

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	19
add house made hash brown	6
Les's bacon and raspberry jam toasted sandwich	21
Neil's classic club: chicken, bacon, tomato and aioli on sourdough	28
add salted chilli	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	18
add fried egg, ham or both	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

Espresso	5
Long black	5.5
White	5.5
Mocha	5.5
Hot chocolate	5
Batch brew	6
Iced latte	7
Iced mocha	8
Iced long black	6
Cold brew	7
Cold brew with cream float	8.5

CHAI

Prana chai	7
Iced Prana chai	7

MATCHA

Matcha latte	7.5
Coconut matcha cream	8.5
Iced matcha	8

Barry's fresh juices	10.5
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TEA BY T TOTALER

Brewed tea pot	7.5
Australian breakfast	
French Earl Grey	
Sencha	
Organic rosy mint	

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	6	Soft serve affogato	11
extra virgin olive oil, sea salt and corn flakes		add Frangelico, Amaretto or Mr Black	12

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