

MUNRO & SARGEANT

cafe restaurant of the benalla art gallery

autumn breakfast menu
AVAILABLE FROM 9:00AM TO 11:30AM

CHEFS FRENCH TOAST

served w/ Fresh Berries, House Made Berry Jam, Ice Cream & topped w/ Maple Syrup 19 v

EGGS BENEDICT

2 Poached Eggs, Sautéed Spinach & Bacon on an English Muffin, Topped w/ Hollandaise Sauce 25.8 (vo)

CHEFS SMOKED SALMON BENEDICT

Smoked Salmon, 2 Poached Eggs, Avocado, on an English Muffin, Topped w/ Hollandaise Sauce 27.8

CHEFS CHILLI SCRAMBLE

3 Egg Scramble w/ Chilli Jam on Sour Dough Toast 19 v

CHEFS "SMASHED" AVOCADO

served on Sour Dough Toast w/ House-Made Beetroot Hummus, Blistered Cherry Tomatoes, Fetta 25 v, (vg, gfo)
add an Egg 3.5

CHEFS HEALTH BOWL

Halloumi, Sauteed Spinach, Blistered Tomatoes, Avocado, Saute Mushrooms, Chilli & a Poached Egg 22.8 gf, v
add Smoked Salmon 6

EGGS ON TOAST

Poached | Fried | Scrambled on Sour Dough Toast 14.5 v, (gfo)
add Bacon 6

GRANOLA BOWL

Natural Yoghurt w/ Fresh Berries, Compote & House-Made Granola 17.5 v

FRUIT TOAST

Local Bakery Fruit Loaf x2 Thick Cut & Toasted w/ Butter 9.5 v
add Peanut Butter | Nutella | Honey | Jam | Marmalade

TOAST

Sourdough x2 Toasted w/ Butter 9.5 v, (gfo)
add Vegemite | Peanut Butter | Nutella | Honey | Jam | Marmalade

EXTRAS

Tomato Sauce | BBQ Sauce | Maple Syrup | 1.5ea

Plate - Added for Share Meals | 2.5ea

Sliced Tomato | Fetta | 1 Egg | Mushroom | Spinach | Hollandaise Sauce | Cheese | Gluten Free Bread | House Relish | 3.5ea

House-Made Beetroot Hummus | Ham | Halloumi | Blistered Tomatoes | Hash Browns | 4.5ea

Bacon | Avocado | Smoked Salmon | 6ea

*(gfo),(vo), (vgo) - are indicators items *can* be made this way :)

*WEEKENDS (5%) + PUBLIC HOLIDAYS (15%) + EFTPOS (1.15%) SURCHARGES WILL BE APPLIED AT REGISTER

*our menu is prepared in a kitchen that handles nuts, dairy, wheat, soy, fish, shellfish & gluten whilst all reasonable efforts are taken to accomodate guests dieatary needs, we cannot guarantee that our food will be allergen free

MUNRO & SARGENT

cafe restaurant of the benalla art gallery

autumn lunch menu

AVAILABLE FROM 12PM TO 2:30PM

CHEFS BEER BATTERED FLATHEAD TAILS

served w/ Chefs Slaw, Crème Fraiche
Tartare Sauce, Beer Battered Crispy
Chips & Lemon Wedge 35
pair with Sauvignon Blanc

CHEFS PUMPKIN SPICED SOUP

served w/ Pepita Seeds, Toasted
Sour Dough & Butter 15.5 gfo

CHEFS STICKY PORK ROLL

Sweet & Spicy Marinated Pork Belly,
Chefs Slaw w/ a Honey Lime
Dressing on a Brioche Roll served w/
Beer Battered Crispy Chips 28.3
pair with Rosato

KARAAGE CHICKEN

Japanese Fried Chicken w/ House-
Made Pickled Onions, Cucumber &
Slaw served w/ a delicate Japanese
dipping sauce 24.9
pair with Pinot Grigio

PAN FRIED SALT&PEPPER SQUID

served w/ Rocket, Shredded Cos, Spring
Onion, dressed w/ a House-Made Lemon
Lime Mayo, topped w/ Fresh Chilli 24.9 gf
pair with Prosecco

CHEFS POKE BOWL

Poached Salmon, Avocado, Cucumber,
Carrots, Radish w/ Rice & Fresh Chilli 37.5
gf, df, vgo
pair with Chardonnay

Sides

SEASONED WEDGES OR SWEET POTATO FRIES

w/ Sour Cream and Sweet Chilli Sauce 9.5

CRISPY CHIPS OR ONION RINGS OR SHOESTRING FRIES

w/ House-Made Aioli 7.5

EXTRA PLATE

Add for share meals 2.5

SAUCES

Aioli, Tomato, BBQ, Sweet Chilli 1.5

Gourmet Toasted Sandwiches

on sourdough

VEGETARIAN

Roast Pumpkin, Avocado, Pickled Onion
& Goats Curd 21.5 (gfo)
add chips 7

RUBEN

Sliced Silverside, Swiss Cheese,
Sriracha Mayonaise 23.8 (gfo)
add chips 7

CHICKEN & AVO

Lemon Chicken Mix w/ Avocado, Swiss
Cheese & Mayo 22.5
add chips 7

SALAMI CLUB

Mild Salami, Tomato, Rocket & Swiss
Cheese 22 (gfo)
add chips 7

BLT

Bacon, Lettuce & Tomato 20 (gfo)
add chips 7

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DRINKS MENU

Hot

COFFEE

Latte, Long Black, Flat White,
Cappuccino, Long Macchiato,
Short Macchiato, Espresso
5 | 6

HOT CHOCOLATE

Dark | Milk | White - served
w/ Marshmallows
5.1 | 6.1

SPICED CHAI LATTE

w/ Your Choice of Milk
5 | 6

PRANA CHAI

In a Pot w/ Your Choice
of Milk
6.5

BABY CHINO

Foamed Milk w/ Mini Biscuit
& Chocolate Powder
1.5

LOOSE LEAF TEA IN A POT

English Breakfast, Earl Grey,
Lemon Grass & Ginger,
Peppermint, Sencha Green,
Chamomile Blossoms,
Honey Dew Green
4.5

Cold

ICED LATTE

Espresso over Ice served w/
Milk of your Choice
6.5

ICED COFFEE

Espresso over Ice served
w/ Ice Cream & Milk of Your
Choice
10.5

ICED CHAI

Spice Chai served over Ice
w/ Ice Cream & Milk of Your
Choice
9.5

ICED CHOCOLATE

Dark or White Chocolate Fudge
Sauce served w/ Ice Cream &
Milk of Your Choice
10

AFFOGATO

Double Espresso served
w/ Vanilla Ice Cream
9.5

Smoothies

MIXED BERRY

w/ Frozen Yoghurt &
Milk of Your Choice
9.5

BANANA

w/ Frozen Yoghurt & Milk
of Your Choice
9.5

MANGO

w/ Frozen Yoghurt & Milk
of Your Choice
9.5

Milk Shakes

CHOCOLATE
STRAWBERRY
VANILLA
CARAMEL
5 | 8.5

EXTRAS

Bon Soy, MilkLab Almond, Lactose Free, MilkLab Oat 1
Vanilla Syrup, Caramel Syrup, Hazelnut Syrup 1

Fresh Juice

ORANGE

8.5

APPLE

8.5

TROPICAL

Orange, Apple &
Pineapple
9.5

Soft Drink

COCA-COLA

Coke
Coke No Sugar
5.5

BUNDABERG

Ginger Beer
Guava
Lemonade
5.9

KOMBUCHA

Lemon Ginger
Passionfruit
4.9

SAN PELLEGRINO

Sparkling Mineral Water
5.2 | 9

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DRINKS MENU

Wine

WHITE

PIZZINI sauvignon blanc 11.5 | 40
FOWLES pinot grigio 12.5 | 40
DALZOTTO prosecco 11 | 41
FOWLES chardonnay 10 | 40
SAM MIRANDA riesling - | 42
SAM MIRANDA moscato 11.5 | 39

RED

FOWLES shiraz 12.5 | 40
ST LENARDS shiraz - | 49.5
FOWLES cabernet sauvignon - | 40
SAM MIRANDA sangiovese 10.5 | 38.5

PINK

PIZZINI brachetto - | 44.3
SAM MIRANDA rosato 11 | 40.2

Cider

ALPINE CIDER

Dry 9.5
Sweet 9.5

Spirits

WHISKY

Jack Daniels 12.5
Johnie Walker 11.5
Canadian Club 10.8

BOURBON

Jim Beam 10.8

RUM

Bundaberg 10.9
Barcadi 10.5
Malibu 10

GIN

Bombay Sapphire 10.5

VODKA

Absolut 10.5
Smirnoff 10

LIQUEUR

Galliano 10.5
Kahlua 10.5
Midori 10.5

Beer

LIGHT

CASCADE light 9
PERONI 10

MID - FULL

GREAT NORTHERN 9
CORONA w/ Lime 10
CARLTON DRY 9

Cocktails

ESPRESSO MARTINI 21

kalua, vodka, espresso, vanilla galliano

PINA COLADA 19

malibu, coconut cream, pineapple juice

TEQUILA SUNRISE 18

tequila, orange juice, grenadine

FRUIT TINGLE 18

blue curacao, vodka, raspberry, lemonade

GINGER FIZZ 15

prosecco, lime juice, ginger beer

MIDORI SOUR 18

midori, lime, lemon, lemonade

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MUNRO & SARGEANT

UNDER TWELVE KIDS MENU

Breakfast 8:30AM TO 11:30AM

EGG & BACON

Poached, Fried or Scrambled on
Toast w/ a Hash Brown &
Tomato Sauce
14

WAFFLE

w/ Nutella & Vanilla Ice Cream
14.5

AVOCADO

Sour Dough w/ Sliced Avocado,
Fresh Slice of Tomato & One
Poached Egg
14

Lunch 11:45AM TO 2:30PM

CHICKEN NUGGETS

w/ Chips **or** Salad & Tomato
Sauce
12.5

FISH

w/ Chips **or** Salad & Tartare
Sauce w/ Lemon Wedge
14.5

MINI SAUSAGE ROLLS

w/ Chips **or** Salad & Tomato
Sauce
12.5

EXTRA OR ADDITIONAL SAUCE

Tomato | Tartare | BBQ
1.5