

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	
Heirloom 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	
smoked bacon	7	
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	
Nutella scroll	9	
Carrot cake with cream cheese frosting and pecan nut candies	12	
Thida's chocolate chip cookie	6	
Lemon Meringue 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%.

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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		add Frangelico, Amaretto or Mr Black	12
and corn flakes			

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