

MUNRO & SAARGEAANT

cafe restaurant of the benalla art gallery

breakfast menu

CHEFS FRENCH TOAST

served w/ House Made Sticky Fig Jam, House Made Orange Curd, Berries, Whipped Vanilla Cream & Mint
27.9 v

AVOCADO

served on Sour Dough Toast w/ Spring Onion, Bocconcini, Tomato & Balsamic Vinegar Reduction
25.9 v, (vg, gfo)
add an Egg 3.5

VEGETARIAN BENEDICT

Grilled Tomato, 2 Poached Eggs, Avocado, on an English Muffin, Topped w/ Hollandaise Sauce
24.5 v

EGGS BENEDICT

2 Poached Eggs, Sautéed Spinach & Bacon on an English Muffin, Topped w/ Hollandaise Sauce
26.9

MUNRO BURGER

Bacon, Avocado, Rocket, Hash Brown, Swiss Cheese & Siracha Mayo on a Brioche Bun
24.8
add Egg 3.5

ZUCCHINI FRITTERS

served w/ Avocado, Poached Egg & House Tomato Relish
28.5 v

EGGS ON TOAST

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

FRUIT TOAST

Local Bakery Fruit Loaf x2 Thick Cut & Toasted w/ Butter 9.5 v
add Peanut Butter | Nutella | Honey | Jam | Marmalade .5

TOAST

Sourdough x2 Toasted w/ Butter 9.5 v, (gfo)
add Vegemite | Peanut Butter | Nutella | Honey | Jam | Marmalade .5

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 | Halloumi | Blistered Tomatoes | 4.5ea

Bacon | Avocado | Ham | Hash Browns | 6ea

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

*WEEKENDS (10%) + PUBLIC HOLIDAYS (20%) + 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

BUTTER CHICKEN

semi spicy served w/ rice and papadum 28.60

CHEFS POKE BOWL

Hoisin Pulled Pork w/ Rice, House Pickles, Fried Egg & Sauteed Bok Choy 26.9 gf, df, vgo

CHEFS BEER BATTERED FLATHEAD TAILS

served w/ Chefs Slaw, Crème Fraiche Tartare Sauce, Beer Battered Crispy Chips & Lemon Wedge 30

SPICY CHICKEN BURGER

Spicy Buttermilk Marinated Chicken Breast on a Brioche Roll Topped w/ Swiss Cheese, Avocado, Pickled Carrot, Siracha Mayo & served w/ Beer Battered Crispy Chips 29.9

SOUP OF THE WEEK

House Made by the Chef served w/ Buttered Toasted Sour Dough

Something Light

SALT&PEPPER SQUID

served w/ Rocket Slaw, Aioli, Spring Onion & Sesame Seeds 24.9 gf

ZUCCHINI FRITTERS

served w/ Avocado, House Relish & a Fried Egg 28 gf

STICKY FRIED CHICKEN

Buttermilk Fried Chicken tossed in a Sticky Honey Sauce with Sesame Seeds & Spring Onion 24.9

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

CHICKEN & AVO

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

RUBEN

Sliced Silverside, Pickles. Swiss Cheese, Sriracha Mayonaise in Sourdough 23.8
add chips 7

VEGETARIAN

Roast Pumpkin, Sundried Tomato, Avocado, Pickled Onion & Spinach 21.5 (gfo)
add chips 7

BLAT

Bacon, Lettuce, Avocado & Tomato on a Turkish Pide Roll 24 (gfo)
add chips 7

CROQUE MONSIEUR

Ham, Honey Mustard Mayo, Rocket & Swiss Cheese 18 (gfo)
add chips 7

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CAFE RESTAURANT OF THE BENALLA ART GALLERY

DRINKS MENU

Hot

COFFEE

Latte, Long Black, Flat White, Cappuccino, Long Macchiato, Short Macchiato, Espresso
5.2 | 6.2

HOT CHOCOLATE

Dark | Milk | White - served w/ Marshmallows
5.3 | 6.3

SPICED CHAI LATTE

w/ Milk
5.2 | 6.2

PRANA CHAI

In a Pot w/ Milk
6.5

BABY CHINO

Foamed Milk w/ Mini Biscuit & Chocolate Powder
2

LOOSE LEAF TEA IN A POT

English Breakfast, Earl Grey, Lemon Grass & Ginger, Peppermint, Sencha Green, Chamomile Blossoms, Honey Dew Green
5

Cold

ICED LATTE

Espresso over Ice served w/ Milk
6.5

ICED COFFEE

Espresso over Ice served w/ Ice Cream & Milk
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
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

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