

### **Coffee Supreme 'Origin' Organic Blend**

Short Black / Macchiato 3.60

Latte, Cappuccino, flat white, Macchiato (long), Long Black 3.90

Mocha 4.00

Organic Roasted Dandelion (hot or iced) 4.70

Organic House made CERES Chai 4.70 served w Bee Sustainable honey

Hot Chocolate 4.00

Baby Chino 1.10

*ALL available with Organic (GF) Soy Milk (0.30c), Organic (GF) Almond Milk (0.50c), or Shultz full Cream and Low fat Organic Cow's Milk*

### **Tea**

English breakfast, Earl Grey, Green, Lemon Myrtle, Chamomile, Peppermint, Lemongrass 4.20

Iced Earl Grey 4.20

Kombucha 3.50

### **Juice**

Demeter Biodynamic apple & pear Juice OR Our daily freshly squeezed Juice 6.00

### **Daylesford and Hepburn Organic Sodas**

Lemonade, Ginger Beer, Cola, Lemon Lime and Bitters 4.20

Daylesford and Hepburn Sparkling Mineral Water 3.90

### **Beer & Cider**

Mountain Goat Steam Ale 7.50

Mountain Goat High Tail Ale 7.50

Mock Red Hill Apple Cider 7.50

### **On Tap**

Brunswick Bitter Pot 4.60

Brunswick Bitter Schooner 7.50

*The Merri Table prides itself on using the best local, fresh, free-range and organic produce. ALL profits generated from The Merri Table go back to CERES to support our education and community programs*

**If seated outside please order and pay indoors**



## All day breakfast

Dr Marty's crumpets with homemade ricotta & honeycomb from the hives 9.5 (v)

Sourdough bruschetta with white bean smash, roasted pumpkin and seeds, sage, balsamic, dressing (vg) 13

Fruit toast and butter 7

Toast, butter, homemade jams, peanut butter, CERES honey, vegemite or cinnamon sugar 7

Poached, fried or scrambled eggs, sourdough toast with butter, tomato relish (gfo,dfo)11

Indonesian eggs with brown rice, tamarind dressing, peanuts, herbs, sambal, fried eggs (gf,df,vgo)16.5

Vegan Pho- Fragrant broth served with rice noodles, silken tofu, oyster mushrooms, herbs, beanshoots, lemon (vg, gf) 13

## Sides

Bacon, miso roasted tomato, goats cheese, homemade hashbrowns 4

Wilted greens, avocado, house baked beans (all vg, gf) 3

**Gluten Free: 1 extra**

## After 11:30

Olive bread sandwich with pesto, cashew mayo, grilled eggplant, sweet potato chips, shaved zucchini (vg) 11

Poached free range chicken boulette, mayo, beetroot, chicken crackling, iceberg 12  
*Both served with Pat's veggie ferments*

Soup of the day with buttered sourdough toast (vgo) 10

Organic beef sausage roll with slaw and tomato relish 12

Handrolled silverbeet and feta borek with beetroot yoghurt and slaw 11.5

Organic blue corn tacos with refried black beans, corn mash, smoked tomato salsa, guacamole and cheese (v,vgo,gf) 16

Vietnamese cabbage salad with crispy rice noodles, peanuts, herbs, carrot, our nuoc cham, fried tofu (vg, gf) 14

Golden fried rosemary potatoes 6.5 Aioli 1

## Kids

Fried or poached egg on toast 7

Bowl of rice puffs, dairy or soy milk 5

Kid's edition toastie with popcorn: ham and cheese, baked beans, beans and cheese 6.5

Sausage roll and sauce or Borek (**available after 11:30**) 6.5

*v - vegetarian*

*vg - vegan / vgo - vegan option*

*Gf - gluten free / gfo gluten free option*

*Df - dairy free / dfo - dairy free option*