

Growers Espresso Farmers' Market Inspired menu

Our new 2011 menu is inspired by our friends at Victorian FarmersqMarkets. Our close connection with the coffee grower is now expanded to our food menu. The menu is designed to showcase fresh, seasonal and local produce which has been sourced directly from the growers and artisan producers who we know.

The menu below changes daily to recognise and use available fresh, local produce. All items served with bread use our local artisan baker . Dench Bakers. Please check menu boards and display case to check daily specials and available selections. We hope you enjoy the fine produce and ingredients on offer.

Panini or Baguette	Ingredient Notes	Price
Lemon, yoghurt & roasted zucchini with crushed roasted almonds and sumac	Schulz Organic Farms yoghurt from Timboon / Happy Fruit almonds from Redcliffs.	8.50
Carrot, fresh herbs and Locheilan Fetta	Carrots and available herbs sourced from weekend FarmersqMarkets / Locheilan Farmhouse Cheeses fetta	8.50
Roasted cauliflower and almonds with radish and Red Hillϕ Coolart Soft Cheese	Happy Fruit almonds / Red Hill Cheese / cauliflower from the weekendϕ FarmersqMarket	8.50
Beetroot with Red Hillϕ Coolart Soft Cheese, radish and watercress	Beetroot, radish and watercress from the weekendϕ FarmersqMarkets / Red Hill Cheese	8.50
Leg ham, cheese and relish	Ham from The Smokehouse /Cunliffe & Waters Tomato and Capsicum Relish	9.50
Leg ham, mustard mayonnaise and cos lettuce	Ham from the Smokehouse / Cos from weekend FarmersqMarkets	9.50
Warialda Salami, grilled summer veggies and Locheilan Fetta	Warialda Belted Galloway Beef Salami / Farmersq Market vegies / Locheilan Farmhouse Cheese	9.50
Warialda Salami, fresh beetroot relish, radish and Locheilan Fetta	Warialda Belted Galloway Beef Salami / Growers Recipe Relish / Locheilan Farmhouse Cheese	9.50
Chicken, celery and tarragon mayonnaise	Milawa Free Range Poultry chicken / celery and herbs from weekend FarmersqMarkets	9.50
Chicken, fior de latte and heirloom tomato	Milawa Free Range Poultry chicken / Fior de latte mozzarella / FarmersqMarket tomato	9.50
Smoked Barramundi, lemon mayonnaise and cucumber	Garfield Barramundi / Growers Recipe Mayonnaise / FarmersqMarket cucumber	9.50
Specials		
Summer on a Plate	Grilled summer FarmersqMarket vegetables / marinated organic tomatoes / Mt Zero Olives / Locheilan Fetta	12.50
Fetta and spinach crostini with rosemary pepper honey	Locheilan Farmhouse Fetta / using only FarmersqMarket olive, spinach and herbs	10.50
Wunghnu Soft ripe cheese and salsa	Lochelilan Farmhouse Wunghnu Soft / FarmersqMarket nectarines, cucumber, tomato and capsicum	12.50

Espresso Bar | Retail | Office 332 St Georges Rd, Fitzroy North Postal PO Box 106, Brunswick East, Vic 3057 Contact: 61 3 9486 1886 www.eurekacoffee.com.au



Australian grown coffee,
direct from the growers -
blends & single estate.



growers
espresso.

Specialty roasters & retailers of
premium coffees & teas - Fair trade,
direct trade & organic.



Growers Espresso Farmers' Market Inspired menu

Assorted Menu Items	Ingredient Notes	Price
Home style chilli baked beans served with quark, olive oil, and sumac on sourdough	Just Bean Made baked beans / Schulz Organic Farms quark from Timboon / Nicholas Olive Estate olive oil	10.50
Vegetarian Frittata . assorted combinations with side salad	Using fresh FarmersMarket ingredients	11.00
Baked eggs (x2) with smoked ham, fetta and spinach	Koallah Farm Fresh Eggs / Ham from the Smokehouse / Locheilan Farmhouse Cheeses . Fetta / served with today's side salad	14.00 (Sat)
Salads (Fri & Sat)		
Roasted zucchini, cous cous, mint and fetta salad with lemon dressing	Locheilan Farmhouse Cheeses fetta from Wunghnu / zucchini and herbs from weekend Farmers Markets	9.00
Roasted cauliflower salad with radish, Red Hill Coolart Soft Cheese and toasted almonds	Cauliflower and radish sourced from weekend FarmersMarkets / Coolart Soft from Red Hill Cheeses	9.00
Rice noodle and beetroot salad with orange, sesame and sweet chilli dressing	Beetroot, oranges and herbs sourced from weekend FarmersMarkets	9.00
Red Hill's Granny Blue Cheese and roasted cauliflower salad with rocket and an apple cider dressing	Red Hill Cheeses . Granny Blue / cauliflower and herbs sourced from weekend FarmersMarkets	9.00
Cous cous, carrot and fetta salad with chervil and mint	Carrot, chervil and herbs sourced from weekend FarmersMarkets	9.00
Roasted potato and green bean salad with a herbed yoghurt dressing	Potato, green bean and herbs sourced from weekend FarmersMarkets / Schulz Organic Farms yoghurt from Timboon	9.00
Something Sweet		
House baked muffins	Using seasonal fresh fruits and ingredients	4.00
Lightly toasted coconut bread with cream and rhubarb	Schulz Organic Farms cream / FarmersMarket Rhubarb	7.00
Fruit toast with butter/jams	Dench Bakers / Myrtleford Butter / Misty Springs berry jams	6.00
Toast with jams/honey	Dench Bakers sourdough / Misty Springs berry jams / FarmersMarket honey	5.50
Baklava and Turkish Delight	El Faiyah Sweets - Brunswick	2.00
Sweet Tarts	The Pastry Lounge	3.50
Sweet Biscuits	Michel's Biscuits	2.00
Pastries	Assorted Danish by Dench Bakers	4.50 (Sat)

Espresso Bar | Retail | Office 332 St Georges Rd, Fitzroy North Postal PO Box 106, Brunswick East, Vic 3057 Contact: 61 3 9486 1886 www.eurekacoffee.com.au



Australian grown coffee,
direct from the growers -
blends & single estate.



**growers
espresso.**

Specialty roasters & retailers of
premium coffees & teas - Fair trade,
direct trade & organic.

