



BEFORE

11:30AM

@mansfieldcoffee.merchant
mansfieldcoffeemerchant.com.au

BREAKFAST

Toast - Sourdough, Multigrain, Gluten Free or Banana bread w/ butter & jam	\$7.0
Merchant Fruit Toast - w/ butter & jam	\$8.0
Granola Bowl - coconut yoghurt, vanilla poached pear, passionfruit sorbet (VG).....	\$16
Eggs Benedict - double smoked pulled ham hock, leek & thyme rosti, hollandaise (GF)	\$22
Chilli Eggs - scrambled eggs, fermented chilli sauce, Gamze chorizo , Meredith feta (GFA).....	\$23
BLT - ciabatta roll, turkey bacon, cos lettuce, tomato, aioli (GFA).....	\$19
House Pumpkin Loaf - avocado, pomegranate, mixed seeds, micro cress, poached egg (V, GF, VGA) ..	\$19
Avocado Bruschetta - diced avocado, heirloom tomato, red onion, basil, goats feta, lime (V, VGA).....	\$20
Open Omelette - breaky greens, truffle pecorino, cured ham, house sour dough bread (VA, GFA)	\$19
Strawberries & Cream Hotcake - ricotta hotcake, strawberries, white chocolate, burnt honey ice cream (V).....	\$19
Sausage & Egg Roll - milk bun, grilled cotichino, fried egg, rocket, Gruyere cheese, salsa verde (GFA)	\$17
Cream of Wheat Porridge - apple, rhubarb, pecan clusters, maple (V)	\$17
Free Range Eggs - poached or fried on sourdough toast	\$12
- scrambled	\$13

GF - Gluten Free | VG - Vegan | V - Vegetarian | VA - Vegan available | GFA - Gluten Free available

EXTRAS

Bacon, Smoked salmon, Cotichino	\$6.0
Chorizo, Goat Feta, Avocado, Hashbrown ..	\$5.0
Spinach, Mushrooms, Smoked tomato, Hollandaise, Egg	\$3.0
Fermented chilli sauce, Smoked tomato relish	\$2.0

COCKTAILS

ESPRESSO MARTINI \$18
Vodka, Kahlua, espresso, sugar syrup
BLOODY MARY \$18
Vodka, tomato juice, Tabasco, Worcestershire sauce, lemon & pickle
MIMOSA \$12
Brown Brothers prosecco topped with fresh orange juice

HOT DRINKS

COFFEE

We have two coffees for your enjoyment each day; a blend and a single origin to highlight coffee flavour profiles from various countries. Ask your waiter what is on the grind today.

MILK or BLACK

Regular	\$4.5
Large	\$5.0
Soy, Oat, Almond, Lactose free	+\$1.0
Batch Brew	\$5.0

NOT COFFEE

The Mad Hatter Tea Co. chai	\$5.0
Mork dark hot chocolate	\$5.0
The Mad Hatter Tea Co. turmeric latte	\$5.0
Kids hot chocolate	\$4.5
Babycino	\$1.0

TEA

THE MAD HATTER TEA CO. \$5.0

English breakfast, Earl grey, Peppermint, Sencha green, Jasmine, Chamomile, Lemongrass & ginger

COLD DRINKS

MILKY

Iced coffee	\$8.0
Iced chocolate	\$8.0
Iced mocha	\$8.0
Kids iced chocolate	\$5.0
Iced latte	\$5.0

MILKSHAKES

Vanilla, choc, caramel, strawberry, blue heaven, lime.	
Regular	\$8.0
Kids	\$5.0
Thickshake	\$10

JUICE

HRVST ST COLD PRESS

Orange	\$8.0
Apple	\$8.0
Watermelon & pear	\$8.0



AFTER

11:30AM TILL 3PM

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ALL DAY BREAKFAST

Free range eggs on sourdough (See over for extras)\$12

SMALL PLATES / GRAZING

House Focaccia - salsa verde, evoo\$8.0

Polenta Fries - Milawa blue, rosemary mayo (V, GF)\$12

Croquettes - mortadella, ricotta salata, herbed aioli\$16

Salt & Pepper Prawns - fennel salt, fire roasted pepper, fennel & winter radish salad, lemon caper mayo (GF)\$20

Salumi Board - mixed cured meats, Toolunka Creek olives, double cream brie, giardiniera vegetables, wood-fired flat bread (GFA)\$30

BOWLS

Spaghetti - slow cooked tomato sauce, rocket, cherry tomato, caperberry, ricotta salata (V)\$25

Gnocchi - Strathbogie goat ragu, pan-fried gnocchi, pangrattato, Italian goat cheese\$32

Risotto - gremolata soft shell crab, watercress risotto, crispy guanciale, pickled shallots (GF)\$34

SOMETHING ELSE

Beef Short Rib Toastie - coffee rubbed short rib, tallegio, bread & butter pickles, garlic herbed butter, fries\$20

Squid Insalata - grilled squid, nduja, garlic, smoked almonds, cavolo nero, preserved lemon dressing (GF)\$23

Porchetta Focaccia - salsa verde, manchego, rocket, house made focaccia\$19

Warm Roast Beetroot Salad - Romanesco, freekeh, local hazelnut, goats curd (V, VA)\$19

Chicken Cotoletta - Milawa chicken breast, kohlrabi & fennel remoulade, lemon\$26

Fish - pan fried fish of the day, pepernata sauce, kipfler potato, caperberry, dill salad (GF)\$29

WEEKEND LUNCH SATURDAY & SUNDAY

Lamb Shoulder - 12 hour slow roasted lamb shoulder, mixed greens, rosemary jus, goat feta (GF)\$49

Snapper - whole baby snapper, fennel cucumber soft herb salad, smoked tomato, burnt butter and pistachio sauce (GF)\$45

Chicken - half roasted Milawa chicken, nduja tomato sauce, pesto, ruby chard (GF)\$35

PIZZAS

Margherita - San Marzano tomato, fior di latte, basil, evoo\$20

Pepperoni - San Marzano tomato, pepperoni, buffalo mozzarella\$24

Mediterranean - San Marzano tomato, spinach, olive, capsicum, mushroom, onion, pesto (VGA)\$24

Porchetta - nduja base, salami, Italian sausage, panchetta, prosciutto, scamoza, salsa verde\$28

Sweet Potato - roast sweet potato, confit garlic, mozzarella, mixed heirloom greens, hazelnut, goats curd\$24

Brisket - smoky bbq sauce, mozzarella, pulled brisket, roast onion, grand fleur cheese\$26

Fungi - truffle bechamel base, mixed mushrooms, gorgonzola, rocket\$25

Lamb - confit garlic base, mozzarella, spiced lamb, rosemary kipfler potato, red onion, guindillas, herbed goat yoghurt sauce\$26

Prawn - nduja base, mozzarella, spiced marinated prawns, Gamze chorizo, roasted onion, Meredith feta\$26

GF BASE \$3.5 | VEGAN CHEESE \$3

WHITE WINE

Brown Brothers Prosecco\$10

In Dreams Chardonnay\$12

Mt Langi Cliff Edge Pinot Gris\$12

Totora Sauvignon Blanc\$10

Xanadu Semillon Sauvignon Blanc\$12

RED WINE

Arc Summer Red\$10

Fowles Stone Dweller Rose\$10

Fowles Are You Game Pinot Noir\$12

Poggio Annima Sangiovese\$12

Thorn-Clarke Shotfire Shiraz\$12

Paxton Cabernet Sauvignon\$12

BEER

Bad Shepard Passionfruit Sour\$9.0

Blackmans XPA\$8.0

Bridge Rd Pale Ale\$8.0

Blackmans Tropical Hazy\$9.0

Hargreaves Hill Stout\$10

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