

# MUNRO & SAARGEANT

CAFE OF THE BENALLA ART GALLERY WINTER BREAKFAST MENU

AVAILABLE FROM 8:30AM TO 11:30AM

## EGGS ON TOAST

Poached | Fried | Scrambled  
on Sour Dough Toast 14.5 v(gf)

## CLASSIC WAFFLES

Waffles served w/ Maple Syrup,  
Berry Compote & Ice Cream 22 v

## SUPER CHOC WAFFLES

Waffles served w/ Chocolate  
Fudge, Chocolate Shards &  
Vanilla Ice Cream 25 v

## EGGS BENEDICT

Poached Eggs, Sautéed Spinach  
& Bacon on Sour Dough, Topped  
w/ Hollandaise Sauce 24 (gf, v)

## FRUIT TOAST

Local Bakery Fruit Loaf x2 Thick  
Cut & Toasted w/ Butter 9.5 v  
add Peanut Butter | Nutella | Honey  
| Jam | Marmalade

## TOAST

Sourdough x2 Toasted w/  
Butter 9.5 v, (gf)  
add Vegemite | Peanut Butter |  
Nutella | Honey | Jam | Marmalade

## EXTRAS

Tomato Sauce | BBQ Sauce | Maple Syrup  
1.5ea  
Sliced Tomato | Fetta | 1 Egg | Mushroom |  
Spinach | Hollandaise Sauce | Cheese  
3.5ea  
House-Made Beetroot Hummus | House-  
Made Tomato Jam | Ham | Halloumi |  
Blistered Tomatoes | Hash Browns |  
Gluten Free Bread  
4.5ea  
Bacon | Avocado | Smoked Salmon  
6ea

AVAILABLE ALL DAY

## CHEFS SMASHED AVOCADO

"Smashed" Avocado on Sour Dough  
Toast w/ House-Made Beetroot  
Hummus, Medly Tomato, Fetta &  
Dukkha 25 v, (vg, gf)

## CHEFS MUSHROOM BRUSCHETTA

w/ Diced Tomato Onion Salsa,  
Sauteed Button Mushrooms &  
Goats Fetta 24 (gf)

## BREAKFAST CROSSIANT

w/ Fried Egg, Cheese, Bacon &  
Avocado 19 (v)

## B. L. A. T.

Toasted Turkish Roll w/ House-  
Made Aioli, Bacon, Lettuce,  
Avocado & Tomato 25 (v,gf)

\*(gf),(v), (vg) - are indicators items *can* be made this way :)

\*WEEKENDS (5%) + PUBLIC HOLIDAYS (15%) - SURCHARGES WILL BE APPLIED AT REGISTER

\*our menu is prepared in a kitchen that handles nuts, dairy, wheat, soy, fish, shellfish & gluten whilst all reasonable effort is taken to accomodate gusets  
deiatary needs, we can not guarentee that our food will be allergen free

# MUNRO & SAARGEANT

CAFE OF THE BENALLA ART GALLERY WINTER LUNCH MENU

AVAILABLE FROM 11:45AM TO 2:30PM

## SPICY CHICKEN BURGER

Buttermilk Marinated Chicken, Jalapeno Spiced Mayonaise, Slaw & House Pickles on a Brioche Bun served w/ Shoe String Fries 28 (gf)

## FISH AND CHIPS

Beer Battered Flat Head Tails, Chips, Lemon, House-Made Tartare Sauce & Seasonal Salad 29.5 (gf)

## BEEF RAGU

w/ House-Made Gnocchi, Sundried Tomato Sugo w/ Parmesan 32.5 (gf)

## CHEFS SOUP OF THE DAY

Served w/ Sour Dough & Butter 18.5 (gf)

## WANT SOMETHING MORE? SEE OUR SPECIALS BOARD

\*(gf, v, vg) - are indicators items can be made this way :)

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## SLOW COOKED LAMB SHOULDER

served w/ House-Made Beetroot Hummus, House-Made Pickled Onions & Jus 30.5 (gf)

## ROAST PORK BELLY

w/ Crunchy winter slaw & House-Made Pesto Mayonasi 28.5 v (vg)

## CHEFS NACHO'S

Corn Chips, House-Made Tomato Jam, Mexican Cheese topped w/ Jalapeños, Sour Cream & House-Made Guacamole 21.5 gf, v  
add Pulled Pork Belly 6

## QUICHE

Served w/ Salad & House-Made Tomato Jam 22  
Add Chips 7

## Gourmet Sandwiches

served w/ a side salad

### CHICKEN

Shredded Chicken, Avocado, House-Made Pesto Mayonnaise, Seeded Mustard & Caramelised Shallots 26.5 (gf)

### VEGETARIAN

Eggplant, Capsicum, Tomato, Spinach, Fetta, Spinach 23.5 (gf)

## Sides and Extras

### SEASONED WEDGES OR SWEET POTATO FRIES

w/ Sour Cream and Sweet Chilli Sauce 9

### CRISPY CHIPS OR ONION RINGS OR SHOESTRING FRIES

w/ House-Made Aioli 7

### EXTRA PLATE

Add for share meals 2.5

### SAUCES

Aioli, Tomato, BBQ, Sweet Chilli 1.5

# MUNRO & SARGEANT

CAFE OF THE BENALLA ART GALLERY DRINKS MENU

*Hot*

## COFFEE

Latte, Long Black, Flat White, Cappuccino, Long Macchiato, Short Macchiato, Espresso

4.9 | 5.9

## HOT CHOCOLATE

Dark | Milk | White - served w/ Marshmallows

5 | 6

## SPICED CHAI LATTE

w/ Your Choice of Milk

4.9 | 5.9

## PRANA CHAI

In a Pot w/ Your Choice of Milk

6.5

## BABY CHINO

Foamed Milk w/ Mini Biscuit & Chocolate Powder

1.5

## LOOSE LEAF

## TEA IN A POT

English Breakfast, Earl Grey, Lemon Grass & Ginger, Peppermint, Sencha Green, Chamomile Blossoms, Honey Dew Green

4.5

*Cold*

## ICED LATTE

Espresso over Ice served w/ Milk of your Choice

5.5

## ICED COFFEE

Espresso over Ice served w/ Ice Cream & Milk of Your Choice

10.5

## ICED CHAI

Spice Chai served over Ice w/ Ice Cream & Milk of Your Choice

9.5

## ICED CHOCOLATE

Dark or White Chocolate Fudge Sauce served w/ Ice Cream & Milk of Your Choice

10

## AFFOGATO

Double Espresso served w/ Vanilla Ice Cream

9.5

## EXTRAS

Bon Soy, MilkLab Almond, MilkLab Lactose Free, MilkLab Oat, MilkLab Coconut 1  
Vanilla Syrup, Caramel Syrup, Hazelnut Syrup 1

*Smoothies*

## MIXED BERRY

w/ Frozen Yoghurt & Milk of Your Choice

9.5

## BANANA

w/ Frozen Yoghurt & Milk of Your Choice

9.5

## MANGO

w/ Frozen Yoghurt & Milk of Your Choice

9.5

## STRAWBERRY

w/ Frozen Yoghurt & Milk of Your Choice

9.5

## MAKE YOUR OWN

w/ Frozen Yoghurt & Milk of Your Choice

10.5

*Fresh Juice*

## ORANGE

8.5

## APPLE

8.5

## TROPICAL

Orange, Apple & Pineapple

9.5

## GREEN GODDESS

Apple, Spinach & Cucumber

9.5

## CLASSIC CLEANSE

Carrot, Apple & Ginger

9.5

## ALL THE VEG

Carrot, Spinach, Cucumber & Apple

9.5

## MAKE YOUR OWN

Orange | Apple | Carrot | Spinach | Cucumber | Pineapple | Ginger

10.5

*Milk Shakes*

## CHOCOLATE

## STRAWBERRY

## VANILLA

## CARAMEL

5 | 8.5

*Soft Drink*

## COCA-COLA

Coke

Coke No Sugar

5.5

## CAPI

Grape Fruit

Blood Orange

Lemon

Spicy Ginger Beer

Lemonade

Tonic

5.2

## KOMBUCHA

Lemon Ginger

Passionfruit

Wild Berry

5.7

## SAN PELLEGRINO

Sparkling Mineral Water

4.9 | 6.5

\*WEEKENDS 5% & PUBLIC HOLIDAYS 15% - SURCHARGES WILL BE APPLIED AT REGISTER

# MUNRO & SARGENT

CAFE OF THE BENALLA ART GALLERY DRINKS MENU

## Wine

### WHITE

PIZZINI sauvignon blanc 11.5 | 40  
FOWLES pinot grigio 12.5 | 40  
DALZOTTO prosecco 11 | 41  
FOWLES chardonnay 10 | 40  
SAM MIRANDA riesling - | 42  
GAPSTED moscato 11.5 | 39  
ST LENARDS lumiere - | 41

### RED

FOWLES shiraz 12.5 | 40  
ST LENARDS shiraz - | 49.5  
FOWLES cabernet sauvignon - | 40  
GAPSTED merlot - | 43.5  
SAM MIRANDA sangiovese 10.5 | 38.5  
ALL SAINTS sparkling shiraz - | 41

### PINK

PIZZINI brachetto - | 44.3  
PIZZINI rose - | 45.2

## Cider

### ALPINE CIDER

Dry 9.5  
Sweet 9.5

## Spirits

### WHISKY

Jack Daniels 12.5  
Johnie Walker 11.5  
Canadian Club 10.8

### BOURBON

Jim Beam 10.8

### RUM

Bundaberg 10.9  
Bacardi 10.5  
Malibu 10

### GIN

Bombay Sapphire 10.5

### VODKA

Absolut 10.5  
Smirnoff 10

### LIQUEUR

Galliano 10.5  
Kahlua 10.5  
Midori 10.5

## Beer

### LIGHT

CASCADE light 9  
PERONI 10

### MID - FULL

GREAT NORTHERN 9  
CORONA w/ Lime 10  
CARLTON DRY 9  
FURPHY 10

## Cocktails

### ESPRESSO MARTINI 21

kalua, vodka, espresso, vanilla galliano

### PINA COLADA 19

malibu, coconut cream, pineapple juice

### TEQUILA SUNRISE 18

tequila, orange juice, grenadine

### FRUIT TINGLE 18

blue curacao, vodka, raspberry, lemonade

### GINGER FIZZ 15

prosecco, lime juice, ginger beer

### MIDORI SOUR 18

midori, lime, lemon, lemonade

# MUNRO & SARGEANT

UNDER TWELVE KIDS MENU

## *Breakfast* 8:30AM TO 11:30AM

### **EGG & BACON**

Poached, Fried or Scrambled on  
Toast w/ a Hash Brown &  
Tomato Sauce  
14

### **WAFFLE**

w/ Nutella & Vanilla Ice Cream  
14.5

### **AVOCADO**

Sour Dough w/ Sliced Avocado,  
Fresh Slice of Tomato & One  
Poached Egg  
14

## *Lunch* 11:45AM TO 2:30PM

### **CHICKEN NUGGETS**

w/ Chips **or** Salad & Tomato  
Sauce  
12.5

### **FISH**

w/ Chips **or** Salad & Tartare  
Sauce w/ Lemon Wedge  
14.5

### **MINI SAUSAGE ROLLS**

w/ Chips **or** Salad & Tomato  
Sauce  
12.5

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### **EXTRA OR ADDITIONAL SAUCE**

Tomato | Tartare | BBQ  
1.5