

— 1932 —
CAFE
& RESTAURANT

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DRINKS

HOT DRINKS

Coffee by Genovese

Espresso, Piccolo, Short Mac 3.5

Double Espresso, Long Black, Long Mac, Magic,
Cappuccino, Flat White, Latte, Mocha, Hot Chocolate 4

Teas by T2 4.5

English Breakfast | Melbourne Breakfast | French Earl Grey | Chamomile
Peppermint | Gorgeous Geisha Green | Lemongrass & Ginger

Prana Chai Latte 5

Matcha Latte, Turmeric Latte 5

+ Large / Bonsoy Milk 0.5 + Almond Milk, Oat Milk +1

COLD DRINKS

Iced Coffee, Iced Chocolate, Iced Mocha 7.5

Fresh Orange Juice 7

Lemon Lime & Bitters 7

Beechworth Cloudy Apple Juice 6

Noah's Creative Juices 6

Pineapple, Nectarine & Coconut Water | Raspberry, Lychee & Guava
Kiwi, Mango & Apple | Blueberry, Strawberry & Blackcurrant | Mango, Passionfruit, Guanabana

Helping Humans Health Drinks 6

Berry Kombucha | Ginger Beer | Ginger & Turmeric Kombucha

WINES

Sparkling Wine

Astoria Prosecco, Treviso, Italy 13/52

White Wine

2017 Auntsfield Sauvignon Blanc, Marlborough, NZ 11/50

2017 Fermoy Estate Chardonnay, Margaret River, WA 11.5/51

Red Wine

2014 Lloyd Brothers Shiraz, McLaren Vale, SA 11/51

2015 Chard Farm Pinot Noir, Central Otago, NZ 11.5/53

Beer

Stone & Wood Pacific Ale, Byron Bay, NSW 9.5

Brunch Drinks

Freshly Squeezed Orange Juice & Crisp Prosecco 13

Aperol, Crisp Prosecco, Soda & Sweet Orange 13

Espresso Martini 13

ALL DAY BREAKFAST

Organic Sourdough/Multigrain Toast w. Cultured Butter, House Made Jams / Spreads 7.5 V
+ GF \$2

Orange Raisin Fruit Toast w. Ginger Apple Spread, Cultured Butter 9 V

1932 Almond Milk Bircher Muesli w. Organic Yoghurt, Seasonal Fruits 16 V
Vegan on Request

Flip Shelton's 5 Grain Porridge w. Seasonal Fruit 16
Vegan on Request

THE COLLINS BREAKFAST ROLL

Free Range Soft Scramble Eggs, Chives, Caramelised Onion
Sriracha Mayo, American Cheese & Warm Brioche Bun 14 V
+ Bacon, Avocado or Extra Cheese 2

Southwest Style Eggs Benedict w. 24 hr Roasted Pork Shoulder, 2 Poached Eggs, Fresh Spinach,
Lime Chive Dill Hollandaise, Organic Sourdough 20
+ GF Toast 2

Belgian Waffle w. Saffron Poached Pear, Seasonal Fruits, Mixed Berry Sauce,
French Vanilla Ice Cream 19 V

Smashed Avocado & Sweet Corn Bruschetta w. Shaved Cucumber, Radishes, Haloumi,
Poached Egg & Rocket on Multi-Grain Toast 18.5 V
+ Smoky Bacon 5, + Egg 3, Vegan on Request

Pumpkin & Eggs w. 2 Poached Eggs, Pumpkin Hummus, Chermoula Spice, Spinach, Broccoli,
Pistachio Dukkah, Cherry Tomatoes, Zucchini and Asparagus 18 V GF
Vegan on Request

ALL DAY BREAKFAST

Smoked Salmon & Hash Brown Stack w. Smoked Salmon, Poached Eggs, Chive, Hash Brown & Dill Hollandaise 19 GF

Pea & Haloumi Fritters w. 2 Free Range Poached Eggs, Bacon, Pea Puree, Veggie Crisps 18

Warm Mushroom & Kale Bowl w. Brown Rice and Free Range Poached Egg 16

Eggs on Toast Choice of 2 Free Range Eggs, Poached, Fried or Scrambled w. Organic Sourdough or Multigrain Toast 10 V
+ GF Toast 2

EXTRAS

+ Egg, Spinach, Feta, Roasted Tomato 3

+ Hash Brown (2 pcs) 4

+ Avocado Half, Bacon, Herbed Mushrooms, Haloumi 5

+ Smoked Salmon 6

LUNCH 11AM – 2.30PM

Yucatan Style Pork Tacos w. 24 hr. Roasted Pork, Fermented Red Cabbage, Guacamole, Chipotle Mayo, Feta, Toasted Corn Tortillas 18 GF

Chicken & Greens Stir-Fry w. Spinach, Zucchini, Broccoli, Asparagus, Cherry Tomato, Sticky Asian Glaze 18.5 GF

Pork & Veal Bolognese w. Linguine Pasta & Pecorino Cheeses in Rich Tomato Sugo 19

Slow Roasted Lamb Salad w. Pumpkin, Tomatoes, Feta, Mixed Leaves & Fig Glaze 19.5 GF

BURGER BOX

Cajun Buttermilk Chicken Burger w. Mixed Leaves, Tomato, American Cheese, Brioche Bun, Chipotle Mayo & Fat Chips 20

Portobello Mushroom Burger w. Haloumi, Mixed Leaves, Chipotle Mayo, Brioche Bun & Fat Chips 20

150g. Angus Burger w. Bacon, American Cheese, Fried Egg, Chipotle Mayo, Brioche Bun, Mixed Leaves, Tomato, BBQ Sauce & Fat Chips 20

Ham Pizza w. Fresh Mozzarella, Shaved Parmesan, Tomato Sugo 17

Pizza Ai Funghi w. Roasted Mushrooms, Caramelised Onions, Fresh Mozzarella, Tomato Sugo 16 V

Pizza Margherita w. Fresh Mozzarella, Basil, Tomato Sugo 15 V

*Please inform us if you have any dietary requirements | No substitutions to the menu | No split billing please
WE APOLOGISE FOR ANY INCONVENIENCE*