

TOAST (v)

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

FRUIT TOAST (v)

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

AÇAÍ BOWL (v, gf, vg)

Seasonal berries, caramelised banana, almond milk, honeycomb & cacao nibs 17

DOUGHNUTS (v)

Doughnut sliders, spiced apple, pistachio Crumble, citrus mascarpone & salted caramel 16

PORRIDGE (v, gf, vg)

Buckwheat, rice, quinoa porridge, strawberry dust with rhubarb compote, honey, roasted nuts & almond milk 17

AVOCADO & CHILLI (v, vg)

Avocado, heirloom tomato, chilli, coriander and lime on toasted multigrain 16
Add poached eggs 20

HASH BROWNS (gf)

Homemade hash browns topped with smoked free range ham, poached eggs and hollandaise 18
Smoked salmon instead of ham 21

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; pork & fennel sausage; smoked salmon; Persian feta 4.5

CROQUE MONSIEUR

Smoked ham, gruyère cheese, bechamel sauce toasted sourdough with house pickles 14
Add fried egg 17

MUSHROOM

Sautéed mushrooms, black pudding crumb, porcini salt, cauliflower purée & corn bread 19

TARTE FINE (v)

Grilled asparagus, haloumi, tomato pastry with poached egg and truffle velouté sauce 17

ANCIENT GRAIN (v, gf, vg)

Mixed grains, shaved radish, candy beets, compressed cucumber, pomegranate & finger lime with tahini dressing 18

CHICKEN BALLOTINE (gf)

Poached Chicken filled with mushroom duxelle, golden beets, heirloom carrot & tomato salad with dukkha & spiced yoghurt 19

BRISKET BURGER

Smoked wagyu brisket, maple bacon, provolone cheese, lettuce, chipotle mayo with sweet potato fries 20

OCEAN TROUT

Sous-vide trout fillet, roasted eggplant, pearl couscous and fennel salad with lobster foam 22

BOWL OF SEA SALT & ROSEMARY CHIPS

With ketchup 8

SIDE OF SEA SALT & ROSEMARY CHIPS

With ketchup 4

v – vegetarian

gf – gluten free

vg – vegan

gluten free bread available

SWEET TREATS

Please select from counter display or ask your waiter.
Raw and gluten free treats available.

COFFEE

We use house roasted specialty grade coffee beans, 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 also 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 4.0
lge 4.5

With Bonsoy 0.5
With Milk Lab Almond Milk 1
With Milk Lab Lactose Free 0.5
Affogato 5

ALTERNATIVE BREWING & FILTER

Cold drip (fruity, low acidity, over ice) 4
Hario V60 pour over (sweet, tea-like) 5
Aeropress (bold, aromatic) 5
Chemex for two to share (soft, bright) 9

NOT COFFEE

CommodiTEA house made fresh chai 5
Mork dark hot chocolate 4 / 5
Mork bounty coconut hot chocolate 4.5/5.5
Heal'r Rooted Turmeric latte 5
Kids hot chocolate 3.8
Babycino 0.5

LARSEN & THOMPSON SPECIALTY TEA

Good morning (English breakfast); peppermint; jasmine pearl (green); camomile flower; earl grey; crimson blend; organic lemongrass & ginger 4.0

MANSFIELD

COFFEE MERCHANT

FOOD



www.mansfieldcoffeemerchant.com.au
#mansfieldcoffeemerchant