

COFFEE

COFFEE BLEND ESPRESSO

Black/White - 4.2/4.8
Espresso - 3.5
Piccolo - 4
Macchiato - short 4 / long 4.5
Cold Brew Black over ice - 5
Iced-coffee - 7
Hot Chocolate - 4.5/5
Affogato - 6
Chai Latté - 4.5
Extras Soy L/free Esp/Sht - .6
Almond Milk - 1
Tea - 4.5
English Breakfast
Apple Tea
Glew Tea
Green
Peppermint
Chai brewed with Milk - 5

SHAKES

Choc/Straw/Car/Van - 6.5

Frappe - Caramel Espresso - 7.5

Smoothie - Mango, Berries,
Banana, Frozen Yoghurt & Juice -8

COLD DRINKS

House Sparkling Water
Glass - 3.5
Bottle - 6.5
Cold Pressed Juice Orange or Apple - 7.5
Daylesford flavoured mineral water - 4.5
Chinotto
Blood Orange
Pink Grapefruit
Lemon
Organic Lemon Lime Bitters
Organic Ginger Beer
Coke/Diet/No Sugar - 4.5
Kika Kombucha - 5.5

BEER

Mountain Goat Steam Ale - 8
Asahi Japan - 8
Furphy all Victorian - 7.5
Corona - 7.5
Carlton Dry 7.5
Great Northern Mid - 7.5
Boags Premium Light - 7.5

CIDER

Local Alpine Cider Sweet/Dry - 8

WINE

WHITE

La La Land Pinot Gris 2017 - 7/28
Chrismont Riesling 2018 - 28
Cofield Semillon Sauv Blanc 375ml- 16

RED

Storm Bay Pinot Noir Tas 2018 - 9/38
Tar + Roses Shiraz Vic 2017 - 38
Cofield Shiraz Sangiovese 375ml 2015 - 16

SPARKLING

Dal Zotto Pucino Prosecco - 8/38
Chrismont Frizzante 2017 - 32
Azahara Chardonnay Pinot 200ml - 9

Black Sambuca Thick Shake - 15
Espresso Martini - 16
Liqueur Affogato - 14



ALL DAY BREAKFAST

Breakfast from 7:00am

Milawa Artisan Bakery Sourdough Toast with Cultured Butter & Local Preserves - 7.9

Eggs on Milawa Sourdough Poached or Fried - 11.5
Scrambled - 12.5 Add Sides

Pumpkin Spiced Pancakes, Beechworth Honey Whipped Cream, Strawberries, Coconut, Pistachios, Maple & Pecan Butter - 17.9

Coconut & Citrus Panna Cotta, Berry Jelly, Puffed Grain Granola, COYO and Seasonal Fruit - 17.9 G/F D/F

Tropical Black Rice Bircher, Mango Sorbet, Pomegranate, Fruits, Coconut Milk & Passionfruit pulp - 16.9 G/F D/F

Breakfast Taco's, Scrambled Eggs, Blue Corn Tortilla, Crab & Corn Salsa, Avocado, Green Sauce, Black Beans & Lime -20 G/F/O

Smashed Avo Bagel, Cherry Tomato, Peach, Feta, Black Garlic Salt, Radish, Mint, Dill & Pesto - 19.5

Potato Gnocchi, Kaiser Bacon, Pickled Shimiji Mushroom, Mixed Herbs, Cherry Tomato, Lemon Butter, Beetroot & Poached Egg - 22.5

House Made Hashbrown Benedict, Double Smoked Leg Ham, Beetroot Hummus, Poached Eggs & Seeded Mustard Hollandaise - 19.9 G/F/O

BeanStation Breakfast, Eggs, Bacon, Italian Sausage, Smashed Pumpkin, Haloumi, Slow Roasted Tomato, Swiss Brown Mushroom, Basil Pesto & Dukkah - 25

While we do our best to accommodate changes during busy times we may politely say no. Please notify staff of allergies or dietary requirements.

LUNCH

From 11:00am

Wagyu Beef Burger, Brioche, Maple Bacon Jam, Swiss Cheese, Lettuce, Tomato, Pickled Onion, Special Sauce & Thick Cut Chips - 22.9

Green Tea Noodle Bowl, Grilled Tempeh, Ponzu, Mixed Seasonal Vegetables, Fermented Chilli Sauce, Sesame & Wakame - 19.9 D/F

Cured Tasmanian Salmon, Pineapple Salsa, Horseradish Crème Fraiche, Cucumber, Orange, Beetroot Pesto & Rye Croutons - 22.5

Chicken Katsu Sushi Bowl, Panko Crumbed Chicken Breast, Sticky Rice, Furukake, Edamame, Nori, Pickled Ginger, Avocado, Bbq Sauce & Kewpie Mayo -19.9 D/F

Vego Burger, Sourdough Bun, Black Bean Pattie, Smashed Pumpkin, Lettuce, Tomato, Beetroot Slaw, Avo Aioli & Kumara Crisps - 18.9

5 Spice Pork Tenderloin Salad, Vermicelli Noodles, Thai Basil, Peanuts, Mango, Asian Slaw, & a Sweet Chilli Dressing - 21.5 G/F

SIMPLE AND SIDES

> Formichi Bacon - 5 Italian Sausage - 4.5

> Haloumi - 4

> Smoked Salmon - 5.5

> Smashed Avocado - 4.5

> Seeded Mustard Hollandaise - 4

> Homemade Tomato Relish - 3.5

> Garlic Swiss Brown Mushrooms - 4

> House Made Hash Brown - 4.5

> Thick Cut Chips with Garlic Aioli - 8

Please Note 10% Surcharge Applies on P/Hol#

