

CAFE MARGARET

BREAKFAST 7.30AM – 11.30AM

Seasonal fruit, Meredith Dairy sheep milk yoghurt, honey and hazelnuts	16
House made granola with milk and sheep yogurt	16
The original Dr Bircher muesli	26
Healthy bowl with spinach, potato, corn, pickled vegetables, boiled egg with miso and honey dressing	28
Smashed Avo, goat cheese, boiled egg and chilli on sourdough	24
Oxheart tomato and ricotta on sourdough	18
Bacon, cheese and egg roll with chipotle mayonnaise and spring onions add house made hash brown	19 6
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
Pino's Mortadella and melted provolone on toasted house made focaccia	16
Prosciutto, Gruyère, parmesan and chilli on toasted house made focaccia	18
4 Cheese toastie add fried egg, ham or both	18 5ea
David Blackmore Wagyu salt beef with Swiss cheese toasted Reuben-style	28
2 Eggs on toasted sourdough poached, fried or scrambled	19
add smoked bacon	7
cotechino	7
shaved ham	5
mortadella	5
salt beef	9
salmon pastrami	9.5
roast tomato	5
grilled mushroom	7
spinach	7
smashed avo	7
house made hash brown	6
chilli crunch oil	2
Banana muffin with almond streusel	8
Banoffee pie	12
House made scones with jam and cream (two)	16
Apple pie cinnamon scroll	9
Strawberry pistachio scroll	9
Carrot cake with cream cheese frosting and pecan nut candies	12
Thida's chocolate chip cookie	6

Our Eggs are Bee Point Hill Farm Native wildflower paddock Bio-dynamic pasture eggs

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%.

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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

SEASONAL COCKTAILS

(FROM 10AM)

Fior di latte Vanilla soft serve	6	Bellini	24
Add espresso	5	Bloody Mary	29
Matcha	6	Mimosa	23
Thida's chocolate chip cookie	6	Creamy spiked brew	27
Cobram Estate Hojiblanca extra virgin olive oil, sea salt and corn flakes	6	Soft serve affogato add Frangelico, Amaretto or Mr Black	11 12

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