

# MUNRO & SARGEANT

CAFE RESTAURANT

## Eggs Benedict 24

A toasted English muffin topped with bacon, sautéed spinach, two poached eggs & topped w/ hollandaise sauce.

## Tiramisu inspired Waffles 27.2

Fresh espresso & cocoa sugar, with smooth chocolate ganache & whipped mascarpone cream w/ waffles.

## Zucchini Fritters (gf), (vo) 25.6

Chef Made zucchini & caramelised onion fritters, paired with house made tzatziki relish, avocado and a poached egg.

## Bruschetta w/ a Twist (gfo), (vo) 24.5

Garlic roasted cherry tomatoes, house pickled onions, basil, finished w/ a honey balsamic glaze and fresh gruyere cheese on pan fried sourdough.

## Sourdough Toast (gfo), (vo) 9.5

Two slices of toasted sourdough bread w/ butter.  
Add Vegemite, Peanut Butter, Nutella, Honey, Jam or Marmalade 1.5

## Fruit Toast 9.5

Two slices of toasted sourdough fruit loaf w/ butter.

## Eggs Your Way (gfo), (vo) 16

Two eggs - Poached, Fried or Scrambled on a slice of toasted sour dough w/ butter.

### SIDE OPTIONS

Crispy Hashbrowns 3.5

House Made Relish 3.5

Free Range Egg 3.5

Sauteed Spinach 5.25

Roasted Cherry Tomatoes 7

Sauteed Mushrooms 7.2

Avocado 6

Bacon 6

*Choose wisely, because once it's yours, it's yours - no take-backs on taste adventures!*

# ALL DAY MENU

## Beer Battered Flathead Tails 35

Beer battered Flathead tails served w/ Chefs seasonal salad and tangy tartare sauce & a side of crispy chips.

## Yangnyeom Chicken 21.8

Korean inspired spicy chicken w/ a gochujang sweet chilli may, house made pickled onions, crisp cos on a toasted ciabatta roll.

## B.L.A.H. 25.5

Bacon, crisp lettuce, creamy avocado & a fresh herb & mustard mayonnaise on a toasted ciabatta roll.  
Add chips 10.5

## Croque Monsieur (gfo), (vo) 21.7

A twist on the French inspired gourmet toasted sandwich with ham, semi-dried tomatoes, honey mustard mayonnaise, & gruyere cheese.

## Gourmet Vegetarian (gfo), (vo) 28.3

A toasted sourdough sandwich w/ creamy avocado, tomato, mix of house made pickles, swiss cheese & siracha mayonnaise.

## Gourmet Beetroot Ruben (gfo), (vo) 22.6

A Chef inspired toasted sourdough sandwich w/ silverside, beetroot sauerkraut, swiss cheese & a Russian mayonnaise.

### ADDITIONS

Beer Battered Chips 10.5

Sweet Potato Fries 11.5

Onion Rings 15


Extra Plate 2.5

Seasonal Salad 15

Salad Mix, Cucumber, House Made Pickled Onions, Cherry Tomatoes, House Dressing & Hazelnuts

*Busy cafe vibes might mean a little extra wait, sometimes, but good things are cooking up - thanks for your patience!*

Follow us on our socials

 @munroandsargeant

 Munro & Sargeant Cafe

\*(gfo), (vo), (vgo) show how items can be made just for you!

\*While we take every care to accommodate dietary needs, our kitchen handles nuts, dairy, wheat, soy, fish, shellfish, and gluten, so we can't guarantee an allergen-free zone.

**PUBLIC HOLIDAYS (20%) + EFTPOS (1.15%) SURCHARGES WILL BE APPLIED AT REGISTER**

# DRINKS

## COFFEE

Cappuccino	5.3	6.4
Latte	5.3	6.4
Flat White	5.3	6.4
Long Black	5.3	6.4
Magic	5.3	
Espresso	3.5	
Short Macchiato	4.7	
Long Macchiato	5.3	

## HOT DRINKS

Mochaccino	6.2	6.7
Dirty Chai	6.3	6.8
Hot Chocolate Dark   Milk   White	5.2	6.3
Spiced Chai Latte	5.2	6.3
Turmeric Latte	5.3	6.4
Matcha Latte	5.3	6.4
Prana Chai Pot	6.4	
Tea Pot (Loose Leaf)	5.2	
English Breakfast, Supreme Earl Grey, Honey Dew Green, Peppermint, Chamile Blossoms, Lemongrass & Ginger, Sench Green		

### MILK ALTERNATIVES

Bon Soy	1
MilkLab Oat	1
MilkLab Almond	1
Riverina Lactose Free	1

## ICED DRINKS

Iced Latte	6.5
Iced Coffee	10.5
Iced Long Black	9.5
Iced Mocha	11.5
Iced Dirty Chai	11.5
Affogato	9.5
Iced Chocolate	10.5
Iced Chai	10.5

## COLD DRINKS

Bottled Water	3.5
San Pel 250ml	5
San Pel 500ml	9
Coke   No Sugar	5.5
Lemonade	7.5
Raspberry	7.5
Ginger Beer	7.5
Lemon Lime & Bitters	6.5
Bottled Juice	8.2
Organic Orange   Organic Apple   Banana, Mango & Apple	
<b>Milkshake</b>	5 8.5
Chocolate, Strawberry, Caramel, Vanilla	
<b>Smoothies</b>	
Mixed Berry	12.5
Mixed Berries, Frozen Yoghurt, Milk	
Banana	12.5
Banana, Frozen Yoghurt, Milk	
Mango	12.5
Mango, Frozen Yoghurt, Milk	

## ALCOHOL

### Beer

Corona	11
Peroni   0.0%	11
Carlton Dry	10
Great Northern	10
Cascade Light	10

### Cider

Alpine Sweet   Dry	11
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### Wine

	Glass	Bottle
DalZotto NV Pucino Prosecco	11	42
Fowles AYG Pinot Grigio	13.2	43
Pizzini Sauv Blanc	14	45
Kooyonga Chardonnay	14.3	46
Sam Miranda Moscato	12	42
Sam Miranda Sangiovese	12	42
Fowles AYG Shiraz	13.2	43
Sam Miranda Pinot Noir	14	45
Sam Miranda Rosato	12	42
Pizzini Sparkling Brachetto	11	42

### Cocktails & Mixes

Mimosa Prosecco, orange juice	12
Gin & Tonic	15
<b>Espresso Martini</b>	<b>21</b>
Espresso Coffee, Vodka, Vanilla Galiano, Kahlua	
Fruit Tingle	18
Vodka, Blue Curacao, Raspberry, Lemonade	
Pina Colada	18
Malibu Rum, Coconut Cream, Pineapple Juice	
Aperol Spritz	19
Prosecco, Aperol, Soda Water	

[Ask us about our Spirits Range](#)

MUNRO &  
SARGEANT

CAFE RESTAURANT



ROASTING WAREHOUSE  
SPECIALTY COFFEE



Roasting Warehouse - Happy Days Blend - Sharp, full-bodied with hints of syrupy, rich dark chocolate, Happy Days is a crowd pleaser.

We proudly use Riverina Milk not just for its exceptional quality, but also for its commitment to local sourcing—because nothing beats the freshness of locally produced goodness!