

## HOT DRINKS

### 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

## WINE LIST

### SPARKLING

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

De Bortolli Prosecco 12  
King Valley, VIC

Emeri De Bortolli Moscato 12  
Yarra Valley, VIC

### WHITES

S21 Sauvignon Blanc 11 | 49  
Marlborough, NZ

TarraWarra Estate Chardonnay 14 | 55  
Yarra Valley, VIC

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

### REDS

Peninsula Panorama 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

James Squire Apple Cider | 10

Hop Hen Lilydale Lager | 9

Hop Hen 3C IPA | 9

Hop Hen Pale Ale | 9

## COLD DRINKS

### ICED CHOC / COFFEE | 7

add ice cream +0.5

### MILKSHAKES | 7

Vanilla, Chocolate, Strawberry, Caramel

### JUICE | 6

Apple, Orange, Pineapple

### SOFT DRINKS | 5

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

## 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)

## MOCKTAILS

### PASSIONFRUIT FIZZ | 14

(passionfruit, pineapple juice, lemonade)

### GRAPEFRUIT LIME SPRITZ | 14

(grapefruit, lime juice, lemonade)

### VIRGIN BRAMBLE | 14

(blackberry syrup, lemon juice, soda)

### ICED TEA | 6

Mary's Berry | Lemon myrtle

### NON - ALC SPARKLING | 12

# MARY

EATS CAKE

## AL A CARTE MENU

*"Let them eat cake"*

## 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



@MARYEATSCAKE #MARYEATSCAKE

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## BREAKFAST (8 - 12pm)

EGGS ON SOURDOUGH 13 (LGO +2)  
scrambled or fried

sausage +6 | smashed avocado +6 | smoked salmon +6 | Mary's baked beans +6  
hash brown +5 | persian fetta +5  
extra egg +3 | tomato relish +3 | beetroot relish +3 | aioli +3

SMASHED AVO SCRAMBLE (V) 22

Sourdough toast, smashed avo, pickled onion, fluffy scrambled eggs,  
whipped fetta & dukkah, herbs

CROISSANT 7

Jam +1 | ham & cheese +2 | cheese & tomato +2

ENGLISH BREAKFAST 25

Sourdough toast, pork sausage, Mary's baked beans, two fried eggs and hash brown

## ALL DAY BRUNCH

QUICHE (V) 16

Seasonal individual quiche - please ask - served warm with a side salad

CROQUE MONSIEUR 22

Sourdough, dijon, bechamel sauce, ham, swiss cheese and parmesan. *Add fried egg +3*

CRISPY CHICKEN BURGER 24 (GFO +3)

Brioche bun, crispy fried chicken, lettuce, cheese with smoked chipotle aioli  
served with side of fries

PRAWN SANDWICH 22 | ADD FRIES +4

thick cut brioche, shredded cabbage, wasbi mayo, pickled green tomato, crispy prawns  
*Add fries +3*

SOFT SHELL CRAB SALAD 28 (GF)

Cold soba noodle, edamame, radish, pickled onion, cucumber, sesame, chilli, spring onion  
dressed with Soba dressing

PUMPKIN GRAIN SALAD (V) 20 | (GFO + VGO)

Roast pumpkin, dukkah, labneh, pickled green tomato, popcorn cauliflower, mixed grain  
salad with pistachio and pomegranate. *Add falafel +4 OR panko chicken tenders +6*

BRIOCHE FRENCH TOAST (V) 20

Brioche french toast, brown butter roasted seasonal fruit, vanilla mascapone, cookie  
crumble, raspberry with side of maple syrup

CHOCOLATE PANCAKES 18 (V + GFO)

Double stacked fluffy chocolate pancakes served with orange and vanilla scented berry  
compote. Served with icecream

## TO SHARE

STRAIGHT-CUT FRIES 10 (V + GF)

Served with truffle aioli.

ARANCINI (3) (V, LGO, VGO) 14

Our chefs seasonal arancini - please ask - served with aioli

CHEESE BOARD 26

1 soft & 1 hard cheese, lavosh, dried fruit, relish

SAVOURY BOARD | THREE 14 | SIX 26

Chefs selection of High Tea savoury items

FINGER SANDWICHES (6PC) 18

Traditional cucumber, current High Tea menu and roast vegetable & pesto sandwiches

## SWEET

MORE SWEETS AVAILABLE IN OUR CAKE CABINET

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 | 16 (12yrs & under)

*Served with a scone + fresh jam & cream and a side of fruit*

CHOICE OF

Two mini pies with tomato sauce | Mini ham & cheese croissant

## MARYS TEA

Small pot 5.50 | Large pot 10

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

BLOSSOMING TEA | 11

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

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*