

THE MERCHANT 1892

COFFEE

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Roasted from our very own Merchant Coffee Roasters, our blends are perfectly balanced and designed to be enjoyed with milk and on their own.

Choose from our signature 'Buellers Blend' or taste the season with a cup of Single Origin.

MILK or BLACK

Regular \$5.0

Large.....\$6.0

Soy, Oat, Almond, Coconut, Lactose free \$1.0

Cold Brew black.....\$5.5

Cold brew white.....\$6.0

NOT COFFEE

The Mad Hatter Tea Co. chai with honey \$6.0

Mork dark hot chocolate \$6.0

Bounty..... \$6.0

Coconut turmeric latte..... \$6.0

Kids hot chocolate..... \$5.0

Babycino.....\$1.5

ORGANIC LOOSE LEAF TEA

THE MAD HATTER TEA CO.....\$5.0

English breakfast, Earl grey, Peppermint, Green, Chamomile, Lemon grass & ginger.

COLD DRINKS

SOFT DRINKS

Coke \$5.5

Coke Zero \$5.5

Lemonade \$5.5

Lemon Lime & bitters \$6.0

Sparkling mineral water \$4.0

SPIDERS

Billsons Portello, Fruit tingle, Blue Hawaiian or Heritage cola

Regular \$8.5

Kids \$6.0

COLD PRESSED JUICE \$8.5

Organic orange juice

Organic apple juice

Tropical – orange, mango, passionfruit, lucuma

Roots – beetroot, apple, lemon, ginger

Antiox – apple raspberry, passionfruit, rhubarb

MILKY

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Iced coffee \$8.5

Iced chocolate \$8.5

Iced mocha \$8.5

Kids iced chocolate \$6.0

Iced latte \$6.0

Iced chai with honey \$6.0

MILKSHAKES

Vanilla, chocolate, caramel, coffee, strawberry, lime, blue heaven

Regular \$8.5

Kids \$6.0

Thickshake \$12.5

SMOOTHIES \$12.5

BERRY - blueberry, raspberry, strawberry, honey, coconut yoghurt, cinnamon & milk

TROPICAL- pineapple, orange, mango, banana, coconut, mint \$13.5

PB BANANA- milk, banana, peanut butter, honey, cinnamon \$12.5

VEGAN SNICKERS- almond milk, banana, maple, peanut butter, cacao \$13.5

WINE/BEER

BEER

Bridge Road Brewers Free Time (alcohol free)..\$6.0

Buller Road Golden Hazy Pale..... \$10

King River Pale Ale.....\$10

Carlton Draught\$8.0

Coffee Kolsch.....\$10

WINE X GLASS

Brown Brothers Prosecco\$10

In Dreams Chardonnay.....\$12

All Saints Pinot Grigio\$12

Totora Sauvignon Blanc..... \$11

Fowles Stone Dweller Rose.....\$10

Fowles Are You Game Pinot Noir.....\$12

All Saints Shiraz.....\$12

COCKTAILS

Mimosa- Sparkling, orange juice.....\$15

Espresso Martini- Vodka, Kahlua, espresso.....\$20

French Martini- Vodka, Chambord, pineapple juice.....\$20

Cosmopolitan- Vodka, Cointreau, lime & cranberry.....\$20

THE MERCHANT

1892

ALL DAY MENU

Toast – house baked Sourdough, Multigrain, Gluten Free - w/ butter & jam	\$9.0
Sourdough fruit toast baked in house - w/ butter & jam.....	\$9.5
Granola - Hemp seed granola, roasted stone fruit, coconut yoghurt, mango sorbet VG	\$18
Chilli eggs - scrambled eggs, lamb merguez sausage, spiced chickpeas, fresh green chilli. Served on house made seeded rye	\$25
Summer berry waffle - mixed berries, white chocolate, raspberry coulis, boysenberry ice cream.....	\$23
Eggs benedict - double smoked ham hock, leek & thyme rosti, poached eggs, hollandaise GF.....	\$25
Avocado - avocado, heirloom tomato, beetroot hummus, goat feta, cashew dukkah, lime. Served on sourdough V, VGA, GFA.....	\$24
OG roll - milk bun, fried egg, double stack bacon, rocket, cheese, smoked tomato relish GFA.....	\$18
Sweetcorn fritters - romesco, tomato salsa, snow pea tendrils, poached egg GF,VGA.....	\$20
BLT - bacon, lettuce, heirloom tomato & mayo served on house made ciabatta GFA.....	\$20
Halloumi Salad – broccolini, mixed seeds, quinoa, rocket, white balsamic dressing GF, V, VGA.....	\$24
Free range eggs - poached, scrambled or fried on sourdough toast GFA.....	\$15
Deli sandwich – salami, pastrami, mortadella, cheese, cos, sauerkraut, capsicum & nduja relish, toasted ciabatta roll.....	\$24
Vietnamese chicken salad - lemongrass poached chicken, vermicelli rice noodle salad, soft herbs, cashews GF.....	\$27
Lamb roulade - slow cooked pulled lamb, puff pastry, smoked tomato relish, rocket salad.....	\$26
Prawn salad - tempura prawns, green papaya salad, toasted coconut, green chilli jam, fresh herbs GF.....	\$29
Wagyu Burger - Wagyu beef, charred corn, fennel & chipotle slaw, Manchego cheese, chimichurri. Served with a side of fries GFA.....	\$28
Bowl of chips	\$12

WOOD FIRE PIZZA FROM 11AM

Garlic - garlic, oregano, mozzarella.....	\$14
Margherita - San Marzano tomatoes, fresh buffalo mozzarella, parmesan, basil, olive oil.....	\$22
Pesto Chicken - Béchamel sauce, roast chicken, mushrooms, bocconcini, pesto, pinenuts.....	\$26
Prosciutto - San Marzano tomatoes, buffalo mozzarella, cherry tomato, prosciutto, rocket, aged balsamic.....	\$29
Potato - caramalised onion, confit potato, gorgonzola, roast hazelnuts.....	\$25
Portofino - prawns, squid, capsicum, roast onion, bocconcini, salsa verde.....	\$29
Carne - spicy BBQ sauce, double smoked ham, pepperoni, salami, chorizo, pancetta, mozzarella.....	\$28
Tropical – San Marzano tomatoes, double smoked Gamze ham, woodfired pineapple, mozzarella.....	\$24
Pepperoni – San Marzano tomatoes, buffalo mozzarella, pepperoni, parmesan.....	\$25

ALTERNATIVES – GF Base \$3.5 | Vegan cheese \$3

EXTRAS

Bacon, House Smoked Salmon, Black Pudding, Chorizo.....	\$6.0
Goat Feta, Haloumi, Avocado, Hash Brown	\$5.0
Spinach, Mushrooms, Smoked Tomato	\$4.0
Hollandaise, Egg, Fermented chilli sauce, Smoked tomato relish.....	\$3.0

LIGHTER OPTIONS- available all day

Ham & cheese toastie- Smoked ham & Swiss cheese.....	\$13
Salami toastie- roasted capsicum, cheddar, spinach and mayo.....	\$15
Mortadella toastie- scamorza, tomato, rocket & relish.....	\$15
Vegetarian toastie.....	\$13

Gluten free | VG - Vegan | V - Vegetarian | VGA - Vegan available | GFA - Gluten free available

Weekend service charge 10% - Public Holidays 20%

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