

## COFFEE & TEA

### SINGLE ORIGIN

Please ask our team about the seasonal roast of the month

<b>House Blend</b>	Espresso	4.2
	Double espresso	4.6
	Latte/flat white/cappuccino	4.6
	Long black	4.2
	Mocha	6
	Filter coffee	6
	Extra shot/soy milk	+0.5
	Almond milk	+1
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<b>Hot Drinks</b>	Valrhona traditional hot chocolate	6
	Chai latte	6.5
	Dirty chai	7
	Chamellia Organic Teas	4.8
	English breakfast, Earl Grey, Irish breakfast, peppermint, lemongrass & ginger, chamomile, gunpowder green	
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<b>Iced</b>	Latte/mocha/chocolate/tea	6.5

## FOR AFTER

(or before)

### Sweets

Range of desserts, cakes, and pastries  
made on site displayed in the cabinet

20

## SOFT DRINKS

### Daylesford & Hepburn Springs

6

Lemon lime & bitters

Lemonade

Blood orange

Ginger beer

Cola

Lemon

Freshly squeezed organic orange juice

7

Organic coconut water

8

Mineral Water Vestal (bottomless)

Per person

5

## FUN & GAMES

Lawn bowls, croquet & bocce are all available for  
hire and can be booked in advance.  
Please ask the team for more details.

Piggery café offers function bookings for all sizes of events, we offer a great  
space for birthdays, weddings, celebrations and corporate events. Please  
contact 9691 3888 or ask the team.

Please note that menu items may contain traces of shellfish, fish, sesame, nut, egg, soy, wheat seeds and other  
allergens. Due to the nature of café meal preparation and possible cross-contamination, Piggery Café is unable to  
guarantee the absence of the above ingredients in any of its menu items.



## ALL DAY

<b>Burnham Bakery Toast</b>	With butter and jam	9
<b>Waffles</b>	Buckwheat waffles, burnt honey syrup, cream, poached seasonal fruit (GF)	19
<b>Avocado on Toast</b>	Smashed avocado, feta, herbs, pickled shallots and radish	20
	Add a poached egg	3
	Add bacon	6
<b>Bacon &amp; Egg Roll</b>	Fried egg, bacon, cheese, tomato sauce, chilli jam, spinach on brioche bun with dressed green salad from our garden	17
	Add avocado	6
<b>Pig Out</b>	2 fried eggs, bacon, smoked snag, potato tots, roasted tomato, mushrooms	25
<b>Chilli Scramble Eggs</b>	Scrambled eggs with chilli, spring onion, Meredith's dairy goats feta & bacon on toast	24
	Add avocado	6
	Add sausage	8
<b>Marinated Heirloom Tomatoes</b>	Heirloom tomatoes, chilli, red onion, basil and goat curd on grilled flat bread with poached egg	22
	Add bacon	6
<b>1/2 BBQ Chicken</b>	Free range charcoal chicken, chips, green salad	32
<b>Pig Platter</b>	Assortment of smoked and grilled meats with sauces, pickles, chips and salad for 2 people	70
<b>Lamb</b>	Smoked Flinders Island lamb shoulder, preserved lemon yoghurt, smashed cucumber, Burnham Beeches flat bread, pickled onion & soft herbs	28

## BURGERS

<b>Veggie Burger</b>	Marinated eggplant, roasted capsicum, pickled red onion, cucumber, greens, feta, hummus, baba ghanoush, fries	20
<b>Pulled Pork Burger</b>	Free range pulled pork, apple mayo, pickles, slaw, spinach & fries	22
<b>Wagyu Burger</b>	David Blackmore Wagyu beef, cheddar cheese, lettuce, tomato, onion, pickles, house sauce, fries	22
	Add bacon	6

## SOUP, SALADS & BOARDS

Five grain salad with feta	16
Burnham Beeches Zucchini & Greens Salad with sourdough croutons & Grana Padano	20
Marinated cauliflower salad, pomegranate, herbs, almonds	16
Add to any salad:	
Poached egg	3
Wagyu beef	10
Chilled Pea & Zucchini soup	16
With Mark Eather's House Cured Trout	
Cheese board	30
Charcuterie Board	32
Add Cheese	10

## SIDES

Meaty beans	7
Chips	8
Pialligo Estate bacon	6
Dressed greens from our garden	6
Potato tots	8
Mac and cheese	8



### FOR KIDS

salad and chips on side

Kids burger	12
Fried chicken	12
Snag in bun	10
Cheese toasty	10
Cauliflower and potato fritters	12

## AFTERNOON DELIGHT

Available from 2.30pm and for a minimum of 2 people

Our Afternoon Tea is available at \$40 per person add a glass of NV Dal Zotto Mio Prosecco for \$10

A plate of savoury creations

Hot scones

A selection of cakes

Includes tea or coffee

## WINES

<b>Sparkling</b>	NV Dal Zotto Mio Prosecco, King Valley	12/48
	NV Yarrabank Vue de monde, Yarra Valley	52
	NV Veuve Clicquot, Brut, Champagne, France	160
<b>White 120/750ml</b>	2017 Down to Earth Sauvignon Blanc, Wrattobully	13/52
	2016 2017 Mount Langi Vue de monde, Riesling, Grampians	12/48
	2016 Yering Station Vue de monde, Chardonnay, Yarra Valley	12/48
	2017 Quealy X Iki Jime, Fild Blend, Mornington Peninsula	12/48
	2016 Holly's Garden, Pinot Gris, Withlands	17/67
<b>Rose'/Red 120/750ml</b>	2017 Tournon Mathilda Grenache, Beechworth	11/44
	2017 Heroes Shiraz, Geelong	52
	2016 Yering Station Vue de monde Pinot Noir, Yarra Valley	12/48
	2015 Mount Langi Ghiran Vue de monde Shiraz, Grampians	12/48
	2017 Jericho Tempranillo, Adelaide Hills	13/55
	2016 Shays Flat Vineyard, Sangiovese, Pyrenees	14/65

## BEER & CIDER

Coopers Dark Ale	9
Benny Brew Pale Ale	9
Coopers Light	8
Mountain Goat Steam Ale	9
Moo Brew Hefeweizen	11
Hargreaves Hill ESB	10
St Ronans Apple Cider	11
Coopers Sparkling Ale	pot 7 / schooner 10/ pint 11

## COCKTAILS

Negroni/Old Fashioned/Gin Martini	17
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