapes surrounding us. Designed to be shared, our dishes encourage communal dining—perfect for enjoying with friends. If something catches your eye, feel free to indulge in it all to yourself!

Small Plates & Starters

Marinated House Olives (gf, vg) - \$8

A delightful selection of locally sourced olives, marinated with herbs and spices for a flavourful start to your meal.

Bush Spiced Chips + Aioli (gf, v) - \$10

Hand-cut chips seasoned with native bush spices, served with a house-made aioli for a truly Australian twist on a classic.

House-Made Dip + Toasted Bread (v) - \$16

Enjoy our chef's daily dip, made from the freshest local produce, served with warm, toasted bread.

Four Cheese Arancini + Smoked Tomato Sugo + Parmesan (v) - \$16

Crispy arancini filled with a blend of four cheeses, served with a smoky tomato sugo and topped with freshly grated Parmesan.

Whiting Tempura Tacos + Avocado + Chipotle Mayo + Pickled Cabbage + Geraldton Wax - \$18

Lightly tempura-battered whiting nestled in soft tacos, complemented by creamy avocado, spicy chipotle mayo, and pickled cabbage, finished with the unique flavour of Geraldton wax.

Mains

Pan-Seared Cone Bay Barramundi + Cinnamon Myrtle Pumpkin Purée + Orange Fennel Salad (gf) - \$28

A beautifully seared barramundi fillet from the pristine waters of Cone Bay, served with a creamy cinnamon myrtle pumpkin purée and a refreshing orange fennel salad.

Baked Ricotta Gnocchi + Mushroom Cream + Herbs (v) - \$26

Our house-made ricotta gnocchi, baked to perfection, and served in a rich mushroom cream sauce, finished with fresh garden herbs.

Grilled Chicken Thigh + Chilli Butter + Smoked Labneh - \$24

Tender chicken thigh grilled to perfection, served with a spicy chilli butter and smoky labneh for a flavourful and satisfying dish.

Roast Pumpkin Salad + Walnuts + Pepitas + Rocket + Sesame Dressing (vg, gf) - \$22

A hearty salad featuring sweet roasted pumpkin, crunchy walnuts, and pepitas, tossed with peppery rocket and a nutty sesame dressing.

Slow-Cooked Lamb Shoulder + White Polenta + Native Thyme Jus (gf) - \$28

Succulent lamb shoulder, slow-cooked until tender, served over creamy white polenta, and drizzled with a savory native thyme jus.

Greens & Grains + Wattle seed Romesco + Goat's Feta + Burnt Citrus Dressing (v, gf) - \$24

A nourishing bowl of fresh greens and ancient grains, topped with a rich wattle seed romesco, creamy goat's feta, and a zesty burnt citrus dressing.

Please note: Not all ingredients are listed. If you have any allergies or dietary requirements, please inform our staff, and we will gladly accommodate your needs.

Pizzeria (QR Code Available for Takeaway)

Our pizzeria menu features a selection of pizzas and sides that are perfect for enjoying on the go or as a casual meal. Using local ingredients and traditional methods, each pizza is crafted with care.

House Chips + Aioli (v, gf) - \$12

Crispy, golden chips seasoned to perfection, served with our signature aioli.

Roast Pumpkin Salad + Walnuts + Pepitas + Rocket + Sesame Dressing (vg, gf) - \$19

A refreshing salad featuring roasted pumpkin, nuts, and seeds, perfect for a light and healthy meal.

Margherita + Basil + Mozzarella + Tomato Sugo - \$20

A timeless favorite, this pizza combines fresh basil, creamy mozzarella, and tangy tomato sugo on a crispy base.

Prosciutto + Rocket + Pecorino + Garlic Oil - \$26

Savory prosciutto, peppery rocket, and sharp Pecorino, drizzled with garlic oil on a perfectly baked crust.

Mushroom + Rocket + Truffle Oil + Feta + Tomato Sugo - \$24

Earthy mushrooms paired with rocket, creamy feta, and a luxurious drizzle of truffle oil.

Pepperoni + Mozzarella + Tomato Sugo - \$24

A classic combination of spicy pepperoni melted mozzarella, and rich tomato sugo.

Café (No QR Code Required)

Our café offers a selection of hot beverages to complement your meal or enjoy on their own. Made with the finest locally roasted coffee beans and a range of teas, there's something for everyone.

Coffee Menu

Small | Medium

Long Black - \$5.00 | \$5.50

Flat White - \$5.50 | \$6.50

Latte - \$5.50 | \$6.50

Cappuccino - \$5.50 | \$6.50

Mocha - \$5.50 | \$6.50

Chai Latte - \$5.50 | \$6.50

Espresso - \$3.50

Hot Chocolate \$6.00 | \$7.00

Tea Menu

Small | Medium

Chai - \$5.50 | \$6.50

Black Tea - \$4.50 | \$5.50

Green Tea - \$4.50 | \$5.50

Oolong - \$4.50 | \$5.50