

COFFEE

COFFEE BLEND ORGANICO

Black/White - 4/4.6
Espresso - 3.5
Piccolo - 4
Macchiato - short 4 / long - 4.5

Hot Chocolate - 4.5/5

Iced-coffee - 6.5

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
OMG Shakes - 12.5
Cherry Ripe
Oreo Cookies & Cream
Salted Caramel, Popcorn &
Honeycomb
Smoothie - Mango, Berries,
Banana, Frozen Yoghurt & Juice -8

COLD DRINKS

House Sparkling Water
Filtered & Lightly carbonated
gls - 3.5
Btl - 6.5
Cold Pressed Juice Orange or Apple - 7.5
Daylesford flavoured mineral water - 4.5
Blood Orange
Lemon
Chinotto
Apple
Organic Lemon/Lime/Bitters
Organic Ginger Beer
Coke/Diet/No Sugar - 4.5

BEER

Asahi Japan - 8
Holgate Norton Lager - 8.5
Little Creatures Dog Days can - 8.5
Furphy all Victorian - 7.5
Corona - 7.5
Carlton Dry - 7.5
Boags Premium Light 7.5
Alcoholic Ginger Beer 500ml - 14

CIDER

Beechworth Apple Cider - 10
Cheeky Rascal Blood Orange, Limoncello
& Pear 500ml - 14

WINE

WHITE

Dal Zotto Pinot Grigio 2016 - 8/38
All Saints Riesling 2016 - 35
Cofield Semillon Sauv Blanc 375ml-15

RED

Pizzini Shiraz 2016 - 9/39
All Saints Estate Durif 2014 - 39
Cofield Shiraz Sangiovese 375ml - 15

SPARKLING

Dal Zotto Pucino Prosecco - 8/38

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 - 11.5 Scrambled - 12.5 add sides

Beetroot and Mixed Berry Pannacotta, Elderflower Yoghurt, Puffed Grain Granola, Seasonal Fruits - 17.9 D/F G/F Vegan

Sweet & Savoury, Smashed Avo on Toast, Poached Egg, Dukkah, Cherry Tomato, House made Granola, Fruits & Yoghurt, Danish & Fresh O/J - 20

Mint & Lime Smashed Avo on Seeded Spelt Bread, Quinoa Super Grain Salad, Smoked Almonds & Pomegranate - 19

Chorizo & Prawn Omelette, Queso Manchego, Parsley Puree, Rocket, Pickled Onion & Lemon - 21.5 G/F

Turkish Delight French Toast, Vanilla ice cream, Chocolate Ganache, Strawberries, Rose Water & Raspberry Gel, Sweet Dukkah & Persian Fairy Floss - 19.5

Patatas Bravas, Spanish Style Pork Belly, Red Pepper Ketchup, Blistered Cherry Tomato, Roast Garlic Aioli & a Fried Egg - 20 G/F/O D/F

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

BeanStation Breakfast, Leek & Mushroom Tart, Soft Boiled Egg with Sourdough Dippers, Formichi Bacon, Hashbrown, Chorizo, Tomato Relish & Haloumi - 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

BeanStation Grazing Board, Selection of Local and Imported Smallgoods, Cheese, Bread, Olives, Fruits & Vegetables - 25

Goodness Bowl, Combo of Raw & Pickled Vegetables, Brown Rice & Quinoa, Smoked Almonds, Crispy Chickpeas, Spicy Fresh Tuna & a Tahini & Turmeric Dressing -19.5 G/F D/F

Lamb & Rosemary Burger, Soft Milk Bun, Spinach, Greek Tomato & Kalamata Olive Salsa, Tzatziki, Whipped Feta with Thick Cut Chips - 22.9

Snap Pea & Kipfler Potato Salad, Zucchini, Mint, Radish, Sunflower Seeds, Hazelnuts, Fennel, Avo, & Lemon & Poppy Seed Dressing - 18.9 G/F

Juniper Spiced Kangaroo Salad, Sweet Potato, Green Beans, Rocket, Cranberries, Cashews, Pickled Beetroot & a Raspberry Vinaigrette - 22.5 G/F D/F

Apricot Glazed Chicken Maryland, Moroccan Cous Cous, Almonds, Cucumber Ribbons, Yoghurt & Sumac - 20.5

SIMPLE AND SIDES

> Formichi Bacon / Chorizo / House made Hashbrown - 4.5

> Grilled Haloumi - 4

> Smoked Salmon - 5.5

> Lime & Mint Smashed Avocado - 4.5

> Seeded Mustard Hollandaise - 3.5

> Homemade Tomato Relish - 3.5

> Garlic Swiss Brown Mushrooms - 4

> Thick Cut Chips with Garlic Aioli - 8

Please Note 10% Surcharge Applies on P/Hol#

