THE MERCHANT

ALL DAY MENU

TOAST 10.0

Your pick of Merchant Bakers sourdough, multigrain, gluten free, or fruit toast. Served with butter and your choice of preserve

FREE RANGE EGGS 15.0

Poached, scrambled or fried eggs served on to asted Merchant Bakers sourdough - $\mbox{\sc GFA}$

BIRCHER 19.0

Coconut muesli, mixed fresh berries, toasted seeds, almonds, rockmelon sorbet - VG

ICE CREAM SANDWICH 15.0

Peanut butter cookie, with Nutella and salted caramel ice-cream

FRENCH TOAST 23.0

Strawberry and rhubarb loaf, topped with lemon curd, strawberry ice-cream and lemon balm

CHILLI EGGS 25.0

Scrambled eggs served with house-fermented chilli sauce, ricotta salata, chorizo, and Merchant Bakers toasted seeded rye

EGGS BENEDICT 26.0

Poached eggs on a potato hash, topped with smoked pork shoulder and hollandaise - $\mbox{\rm GF}$

AVOCADO 24.0

Avocado, cherry tomatoes, aged balsamic, pistachio dukkah, burrata and pickled chilli on toasted Merchant Bakers sourdough - $V \mid VGA \mid GFA$

BREAKY BURGER 20.0

Fried egg, Gamze bacon, cotechino sausage, spinach, American cheese, and smoky BBQ relish on a milk bun - GFA

CAULIFLOWER FRITTERS (3) 25.0

Cauliflower and chickpea fritters, pickled carrots, beetroot, green goddess dressing and poached egg - ${\sf GF}$

TURKISH EGGS 24.0

Poached eggs with garlic yoghurt, warm spiced butter, and red pepper flakes, served with Merchant Bakers focaccia bread - GFA

OKONOMIYAKI 27.0

Savoury Japanese pancake, sticky soy pork belly, pickled ginger and spring onion - GF

DUCK OMELETTE 26.0

Shredded roast duck, shiitake mushrooms, XO sauce. Served with Merchant Bakers sourdough.

BEEF SHORT RIB 29.0

12 hour slow cooked beef short rib, sauteed asparagus, cherry tomatoes, spinach, salsa verde, with a fried egg - GF

FALAFEL BOWL 26.0

Housemade falafels, ancient grains, almonds, halloumi, pickled cauliflower, Sumac tzatziki served with housemade naan bread - V

CRISPY PRAWN ROLL 25.0

Crunchy tempura prawns with fresh Vietnamese salad, Kewpie mayo and sriracha sauce, drizzled with vibrant Nahm jim and served in a soft brioche bun with chips.

RAINBOW CHICKEN SALAD 24.0

Free range chicken, cabbage, carrot, kale, broccoli, apple, macadamia, almonds and citrus dressing - GF

PULLED PORK SANDWICH 25.0

Pulled pork, apple slaw, chipotle mayo on a sourdough baguette

CAESAR SALAD 24.0

Baby cos lettuce, guanciale, parmigiano reggiano, poached egg, grissini and caesar dressing

ADD Chicken 6.0

POKE BOWL 26.0

White rice, Yellow fin tuna, avocado, pickled ginger, cucumber, sesame seeds, wakame, cherry tomatoes with a mild chilli mayo dressing - GFA

SMASH BURGER 28.0

Wagyu beef pattie, Gamze bacon, American cheese, bacon jam, black garlic mustard mayo on a seeded milk bun. Served with fries

SALMON FILLET 32.0

Panfried Tasmanian salmon, warm salad of asparagus, peas, roasted witlof, smoked cauliflower puree, - GF

BOWL OF CHIPS 12.0

LIGHTER OPTIONS

HAM AND CHEESE TOASTIE 13.5

Smoked ham and Swiss cheese

SALAMI TOASTIE 15.0

Roasted capsicum, cheddar, spinach and aioli

REUBEN TOASTIE 18.0

Pastrami, sauerkraut, Swiss cheese, and Russian dressing on rye

PUMPKIN TOASTIE 14.0

Pumpkin, feta, caramelised onion, basil pesto on Merchant Bakers multigrain

HERITAGE HAM BAGEL 14.5

Heritage ham, melted provolone, soft egg, rocket, sundried tomato pesto and Dijon mustard, all tucked into a bagel.

MERCHANT MUFFIN 12.0

Smoky bacon, fried egg, melted cheese and tomato relish on a toasted English muffin.

HAM AND CHEESE CROISSANT 10.0

Buttery croissant filled with ham and melted Swiss cheese

SIDES

BACON, SMOKED SALMON, BLACK PUDDING, CHORIZO 6.5

GOATS FETA, HALL OUMI, AVOCADO, HASH BROWN 5.5

SPINACH, MUSHROOMS, SMOKED TOMATO 4.5

HOLLANDAISE, EGG, FERMENTED CHILLI SAUCE, SMOKED TOMATO RELISH 3.5

GF - Gluten free | VG - Vegan | V - Vegetarian VGA - Vegan available | GFA - Gluten free available Weekend service charge 10% - Public Holidays 20%

DRINKS

COFFEE		MILK DRINKS		SODA	
MILK OR BLACK		MILKSHAKES		Coke, Coke Zero, Lemonade, Soda	5.5
REGULAR LARGE Soy, Oat, Almond, Coconut, Lactose Free THE MAD HATTER TEA CO. Chai with Honey MORK DARK HOT CHOC BOUNTY TURMERIC COCONUT LATTE	5.5 6.5 1.0 6.5 5.0 6.5 6.5	Vanilla, Chocolate, Strawberry, Caramel Coffee, Biscoff, Blue Heaven REGULAR KIDS THICKSHAKE	8.5 6.0 12.5	ALCOHOL	
AFFOGATO MATCHA LATTE KIDS HOT CHOC BABYCINO	8.5 7.0 5.0 1.5	SMOOTHIES BERRY- Blueberry, Raspberry, Strawberry, Honey, Cinnamon & Milk	12.5	BRIDGE ROAD BREWERS Free Time (alcohol free) COLONIAL BREWING CO. Pale Ale CARLTON DRAUGHT	6. 10. 8.
COLD COFFEE		PB BANANA - Milk, Banana, Peanut Butter, Honey, Cinnamon	12.5	WINE X GLASS	
ICED COFFEE ICED CHOCOLATE ICED MOCHA ICED LATTE ICED COLD BREW ICED COLD BREW with Milk ICED MATCHA ICED MATCHA Strawberry Latte ICED CHAI with Honey MONT BLANC	8.5 8.5 8.5 6.0 7.5	VEGAN SNICKERS - Almond Milk, Banana, Caramel, Peanut Butter, Cacao GREEN SMOOTHIE - Mango, Pineapple,	13.5 13.5	BROWN BROTHERS Prosecco IN DREAMS Chardonnay TOTARA Sauvignon Blanc FOWLES Are You Game Pinot Noir	10. 12. 11. 12.
	8.5 7.5	Orange, Spinach, Mint, Chia & Oat Milk		COCKTAILS	
	8.5 6.0 8.5	MAKE IT DIRTY - Add a shot of coffee	2.0	MIMOSA Prosecco, Orange Juice.	15.
	0.5	JUICE		ESPRESSO MARTINI Vodka, Kahlua, Espresso	
TEA		FRESHLY SQUEEZED JUICE Orange Juice Apple Juice	8.5	BLOODY MARY Vodka, Tomato Juice, Tabasco & Worcestershire SALTED CARAMEL EXPRESSO MARTINI	20.
THE MAD HATTER TEA CO. ORGANIC LOOSE LEAF TEA English Breakfast, Earl Grey, Peppermint,	5.5	Watermelon, orange and mint		Vodka, Kahlua, Espresso, Salted Caramel Syrup	Э

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Green, Chamomile, Lemongrass & Ginger