

— 1932 —
CAFE
& RESTAURANT

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DRINKS

HOT DRINKS

Coffee by Genovese

Espresso | Piccolo | Short Mac **\$3.5**

Double Espresso | Long Black | Magic | Cappuccino | Flat White
Long Mac | Latte | Mocha | Milk Hot Chocolate | White Hot Chocolate **\$4**

Teas by T2 **\$4.5**

English Breakfast | Melbourne Breakfast | Supreme Earl Grey | Chamomile
Peppermint | Honeydew Green | Lemongrass & Ginger | Southern Sunrise

Cold Brew **\$5**

Chai Latte | Matcha Latte | Turmeric Latte | Beetroot Latte | Black Sesame Latte **\$5**

+ Large / Bonsoy Milk / Lactose Free Milk 0.5 + Almond Milk / Oat Milk 1

COLD DRINKS

Iced Coffee, Iced Chocolate, Iced Mocha **\$7**

Noah's Creative Juices **\$5**

Splitrock Sparkling Water small **\$4.5/ large \$8**

Tiro Sodas **\$5.5**

WINES

White Wine

Rochford Latitude Chardonnay 2019
Sunny fruit, peach, lime zest

\$10/46

Auntsfield Block 88 Marlborough Sav Blanc
Gooseberry, passionfruit, citrus and ripe nectarine

\$9/42

Lloyd Brothers The Presshouse Pinot Gris 2020
Stone fruit, cool, nashi pear

\$10/46

Red Wine

Lloyd Brothers McLarenvale Shiraz 2015
Intense, earthy, chocolate aromas

\$11/51

Fat Sparrow Heathcote Sangiovese 2017
Sour cherry and sweet fruit flavours

\$9/42

Rochford Latitude Pinot Noir 2020
Berry tones, hints of vanilla and spice

\$8.5/40

Sparkling Wine

Astoria Butterfly Prosecco Doc Treviso
Dry, elegant, fruity

\$11/52

Beer

Bridge Road Brewers Beechworth Pale Ale

\$9.5

Cocktails

Mimosa **\$13**

Espresso Martini, Aperol Spritz **\$15**

ALL DAY BREAKFAST

Sourdough or Rye Sourdough Toast w. Cultured Butter, House Made Preserves, Spreads **\$7.5 / GF \$2**

Spiced Fruit Loaf w. Cultured Butter & Jam **\$9**

Almond Bircher Muesli w. Vanilla Yoghurt, Seasonal Fruit **\$13**

Whipped Ricotta Toast w. Poached Rhubarb, Mint & Honey
choice of Sourdough or Rye Toast **\$14 / GF +\$2**

1932 Avocado Toast w. Feta, Radishes & Cucumber, Poached Eggs,
choice of Sourdough or Rye Toast **\$18 / GF +\$2**

Turkish Style Eggs 2 fried Eggs, Pumpkin Hummus, Yoghurt, Mint,
Lemon, Garlic, Paprika Oil on Flat Bread **\$16** *Vegetarian*

1932 Cafe Big Breakfast 2 Eggs cooked to your choice, Sautéed Spinach, Mushrooms,
Hash Brown, Roasted Tomato & Bacon w. Sourdough, Rye or Multigrain Toast **\$22**
Vegetarian option w. Avocado \$21

Parmesan & Chive Scrambled Eggs w. Prosciutto & Tomato Relish
choice of Sourdough or Rye Toast **\$18 / GF +\$2**

Eggs on Toast 2 Free Range Eggs Poached, Fried or Scrambled w. choice of
Sourdough or Rye Toast **\$10 / GF \$2**

EXTRAS

+ Egg, Spinach, Feta, Roasted Tomato \$4

+ Hash Brown (2 pcs) \$4

+ Avocado ½, Bacon, Chorizo, Mushrooms, Smoked Salmon, Halloumi \$6

LUNCH 11.30AM - 2.30PM

Smoked Chicken & Greens Stir Fry w. Spinach, Coriander, Zucchini, Asparagus, Tomato & Sticky Asian Glaze **\$18**

Lamb Ragu w. Lamb, Tomato Sugo Sauce, Orechetti Pasta & Soft Feta **\$19**

Bocconcini & Spinach Tomato Pasta Orechetti pasta w Spinach, Artichoke, Fresh Bocconcini and Tomato Sugo Sauce **\$16**

Chicken & Waffles w. Belgian Waffle, Crumbed Fried Chicken Tenders, Fennel Carrot Slaw Smoked Maple Syrup **\$18**

Mexi-Cali Burger w. Angus Beef, Guacamole, Fried Onion Rings, Cos Lettuce, Tomato, American Cheese, Chipotle Mayo, Smoked Ketchup & Seasoned Chips **\$20**

Veggie Nourish Bowl w. Herbed Chickpeas, Avocado, Tofu, Roasted Pumpkin, Radishes, Pickles, Brown Rice & Citrus Dressing **\$15**
+Egg \$3, Chicken \$6, +Smoked Salmon \$6

Smoked Chicken Kale Caesar Salad w. Poached Egg, Toasted Garlic Croutons, Avocado, Bacon Rashers, Cos Lettuce & Parmesan Anchovy Dressing **\$18**

SIDES

+ Fat Boy Chips \$5 or Large \$9

*+ Mixed Leaf Salad w. Parmesan, Tomatoes, Radishes & Cucumber
White Balsamic Dressing \$7*

Please inform us if you have any dietary requirements | No Substitutions to the menu | No split billing please

WE APOLOGISE FOR ANY INCONVENIENCE