

# MUNRO & SARGEANT

# CAFE RESTAURANT OF THE BENALLA ART GALLERY

## BREAKFAST

**Eggs On Toast (gfo), (vo) 14.5**  
Two Eggs - Poached, Fried or Scrambled on a slice of Toasted Sourdough w/ Butter.

**Eggs Benedict 24**  
A toasted English muffin topped with Bacon, Sautéed Spinach, Two Poached Eggs & Topped w/ Hollandaise Sauce.

**B.L.A.T (gfo), (dfo) 19**  
Crispy Bacon, Fresh Cos Lettuce, Creamy Avocado & Juicy Tomato w/ Our Chef Made Herb Mayonnaise served on a Lightly Toasted Turkish Roll

**Poached Pear Granola Bowl (gfo), (dfo) 19.5**  
Vanilla Bean Star Anise Poached Pear w/ House Made Granola & House Made Zesty Orange Vanilla Greek Yoghurt

**Peach Bruschetta (gfo), (vo) 18.5**  
Fresh Peaches Grilled w/ Whipped Goats Curd, Honey & Chives Served on a slice of Pan Fried Sourdough

**Chef's French Toast (gfo), (vo) 24.5**  
Banana Bread in Egg Wash Pan Fried w/ Caramelised Banana, Whipped Mascarpone Cream & Finished w/ a Salted Caramel Sauce & Biscoff Crumble  
Add Ice Cream 3.5

**Breakfast Burger (vo) 24.7**  
Lightly Toasted Brioche Bun w/ Creamy Avocado, Grilled Halloumi, One Fried Egg & Finished w/ a Paprika Honey Mayonnaise & Dressed Rocket  
Add Bacon 4

**Smashed Avo (gfo), (vo) 26.9**  
Smashed Avocado on a slice of Pan Fried Sourdough topped w/ Goats Curd & Pomegranate Seeds then Finished with a Beetroot Hummus, Pomegranate Reduction & Dukkha  
Add a Poached Egg 3.5

**Bruschetta (gfo), (vo) 24.5**  
Roasted Cherry Tomatoes, Pickled Onion, Goats Cheese, Fresh Basil finished w/ a Blood Orange Balsamic Reduction

**Fruit Toast 9.5**  
Two slices of toasted sourdough fruit loaf w/ butter.

**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

### SIDES & EXTRAS

1 Free Range Egg | Roasted Cherry Tomato | Mushrooms | Sautéed Spinach | GF Bread 3.5

Feta | Goats Cheese | Halloumi | Hash Browns | House Made Tomato Relish 4.5

Bacon | Avocado | House Made Caramelised Onion | House Made Hummus 6

## MAINS

**Pork Fajitas (gfo) 25.5**  
BBQ Pulled Pork, served w/ Jalapeño, Capsicum & Sour Cream on a Warm Tortilla

**Open Steak Sandwich (gfo) 32.5**  
Eye Fillet served On Toasted Sourdough w/ House Made Caramelised Onion, BBQ relish, Rocket and a Fried Egg  
Add Beer Battered Steak Fries 7.5

**Munro Burger (vo) 19**  
House Made Slaw, Pickled Onion, Siracha Mayonnaise with an Option of Grilled Halloumi OR Buttermilk Fried Chicken Breast on a Toasted Brioche Bun  
Add Beer Battered Steak Fries 7.5

**Miso Cauliflower (gfo), (vgo), (vo) 21.5**  
Miso Roasted Cauliflower w/ House Made Hummus, Fresh Spring Onion, Crispy Shallots and Topped w/ Chilli Oil

**Fish & Chips 23**  
Fish of the Day in House Made Beer Batter served w/ Beer Battered Steak Fries & House Made Tartare Sauce & Wedge of Lemon  
Add seasonal salad 10

## SALADS

**Beef Tataki (gfo) 26**  
Thinly Sliced Rare Eye Fillet w/ Vermicelli Noodles, Cabbage, Fresh Cucumber & Carrot served w/ Pickled Onion & finished w/ House Made Ponzu Dressing

**Thai Mango (gfo), (vo) 18**  
Fresh Mango served w/ Vermicelli Noodles, Sliced Red Onion, Capsicum, Bean Shoots and Finished w/ House Thai Chilli Dressing  
Add Poached Chicken 8

**The Big Summer Salad (gfo), (vgo), (vo) 32**  
Bacon, Beetroot, Roasted Pumpkin, Avocado, Cos Lettuce, Pickled Onion, Cucumber, Carrot, Capsicum, Spring Onion, Goats Cheese & House Dressing

**Pulled Lamb (gfo) 24.5**  
Slow Cooked Lamb served w/ Dressed Rocket, Pear & Goats Curd

**Aviator (gfo) 29**  
Poached Chicken & Mayonnaise Dressing w/ Cos Lettuce, House Made Bacon Relish, Capers, Topped w/ Croutons & Parmesan Cheese

## TOASTED

**Turkey (gfo) 22.5**  
w/ Tomato & Mayonnaise on a Toasted Turkish Roll

**Ham (gfo) 21.7**  
w/ Swiss Cheese, House Pickles, Dijon Mayonnaise, Sundried Tomato on Sourdough

**Chicken (gfo) 23.5**  
Poached w/ Red Onion, Peppers, Pesto & Swiss Cheese

**Beetroot Ruben (gfo) 22.6**  
Silverside, Swiss Cheese, Russian Mayonnaise & Beetroot Sauerkraut

### ADDITIONS

Beer Battered Chips OR Shoestring Fries w/ House Aioli 10.5

Sweet Potato Fries OR Potato Wedges w/ Sour Cream & Sweet Chilli Sauce 11.5

Onion Rings w/ House Aioli 15

Extra Plate 2.5

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

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

Remember to Tag Us! @munroandsargeant Munro & Sargeant Cafe

\*(gfo), (vo), (vgo) (df) 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	
Mochaccino	6.2	6.7	
Dirty Chai	6.3	6.8	

HOT DRINKS	Hot Chocolate	5.2	6.3
	Dark   Milk   White		
	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   Chamomile Blossoms   Lemongrass & Ginger   Sencha Green			

## MILK ALTERNATIVES

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

ICED DRINKS	<b>Iced Latte</b>	6.5
	Double Ristretto, Ice, Milk	
	<b>Iced Coffee</b>	10.5
	Double Espresso, Ice, Milk, Ice Cream	
	<b>Iced Long Black</b>	9.5
	Double Espresso, Ice, Filtered H2O	
	<b>Iced Mocha</b>	11.5
	Double Espresso, Chocolate Fudge Sauce, Ice, Milk, Ice Cream	
	<b>Iced Dirty Chai</b>	11.5
	Double Espresso, Chai, Ice, Milk, Ice Cream	
<b>Iced Chai</b>	10.5	
Chai, Ice, Milk, Ice Cream		
<b>Iced Chocolate</b>	10.5	
Chocolate Fudge Sauce, Ice, Milk, Ice Cream		
<b>Affogato</b>	9.5	
Double Espresso, Ice Cream		
<b>Add Liqueur 10.5</b>		

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	<b>Beer</b>	
	Corona	11
	Peroni   0.0%	11
	Carlton Dry	10
	Great Northern	10
Cascade Light	10	

<b>Cider</b>	
Alpine Sweet   Dry	11

<b>Wine</b>		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

<b>Cocktails &amp; Mixes</b>	
Mimosa	12
Prosecco, orange juice	

Gin & Tonic	15
<b>Espresso Martini</b>	21
Espresso Coffee, Vodka, Vanilla Galiano, Kahlua	

Fruit Tingle	18
Vodka, Blue Curacao, Raspberry, Lemonade	

Pina Colada	18
Malibu Rum, Coconut Cream, Pineapple Juice	

<b>Aperol Spritz</b>	19
Prosecco, Aperol, Soda Water	

[Ask us about our Spirits Range](#)

MUNRO &  
SARGEANT

CAFE RESTAURANT



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!

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