

M.V. MARY ANN



CRUISING CAFÉ MENU

AVOCADO SMASH ON THE MURRAY - \$17.90

Smashed avocado, roasted tomato, feta, pinenuts, olive oil tossed rocket, lemon wedge on our own tank loaf (V, GF on request)

FRENCH TOAST MARY ANN - \$16.90

Star anise poached pear, salted caramel pecans and spiced cream cheese whip (GF on request)

RIVERSIDE BIG BREAKFAST - \$25.90

Eggs cooked to your liking, crisp bacon, Pacdon pork sausage, hash brown, grilled tomato, sautéed mushrooms on tank toast (GF on request)

EGGS BENEDICT - \$20.90

Poached eggs, spinach, bacon and hollandaise, tank toast (GF on request)

EGGS MARY ANN - \$24.90

Poached eggs, spinach, salmon and hollandaise, tank toast (GF on request)

SIMPLE EGGS & BACON - \$16.90

Poached or fried eggs with bacon, tank toast

ADD A SIDE

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| • Pacdon Park Pork sausage \$5.50 | • Smoked Salmon \$5.50 | • Sautéed mushrooms \$3.50 |
| • Hash brown \$3.50 | • Egg \$3.50 | • Grilled tomato \$3.50 |
| • Avocado \$3.50 | • Bacon \$3.50 | • Spinach \$3.50 |
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BUTTERMILK HOTCAKES - \$15.90

With butter tossed mixed berries, double crème drizzled in iron bark maple (V)

PAN FRIED MUSHROOMS - \$15.90

On tank toast with marinated feta, fresh basil and native wildfire spiced tomato compote (V, GF on request)

BACON & EGG FOCACCIA - \$15.90

Bacon and egg on a grilled focaccia with tomato relish, served with chips

SCONES, JAM & CREAM - \$9.00

Two freshly made scones

CAKE OF THE DAY - \$12.90

Chef selected cake served with fruit coulis and cream

SLICE OF THE DAY - \$8.90

Chef selected slice served with fruit coulis and cream

MUFFIN OF THE DAY - \$8.90

Chef selected muffin served with double cream

FRITTATA OF THE DAY - \$17.90

With mixed leaf salad (V, GF)

RIVERINA BEEF BURGER - \$19.90

180g beef mince, mixed lettuce, roasted beetroot, tomato, cheese, bush tomato relish on a brioche bun served with chips (GF on request)

RIVERSIDE CHICKEN BURGER - \$19.90

Tender pieces of breast fillet, mixed lettuce, semi dried tomatoes, avocado, cheese, aioli on a brioche bun served with chips (GF on request)

BEER BATTER FLAT HEAD - \$19.90

Served with, chips, mixed leaf salad, boat made herb aioli and lemon wedges

SALMON NICOISE - \$23.50

Roasted salmon, olives, crisp potatoes, green beans, semi dried tomatoes tossed with mesculin leaves finished with a balsamic dressing and lemon (GF, LF)

CRISPY ASIAN BEEF SALAD - \$25.90

Marinated Porterhouse with traditional style oriental glaze and Asian salad served with crispy noodles and fresh coriander (GF)

SALT & PEPPER CALAMARI - \$21.90

Lightly fried pineapple cut squid served on a bed of rocket with chips

ROAST PUMPKIN SALAD - \$18.90

Baby spinach, roasted pumpkin, feta and pinenut salad finished with a honey balsamic dressing (GF)

WITH CHICKEN \$23.90

BABY SPINACH SALAD - \$18.90

Baby spinach, fetta, oven roasted tomatoes, olives, finished with balsamic dressing (GF)

WITH CHICKEN \$23.90

SEAFOOD CATCH - \$31.50

A selection of pale ale Flathead, salt and pepper squid, panko prawns, tempura scallops, fresh prawns and chips served on a bed of rocket with lemon and creamy aioli

TRIO OF DIPS - \$19.90

Trio of dips served with grilled bread (GF on request)

REGIONAL CHEESE PLATTER FOR TWO - \$26.90

A selection of Victorian cheeses served with quince paste dried fruit, nuts and water crackers (GF on request)

BOWL OF CHIPS - \$9.50

Served with tomato sauce or aioli

MEALS FOR THE LITTLE ONES - \$10.50

- Bacon & Eggs
- Junior Pancakes
- Larissa's French Toast
- Fish & Chips
- Tank Toast with butter & jam
- Cheese Burger (either chicken or beef)
- Nuggets & Chips

* Cakeage surcharge \$3.50 per person.