

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 |
| cotechino | 7 |
| 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 |
| House made scones with jam and cream (two) | 16 |
| Hot Cross Bun | 6 |
| HCB and Soft Serve | 12 |
| Apple Pie cinnamon scroll | 9 |
| Carrot cake with cream cheese frosting and pecan nut candies | 12 |
| Thida's chocolate chip cookie | 6 |
| Crème Brule tart | 12 |
| Basque Cheesecake | 15 |

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%.

CAFE MARGARET

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 |

| | |
|---|---|
| Fior di latte Vanilla soft serve | 6 |
| Add espresso | 5 |
| Matcha | 6 |
| Thida's chocolate chip cookie | 6 |
| Cobram Estate Hojiblanca extra virgin olive oil, sea salt and corn flakes | 6 |

MATCHA

| | |
|----------------------|------|
| Matcha latte | 7.5 |
| Coconut matcha cream | 8.5 |
| Iced matcha | 8 |
| Barry's fresh juices | 10.5 |

TEA BY T TOTALER

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

SEASONAL COCKTAILS (FROM 10AM)

| | |
|--------------------------------------|----|
| Bellini | 24 |
| Bloody Mary | 29 |
| Mimosa | 23 |
| Creamy spiked brew | 27 |
| Soft serve affogato | 11 |
| add Frangelico, Amaretto or Mr Black | 12 |

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%.