

TOAST FROM NOISETTE BAKERY (v)

Sourdough, multigrain, rye or gluten free with honey, house made jam, peanut butter, Vegemite or Nutella 7.5

FRUIT TOAST FROM NOISETTE BAKERY (v)

Figs, dates, apricots and hazelnut toast with butter and your choice of spread 8

BREAKY BURGER

Pork sausage pattie, bacon, fried egg, cheese, hash brown with hollandaise on a brioche bun 14

BANANA BREAD TOASTIE (v)

French toasted banana bread, chocolate peanut butter ganache, cacao nibs, mascarpone & banana chip, peanut praline 17

POACHED PEACH (v, gf, vg)

Samaria Farm rose water poached pear, coconut mousse, raspberry, puffed rice & almond clusters 16

SMASHED AVOCADO (v)

Avocado, peas, Persian Feta, lemon and chilli, soy toasted sunflower seeds on multigrain toast 19
Add 2 poached eggs 23

HASH BROWNS (gf)

Smoked free range ham, poached eggs and hollandaise on homemade hash browns 19
Smoked salmon instead of ham 22

FREE RANGE EGGS

Poached or scrambled on toasted sourdough 10

SIDES

Spinach; oven roasted tomatoes; egg; hollandaise sauce 3.5

Mushrooms; homemade hash brown; ham; avocado; black pudding; ham hock beans 4

Local smoked bacon; chorizo; smoked salmon; Persian Feta 4.5

CHICKEN & CORN TOASTIE

Roasted chicken, creamed corn, smoked cheddar on sourdough with bread and butter pickles 14

PULLED BRISKET BURGER

House smoked beef brisket, pickled beetroot slaw, rocket, aioli & tomato relish on a charcoal bun with potato salad 18

TEMPURA PRAWN ROLL

Tempura prawns, namjin dressing, siracha chilli, Kewpie mayonnaise, Asian veg and herb mix on brioche roll with side of chips 19

DUCK SALAD (gf)

Confit duck, lentils, pickled beetroot, spinach & walnut salad with orange vinaigrette 18

SMOKED LAMB RIBS

House smoked Carolina BBQ sauce glazed lamb ribs with coleslaw, pickles & potato salad 19

FISH CAKES (gf)

Buxton smoked trout fish cakes with long lane caper, toasted almond, radish & rocket salad and house kewpie tartare sauce 18

CAULIFLOWER CHICKPEA SALAD (v, gf, vg)

Spiced cauliflower, chickpeas, almonds, rocket, parsley, mint & mustard dressing 17
Add lamb ribs 23

FALAFEL TACOS (gf, v)

Chickpea falafel, soft corn tortillas, corn & tomato salsa, parsley, coriander, mint with garlic yoghurt & chilli sauce 17

BOWL OF SEA SALT & ROSEMARY CHIPS

8

SIDE OF SEA SALT & ROSEMARY CHIPS

4

SIDE OF GARDEN SALAD

5

v – vegetarian gf – gluten free vg - vegan
gluten free bread available

SWEET TREATS

All our cakes, slices & biscuits are house made. Please select from counter display or ask your waiter for a recommendation.

Raw and gluten free treats available.

COFFEE

We use specialty grade coffee beans at the Mansfield Coffee Merchant, rated 80 points or higher by the Specialty Coffee Association of America. Our brew bar uses single origin coffee, filter roasted especially for this purpose. We offer a range of blends and single origin beans for you to purchase to take home in 250g, 500g and 1kg bags, whole or ground for your needs.

ESPRESSO

We have two coffees for your enjoyment each day. A blend and a single origin to highlight coffee flavour profiles from various countries. Ask your waiter what is on the grind today.

Milk or black coffee reg 3.8
lge 4.5

With Bonsoy 0.5
With Almond Milk 1
With Liddells lactose free 0.5
Affogato 5

ALTERNATIVE BREWING & FILTER

Cold drip (fruity, low acidity, over ice) 5
Hario V60 pour over (sweet, tea-like) 5
Aeropress (bold, aromatic) 5
Chemex for two to share (soft, bright) 9

NOT COFFEE

CommodiTEA chai 5
Mork dark hot chocolate 4 / 5
Heal'r 'Rooted' Turmeric Latte 5
Kids' hot chocolate 3.8
Babycino 0.5

LARSEN & THOMPSON TEA

Good morning (English breakfast); earl grey; peppermint; jasmine pearl (green); organic camomile flower; organic lemongrass & ginger 4

MANSFIELD

COFFEE MERCHANT



www.mansfieldcoffeemerchant.com.au
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