

DINE IN OR TAKEAWAY

BREAKFAST 7AM - 11.30AM

Seasonal fruit, Meredith Dairy sheep milk yoghurt, honey and hazelnuts		
Banan	a muffin with almond streusel	8
House made scones with jam and cream (two)		
Apple	pie cinnamon scroll	9.5
Carrot	cake with cream cheese frosting and pecan nut candies	12
Thida's	s chocolate chip cookie	5.5
Fior di add	latte vanilla soft serve espresso matcha Thida's chocolate chip cookie Cobram Estate Hojiblanca extra virgin olive oil, sea salt and corn flakes	6 5 6 5
	y bowl with spinach, potato, corn, pickled vegetables, boiled egg iso and honey dressing	24
Light c	curry mayonnaise eggs on sourdough	12
Mortadella and melted provolone on milk bun		
Prosci	utto and Swiss cheese on milk bun	16
Guacamole, goat cheese, poached egg and chilli on sourdough		
David I	Blackmore Wagyu salt beef with Swiss cheese toasted Reuben-style	28
Bacon, cheese and egg roll with chipotle mayonnaise and spring onions		
Neil's d	classic club: chicken, bacon, tomato and aioli on sourdough add salted chilli	21 2
4 Che	ese toastie add poached egg, ham or both	16 5ea
2 Eggs add	s on toasted seeded sourdough poached, fried or scrambled smoked bacon cotechino shaved ham mortadella roast tomato riviera mushroom guacamole house made hash brown chilli crunch oil	16 7 7 5 5 7 7 6 2

All credit and debit cards incur a 1.6% surcharge.

Tables of 8 and over incur a 10% discretionary service charge.

Sunday surcharge 10%.

Public Holiday surcharge 15%.

CAFE MARGARET

DRINKS			
COFFEE		MATCHA	
Espresso	5	Matcha latte	5.5
Long black	5.5	Coconut matcha cream	7
White	5.5	Iced matcha	6
Mocha	5.5		
Hot chocolate	5	Barry's fresh juices	9.9
Batch brew	6		
Iced latte	7	TEA BY T TOTALER TEA	
Iced long black	6	Brewed tea pot	6.5
Cold brew	7	Australian breakfast	
Iced mocha	7	French Earl Grey	
		Sencha	
CHAI		Organic rosy mint	
Prana chai	6		
		SEASONAL COCKTAILS (FROM 10AM)	
		Bellini	23
		Bloody Mary	29
		Mimosa	23
		Creamy spiked brew	27
		Soft serve affogato add Frangelico, Amaretto or Mr Black	11 12