

## BREAKFAST 7.30AM - 11.30AM

Seaso	onal fruit, Meredith Dairy sheep milk yoghurt, honey and hazelnuts	16	
House made granola with milk and sheep yogurt			
The original Dr Bircher muesli			
	hy bowl with spinach, potato, corn, pickled vegetables, boiled egg niso and honey dressing	28	
Smas	hed Avo, goat cheese, boiled egg and chilli on sourdough	24	
David	Blackmore Wagyu salt beef with Swiss cheese toasted Reuben-style	28	
Васо	n, cheese and egg roll with chipotle mayonnaise and spring onions add house made hash brown	18.5 7	
Les's	bacon and raspberry jam toasted sandwich	21	
Neil's	classic club: chicken, bacon, tomato and aioli on sourdough add salted chilli	28 2	
4 Che	eese toastie add fried egg, ham or both	18 5ea	
2 Egg add	s on toasted sourdough poached, fried or scrambled smoked bacon cotechino shaved ham mortadella salt beef salmon pastrami roast tomato grilled mushroom spinach smashed avo house made hash brown chilli crunch oil	18 7 7 5 5 9 8.5 7 5 7 6 2	
Banar	na muffin with almond streusel	8	
House	e made scones with jam and cream (two)	16	
Apple	pie cinnamon scroll	11.5	
Carro	Carrot cake with cream cheese frosting and pecan nut candies		
Thida's chocolate chip cookie			

## CAFE MARGARET

DRINKS			
COFFEE		MATCHA	
Espresso	5	Matcha latte	7.5
Long black	5.5	Coconut matcha cream	8.5
White	5.5	Iced matcha	8
Mocha	5.5		
Hot chocolate	5	Barry's fresh juices	10.5
Batch brew	6		
Iced latte	7	TEA BY T TOTALER	
Iced mocha	8	Brewed tea pot	7.5
Iced long black	6	Australian breakfast	
Cold brew	7	French Earl Grey	
Cold brew with cream float	8.5	Sencha	
		Organic rosy mint	
CHAI			
Prana chai	7		
Iced Prana chai	7		
Fior di latte Vanilla soft serve	6	SEASONAL COCKTAILS (FROM 10AM)	
Add espresso	5	Bellini	24
Matcha	6	Bloody Mary	29
Thida's chocolate chip cookie	e 6	Mimosa	23
Cobram Estate Hojiblanca	6	Creamy spiked brew	27
extra virgin olive oil, sea salt and corn flakes		Soft serve affogato add Frangelico, Amaretto or Mr Black	11 12