

— 1932 —
CAFE
& RESTAURANT

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DRINKS

HOT DRINKS

Coffee by Genovese

Espresso 3

Double Espresso, Piccolo, Short Mac 3.5

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

Prana Chai Latte 4.5

Matcha Latte, Turmeric Latte 5

+ Bonsoy Milk, Almond Milk, Lactose Free Milk 0.5

Teas by T2 4.5

English Breakfast | Melbourne Breakfast | French Earl Grey | Chamomile
Peppermint | Gunpowder Green | Jasmine | Lemongrass & Ginger

COLD DRINKS

Iced Coffee, Iced Chocolate, Iced Mocha 7

Fresh Orange Juice 7

Beechworth Cloudy Apple Juice 6

Lemonade 6

Lemon Lime & Bitters 6.5

Noah's Creative Juices 5

Pineapple, Nectarine & Coconut Water | Raspberry, Lychee & Guava | Blood Orange, Apple and Acai

Helping Humans Health Drinks 5

Lemon Soda | Ginger Beer | Gorgeous Green Juice

WINES

Sparkling Wine

Astoria Prosecco, Treviso, Italy 12/51

White Wine

2017 Auntsfield Sauvignon Blanc, Marlborough, NZ 10.5/48

2017 Fermoy Estate Chardonnay, Margaret River, WA 11/51

Red Wine

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

2014 Lloyd Brothers Shiraz, McLaren Vale, SA 10.5/50

Beer

Stone & Wood Pacific Ale, Byron Bay, NSW 9

Brunch Drinks

Freshly Squeezed Orange Juice & Crisp Prosecco 12

Apperol, Crisp Prosecco, Soda & Sweet Orange 12

Espresso Martini 12

ALL DAY BRUNCH

Organic Sourdough/Multigrain Toast w. Cultured Butter, House Made Jams 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 14 V
Vegan on Request

Earl Grey Panna Cotta w. Seasonal Fruits & Flip Shelton Granola Crumble 14 GF

THE COLLINS BREAKFAST ROLL

Free Range Soft Scramble Eggs, Chives, Caramelised Onion
Sriracha Mayo, American Cheese & Warm Brioche Bun 12 V
+ Bacon, Avocado or Extra Cheese 2

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

Belgian Waffle w. Saffron Poached Pear, Seasonal Fruits, Mixed Berry Sauce,
Melting Moments Ice Cream 16 V

Smashed Avocado & Sweet Corn Bruschetta w. Shaved Cucumber, Radishes, Haloumi, Poached Egg &
Rocket on Multi-Grain Toast 16 V
+ Smoky Bacon 3, + Egg 3, Vegan on Request

Southwest Style Eggs Benedict w. 24 hr Roasted Pork Shoulder, 2 Poached Eggs, Fresh Spinach, Corn
Salsa, Lime Chive Dill Hollandaise, Organic Sourdough 19
+ GF Toast 2

ALL DAY BRUNCH

Pea & Haloumi Fritters w. 2 Poached Eggs, Bacon, Pea Puree, Veggie Crisps 16

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

Brunch Salad Quinoa Brown Rice Mix, Poached Egg, Avocado, Roasted Pumpkin, Fermented Red Cabbage, Chickpeas & Orange Chive Dressing 16 V

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

EXTRAS

+ Hash Brown 3

+ Egg, Spinach, Feta, Roasted Tomato 3

+ Avocado, Bacon, Herbed Mushrooms, Haloumi 5

+ Smoked Salmon, Chorizon 6

LUNCH 11AM - 2PM

Slow Roasted Lamb Salad w. Pearl Couscous, Pomegranate, Tomatoes, Berries, Feta, Mixed Leaves
Pomegranate Orange Dressing 19 GF

Pork & Veal Bolognese w. Spiral Zucchini, Linguini Pasta, Mascarpone & Pecorino Cheeses in Rich
Tomato Sugo 17

Yucatan Style Pork Tacos w. 24 hr. Roasted Pork, Fermented Red Cabbage, Guacamole, Chipotle
BBQ Sauce, Sour Cream, Lime & Toasted Corn Tortillas 18 GF

Chicken & Greens Stir-Fry w. Spinach, Broccoli, Asparagus, Cherry Tomato, Gingered Hoisin Sauce
16 GF

BURGER BOX

Cajun Buttermilk Chicken Burger w. Rocket, Tomato, American Cheese, Brioche Bun, Chipotle Mayo 18

150g. Angus Burger w. Bacon, American Cheese, Fried Egg, Sriracha Mayo, Brioche Bun, Lettuce,
Tomato, BBQ Sauce 18

Flathead Fish Buddi Sandwich w. Aioli, Tomato Leaves, Charcoal Brioche, Fermented Red Slaw 18

+ Fat Chips w. BBQ Sauce & Aioli 8 V

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

Pizza Prosciutto Di Parma w. Prosciutto, Fresh Mozzarella, Rocket, Shaved Parmesan, Tomato Sugo 18

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

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