

# M.V. MARY ANN



## ALL DAY CAFÉ MENU

BREAKFAST	NON- MEMBERS	MEMBERS
<b>AVOCADO SMASH ON THE MURRAY</b> Smashed avocado, roasted tomato, feta, pinenuts, olive oil tossed rocket, lemon wedge on our own tank loaf (V, GF on request)	\$ 18.50	<b>\$16.60</b>
<b>FRENCH TOAST MARY ANN</b> Star anise poached pear, salted caramel pecans & spiced cream cheese whip (GF on request)	\$ 17.50	<b>\$15.70</b>
<b>RIVERSIDE BIG BREAKFAST</b> Eggs cooked to your liking, crisp bacon, Pacdon pork sausage, hash brown, grilled tomato, beans, sautéed mushrooms on tank toast (GF on request)	\$26.50	<b>\$23.80</b>
<b>EGGS BENEDICT</b> Poached eggs, spinach, bacon & hollandaise, tank toast (GF on request)	\$21.90	<b>\$19.70</b>
<b>EGGS MARY ANN</b> Poached eggs, spinach, salmon & hollandaise, tank toast (GF on request)	\$25.50	<b>\$22.90</b>
<b>SIMPLE EGGS &amp; BACON</b> Poached or fried eggs with bacon, tank toast	\$16.90	<b>\$15.70</b>
<b>BUTTERMILK HOTCAKES</b> With butter tossed mixed berries, double crème drizzled in iron bark maple (V)	\$16.90	<b>\$15.20</b>
<b>PAN FRIED MUSHROOMS</b> On tank toast with marinated feta, fresh basil & native wildfire spiced tomato compote (V, GF on request)	\$17.50	<b>\$15.70</b>
<b>BACON &amp; EGG FOCACCIA</b> Bacon & egg on a grilled focaccia with tomato relish, served with chips	\$16.50	<b>\$14.80</b>
<b>SCONES, JAM &amp; CREAM</b> Two freshly made scones	\$9.90	<b>\$8.90</b>

### ADD A SIDE

- Pacdon Park Pork sausage **\$6.00**
- Bacon **\$4.00**
- Hash brown **\$3.50**
- Sautéed mushrooms **\$4.00**
- Avocado **\$4.00**
- Grilled tomato **\$3.50**
- Smoked Salmon **\$6.00**
- Spinach **\$3.50**
- Egg **\$3.50**

Please see more options on the next page.

## LUNCH

NON- MEMBERS

MEMBERS

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### RIVERINA BEEF BURGER

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

\$20.50

**\$18.40**

### RIVERSIDE CHICKEN BURGER

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

\$20.50

**\$18.40**

### BEER BATTER FLAT HEAD

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

\$20.50

**\$18.40**

### SALMON NICOISE

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

\$23.90

**\$21.50**

### CRISPY ASIAN BEEF SALAD

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

\$26.50

**\$23.80**

### SALT & PEPPER CALAMARI

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

\$22.50

**\$20.20**

### ROAST PUMPKIN SALAD

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

\$19.50

**\$17.50**

### WITH CHICKEN

\$24.50

**\$22.00**

### BABY SPINACH SALAD

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

\$19.50

**\$17.50**

### WITH CHICKEN

\$24.50

**\$22.00**

### SEAFOOD CATCH

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

\$32.90

**\$29.60**

### TRIO OF DIPS

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

\$20.50

**\$18.40**

### REGIONAL CHEESE PLATTER FOR TWO

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

\$27.90

**\$25.10**

### BOWL OF CHIPS

Served with tomato sauce or aioli

\$9.90

**\$8.90**

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## SPECIALS OF THE DAY

### SOUP OF THE DAY

Served with grilled ciabatta *(GF on request)*

\$14.90

**\$13.40**

### FRITTATA OF THE DAY

With mixed leaf salad *(V, GF)*

\$17.90

**\$16.00**

### CAKE OF THE DAY

Chef selected cake served with fruit coulis & cream

\$12.90

**\$11.60**

### SLICE OF THE DAY

Chef selected slice served with fruit coulis & cream

\$8.90

**\$8.00**

### MUFFIN OF THE DAY

Chef selected muffin served with double cream

\$8.90

**\$8.00**