



MARY

EATS CAKE

# A LA CARTE MENU

*“Let them eat cake”*



@MARYEATSCAKE #MARYEATSCAKE

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## HIGH TEA

### MINI

A pot of Breakfast Tea, one fluffy scone with fresh jam and cream  
Chef's selection of two savoury items and two sweet items

**45**

### MARY'S HIGH TEA

A pot of Breakfast Tea, one fluffy scone with fresh jam and cream  
Set menu of four savoury items and three sweet items

**62**

*Please note there will be a 15 - 20 minute wait for the preparation of our High Tea options.*

LGO | VGO | VO + 4

## BRUNCH

### MOROCCAN CHICKEN SALAD ON SOURDOUGH (LGO + 3) 24

Chicken braised with moroccan spices, tomato, apricots, rocket and roasted capsicum pesto served on toasted sourdough, garnished with fresh rocket, pine nuts and petitias.

### CROQUE MONSIEUR 22

Buttered sourdough, dijon, bechamel sauce, smoked kaiserfleisch, swiss cheese and parmesan. Add fried egg +3

### CHICKEN PARMIGIANA ROLL (LGO + 3) 22

French style bullet roll, crispy fried chicken tenders, napoli, pesto, bocconcini. Served with a side salad and polenta chips.

### EGGPLANT PARMIGIANA ROLL (V) 20

French style bullet roll, roasted eggplant, napoli, pesto, bocconcini. Served with a side salad and polenta chips.

### SHAKSHUKA CROISSANT(V) 22

Buttery croissant, chic-pea and tomato shakshuka, fried free range egg, persian feta and herbs. Served with a side salad of rocket, feta, pickled onion and cucumber.

### CORN FRITTERS (VO) (LGO + 3) 26

Fried corn fritters, kasundi, buttermilk labneh, avocado, feta, pickled onion, watercress cucumber, beetroot smoked salmon.

Please discuss your dietary requirement options with our friendly staff\*

\*All products may contain traces of wheat/ gluten, seafood, egg, dairy, soy, peanuts, tree nuts, sesame, seeds, garlic and onion.

V = Vegetarian VG = Vegan LGO = Low Gluten Option VO = Vegetarian Option VGO = Vegan Option

***Our maximum sitting duration is 90 minutes***

## TO SHARE

### **POLENTA CHIPS (LGO, VGO + 3) 10**

Served with feta, parsley, cracked pepper and confit garlic aioli.

### **MUSHROOM ARANCINI (3) (V, LGO, VGO) 14**

Mixed mushroom risotto balls, low gluten crumb served with pumpkin puree and persian feta.

### **SEAFOOD ARANCINI (3) 13**

Seafood bisque risotto balls, panko crumbed served with lemon aioli and gremolata.

### **SAVOURY BOARD - THREE 14 | SIX 26**

Chefs selection of High Tea savoury items

## SWEET TREATS

### **CHERRY CHOCOLATE FRENCH TOAST 21**

Fresh brioche bread filled with ganache, spiced cherry compote, toasted coconut and mascarpone cream.

### **SCONES - SINGLE 7.5 | DOUBLE 14**

Freshly baked scone served with raspberry jam and cream. + lemon curd 3

### **SWEET BOARD - THREE 14 | SIX 26**

Chefs selection of mini High Tea cakes

## CHILDREN 16

*Kids meals are served with a Scone + Fresh jam & cream and a side of fruit*  
12yrs & under

Two mini pies with tomato sauce | Two chicken parmi rounds

## HOT DRINKS

### **TEA LIST**

Mary's Breakfast, Earl Grey, Chai,  
Lemon Myrtle & Ginger, Mary's Berry Tea,  
Mint Tea, Sencha Green Tea

S 5.50 | L 10

### **BLOSSOMING TEA | 11**

White tea wrapped around a bouquet of  
flowers that blooms in your teapot

### **COFFEE**

Latte, Flat White, Cappuccino, Mocha,  
Chai Latte, Hot Chocolate CUP 5 | MUG 6

Espresso, Piccolo, Macchiato Short, Long  
black | 4.5

Decaf / Extra shot / Syrups (caramel or  
vanilla) | +0.5

Alt milks (oat, almond, soy, lactose free) +1

## COLD DRINKS

### ICED | 7

Chocolate, Coffee

### JUICE | 6

Apple, Orange, Pineapple,  
Cranberry, Grapefruit

### SOFT DRINKS | 5

Coke, Diet Coke, Lemonade, Raspberry,  
Lemon Lime and Bitters

### SODA WATER | 3

## MOCKTAILS

### PASSIONFRUIT FIZZ | 14

(passionfruit, pineapple juice, lemonade)

### GRAPEFRUIT LIME SPRITZ | 14

(grapefruit, lime juice, lemonade)

### VIRGIN BRAMBLE | 14

(blackberry syrup, lemon juice, soda)

### NON - ALC SPARKLING | 12

## WINE LIST

### SPARKLING

Veuve d'Argent Blanc de Blancs 12 | 55  
Burgundy France

Villa Jolanda Prosecco 13 | 59  
Veneto, Italy

Moon Struck Moscato 13 | 52  
Vic, Australia

### WHITES

821 Sauvignon Blanc 11 | 49  
Marlborough, NZ

TarraWarra Estate Chardonnay 14 | 55  
Yarra Valley, VIC

MOJO 01 Pinot Gris 13 | 52  
Adelaide, SA

Band of Roses 13 | 52  
Charles Smith, Washington, USA

### REDS

Cape Shanck Pinot Noir 13 | 52  
Mornington Peninsula, VIC

Angus & Bremmer Shiraz Cab 11 | 49  
Langhorne Creek, SA

Chaffey Bros Pax Aeterna Old Vine  
Grenache 15 | 60  
Barossa Valley, SA

## BEER & CIDER

4 Pines American Amber Ale | 9

4 Pines Pale Ale | 9

4 Pines Nitro Stout | 9

Moon Dog Lager | 10

## COCKTAILS

### ESPRESSO MARTINI | 22

(espresso, vodka, kahlua)

### PASSIONFRUIT MARTINI | 20

(vodka, passionfruit, french sparkling)

### FRENCH MARTINI | 20

(vodka, chambord, pineapple juice)

### FOUR PILLARS SHIRAZ GIN SOUR | 23

(gin, egg white, lemon juice, sugar syrup)

### BRAMBLE CLOUD | 23

(gin, lemon juice, creme de mure, soda)

### COSMOPOLITAN | 22

(citron vodka, cranberry juice, lime juice, cointreau)

### PIMMS SPRITZ | 17

(pimms, dry ginger ale, lemonade & fruits)

### MIMOSA | 14

(french sparkling, orange juice)