

TOAST (v)

Sourdough or multigrain with honey, house made jam, peanut butter, Vegemite or Nutella	7.5
Black Ruby Gluten free bread	8.0

FRUIT TOAST (v)

Figs, dates, apricots and hazelnut toast with butter and your choice of spread	8.5
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CRUMPETS (v)

Silver creek crumpets served with rhubarb compote & whipped maple butter	12
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AÇAÍ BOWL (v, gf, vg)

Seasonal berries, caramelised banana, almond milk, pepitas & cacao nibs	17.5
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MUSELI (v, gf)

Buckwheat, puff millet, puffed rice, pepita, roasted almond, dried cranberry, coconut chips with a rosewater poached pear & buffalo yogurt	17
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LAMINGTON WAFFLE (v)

Red velvet waffle topped with coconut ice cream, strawberry jam & hot choc sauce	16
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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	10.5
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SIDES

Spinach; oven roasted tomatoes; egg; hollandaise sauce; mushrooms	3.5
Avocado; black pudding; smoked salmon ham hock beans; sausage	4
Local smoked bacon; Meredith goat's feta; Gamze chorizo	5

SALMON

Salmon gravalax served with a mixed herb salad, long lane capers, toasted olive bread & a citrus vinaigrette	18
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AVOCADO & CHILLI (v)

Avocado, heirloom tomato, chilli, coriander, Meredith goat's feta, lime on toasted multigrain bread	17
Add poached egg	20

HALOUMI SALAD (v, gf)

Pan fried haloumi, cabbage, fennel, pomegranate, avocado, lettuce, beetroot, mixed herbs toasted almonds with a lemon oil dressing	18
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CHICKEN SALAD

Coconut & red curry chicken served with an Asian slaw with crispy shallots & sweet chilli lime dressing	20
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NOURISH BOWL (v, vg, gf)

Broccoli, avocado, carrot, beetroot, cabbage & tri coloured quinoa with sesame ginger sauce	17.5
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WAGYU CHEESE BURGER

Sevens creek wagyu beef, double cheese & bacon with sweet pickle ketchup mayo sauce served with house seasoned chips	21
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BOWL OF CHIPS

House seasoned with ketchup	8.5
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v – vegetarian
gf – gluten free
vg – vegan

During busy times we are unable to change the menu

No split bills

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

Hario V60 pour over (sweet, tea-like)	5
Aeropress (bold, aromatic)	5

NOT COFFEE

The Mad Hatter Tea Co 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
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MANSFIELD

COFFEE MERCHANT

FOOD



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