

THE MERCHANT

ALL DAY MENU

TOAST 11.0

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

FREE RANGE EGGS 16.0

Poached, scrambled or fried eggs served on toasted Merchant Bakers sourdough - GFA

BIRCHER 19.0

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

FRENCH TOAST 23.50

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 - GF

AVOCADO 24.50

Avocado, cherry tomatoes, aged balsamic, pistachio dukkah, burrata and pickled chilli on toasted Merchant Bakers sourdough - V | VGA | 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 - GF

TURKISH EGGS 25.0

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 27.0

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

BEEF SHORT RIB 30.0

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

FALAFEL BOWL 27.0

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

CRISPY PRAWN ROLL 26.0

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 25.0

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 Merchant Bakers sourdough baguette

CAESAR SALAD 25.0

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 12.50

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 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, HALLOUMI, AVOCADO, HASH BROWN 5.5

SPINACH, MUSHROOMS, SMOKED TOMATO 4.5

HOLLANDAISE, EGG, FERMENTED CHILLI SAUCE, SMOKED TOMATO RELISH 4.5

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

DRINKS

COFFEE

MILK OR BLACK

REGULAR	5.5
LARGE	6.5
Soy, Oat, Almond, Coconut, Lactose Free	1.0
THE MAD HATTER TEA CO. CHAI with honey	6.5
MORK DARK HOT CHOC	6.5
BOUNTY	6.5
TURMERIC COCONUT LATTE	6.5
AFFOGATO	8.5
MATCHA LATTE	7.0
KIDS HOT CHOC	5.0
BABYCINO	1.5

COLD COFFEE

ICED COFFEE	8.5
ICED CHOCOLATE	8.5
ICED MOCHA	8.5
ICED LATTE	6.5
ICED COLD BREW	7.5
ICED COLD BREW with milk	8.5
ICED MATCHA	7.5
ICED MATCHA strawberry latte	8.5
ICED CHAI with honey	6.5
MONT BLANC	8.5

TEA

THE MAD HATTER TEA CO. ORGANIC LOOSE LEAF TEA	5.5
English Breakfast, Earl Grey, Peppermint, Sencha Green, Chamomile, Lemongrass & Ginger	

MILKY

MILKSHAKES

Vanilla, Chocolate, Strawberry, Caramel, Coffee, Biscoff, Blue Heaven	
REGULAR	8.5
KIDS	6.0
THICKSHAKE	12.5

SMOOTHIES

BERRY- Blueberry, raspberry, strawberry, honey, cinnamon & milk	13.0
PB BANANA - Milk, banana, peanut butter, honey, cinnamon	14.0
VEGAN SNICKERS - Almond milk, banana, caramel, peanut butter, cacao	14.0
GREEN SMOOTHIE - Mango, pineapple, orange, spinach, mint, chia & oat milk	14.0
MAKE IT DIRTY - Add a shot of coffee	2.0

JUICE

FRESHLY SQUEEZED JUICE	8.5
Orange	
Apple	
Watermelon, orange and mint	

SODA

Coke, Coke Zero, Lemonade, Soda	5.5
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ALCOHOL

BEER

BRIDGE ROAD BREWERS Free Time (alcohol free)	6.0
COLONIAL BREWING CO. Pale Ale	10.0
CARLTON DRAUGHT	8.0

WINE X GLASS

BROWN BROTHERS Prosecco	10.0
IN DREAMS Chardonnay	12.0
TOTARA Sauvignon Blanc	11.0
FOWLES Are You Game Pinot Noir	12.0

COCKTAILS

MIMOSA Prosecco, orange juice.	15.0
ESPRESSO MARTINI Vodka, kahlua, espresso	20.0
BLOODY MARY Vodka, tomato juice, tabasco & worcestershire	20.0
SALTED CARAMEL ESPRESSO MARTINI Vodka, kahlua, espresso, salted caramel syrup	20.0

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