ROX cafe

BRUNCH MENU

7.30AM-2PM MONDAY-SATURDAY

EGGS BENEDICT (GFO) $18
Poached eggs, ham & hollandaise served on a sourdough

EGGS ON TOAST (GFO) $13
Poached, fried or scrambled served on sourdough

AVOCADO TOAST (V) (GFO) $17.5
Avocado & Goats cheese smash with dukkah on sourdough

SHAKSHUKA $18.5
Poached eggs in a simmering tomato sauce with spices

CRISPY CHICKEN BURGER $20
Served with honey mustard coleslaw, tasty cheese and lettuce with a side of fries

EXTRAS

MUSHROOMS, HASHBROWN, SPINACH, HOLLANDAISE, EGG **$3**

GOAT'S CHEESE, TOMATOES **$4**

BACON, AVOCADO, SALMON **$6**

GLUTEN FREE BREAD **$4**

ACAI BOWL (V) $18
Acai smoothie topped with granola, fresh fruit and seeds

GRANOLA (V) $16
House made granola served with honey panacotta and seasonal fruit

FRUIT TOAST (V) $8
Toasted fruit loaf served with butter

BANANA BREAD (V) $8
Toasted banana bread served with maple butter

HAM & CHEESE CROISSANT $10
House made croissant served with leg ham & tasty cheese

SOURDOUGH TOAST (V) (GFO) $8.5
Choice of preserves, honey or vegemite

CHICKEN PESTO TOASTIE (GFO) $14
Chicken, parmesan cheese, basil pesto, tomato & rocket

MOROCCAN LAMB FOCACCIA $15
Spiced lamb, baby spinach, goats cheese & tzatziki

ROAST PUMPKIN FOCACCIA $14
Pumpkin, basil pesto, pine nuts, red onion, goats cheese & rocket

SHARE PLATES

GREEK SALAD (GF) $ 14
Greek style salad with fresh cucumber, olives, red onion and goats cheese

FRIES (V) $11
Served with garlic aioli

MOUNT ZERO OLIVES $11
A mix of seasonal olives, naturally brine cured.

CHARCUTERIE BOARD $35
A selection of cured meats, cheeses & fruit

TRIO OF DIPS (GFO) $17.5
Three dips served with house made flat bread

PUMPKIN, THYME & FETA ARANCINI $14
Three Arancini served on basil pesto

DUMPLINGS $14
Pork or vegetable

KIDS

HAM & CHEESE TOASTIE $8

FISH & CHIPS $12

CHICKEN NUGGETS & CHIPS $12

ICE CREAM & TOPPING $8

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DRINKS MENU

MONDAY-SATURDAY

ROX COFFEE SIGNATURE BLEND
Small **$4.5**
Medium **$5.5**
Large **$6.5**

Alternative milks Add .50
Flavored syrups Add .50
Extra shot Add .50
Decaf Add .50

LINDT HOT CHOCOLATE / PRANA CHAI
Milk, dark, white
Small **$5.2**
Medium **$6.2**
Large **$7.2**

ICED CHOCOLATE/COFFEE $7

SMOOTHIE $11.5
Green - mango, spinach, banana & coconut
Berry - mixed berries, mint & coconut

FRESH JUICES $8
Orange, Apple

MILKSHAKES $5|$7
Chocolate, Strawberry, Banana, Caramel, Vanilla, Hazelnut

SOFT DRINKS $6.5
Lemonade, Blood Orange, Passionfruit, Ginger Beer, Lemon Squash, Coke, Coke zero

SPARKLING MINERAL WATER $5|$11
250ml & 750ml

CIDER

BAROSSA CIDER CO $10
Apple Cider 5.0%

SIDEWOOD $10
Pear Cider 5.0%

BEER

BALTER $15
Hazy IPA 6.0%

COOPERS $10
Sparkling Ale 5.8%

PERONI $11
Nastro Azzurro 5.0%
Nastro Azzurro 0.0 **$6.5**

CERVECERIA MODELO $9
Corona Extra 4.5%

CARLTON UNITED $8
Carlton Dry 4.5%
Carlton Draught 4.6%
Great Northern Super Crisp 3.5%
Cascade Premium Light 2.4% **$7**

PAPER SCISSORS ROCK $13
Normal Beer 4.9% (Aussie Bitter)
Traveller 5.0% (Pale Ale)
Stone Cold Hazy 4.7%(American Wheat)

MIDDLE ISLAND BREWING CO
The Guardian Session Ale 3.5% **$13.5**
Get Shuck'd Oyster Stout 6.0% **$15.5**

SPARKLING

PIZZINI $10|$50
Prosecco, King Valley VIC 2021

RYMILL $60
Coonawarra Brut, Coonawarra SA 2017

BLUE PYRENEES $69
Midnight Cuvée, Avoca VIC 2020

ZONZO ESTATE $50
Bellini Di Cristina

RED

HENTY ESTATE $12|$55
Cabernet Sauvignon, Hamilton VIC 2020

SIDEWOOD $15|$60
Pinot Noir, Adelaide Hills SA 2021

GRAMPIANS ESTATE $12|$55
Mafeking Shiraz, Grampians VIC 2022

ROUND TWO $50
Merlot, Barossa Valley SA 2019

FALLEN GIANTS $65
Cabernet Sauvignon, Grampians VIC 2019

PIERREPOINT WINES $60
Pinot Noir, Tarrington VIC 2021

BOCHARA WINES $60
Pinot Noir, Hamilton VIC 2019

WHITE

MOUNT VERNON $12|$50
Sauvignon Blanc, Marlborough NZ 2010

WOODPARK $12|$50
Chardonnay, King Valley VIC 2021

FALLEN GIANTS $13|$52
Riesling, Grampians VIC 2022

PAXTON $52
Pinot Gris, McLaren Vale SA 2021

BLUE PYRENEES $52
Bone Dry Rosé, Avoca VIC 2019

ZONZO ESTATE $40
Moscato Di Mia, Yarra Valley VIC

HENTY ESTATE $45
Riesling, Hamilton VIC 2016

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DINNER MENU

WEDNESDAY-SATURDAY FROM 5PM

GARLIC & CHEESE $10
Add chilli $3

PLAIN JANE $16
Napoli, ham & mozzarella

HAWAIIAN $17
Napoli, ham, pineapple & mozzarella

MARGHERITA $17
Napoli, fresh basil, semi-dried tomato & buffalo mozzarella

POTATO $20
Olive oil, sliced potato, rosemary, mozzarella & sour cream

CAPRICCIOSA $20
Napoli, ham, mushrooms, olives & mozzarella

ROASTED PUMPKIN $21
Basil pesto, roasted pumpkin, feta, red onion, pine nuts & rocket

SALAMI $23
Napoli, salami, capsicum, olives, capers & mozzarella

SEAFOOD $24
Napoli, prawns, smoked salmon, semi-dried tomato, basil & buffalo mozzarella

PRAWN $22
Napoli, prawns, garlic, chilli, buffalo mozzarella & rocket

DUCK $26
Roast duck, hoisin, capsicum, buffalo mozzarella with fresh cucumber & red onion

MEXICAN $22
Napoli, salami, capsicum, chilli & mozzarella

CHORIZO $23
Napoli, chorizo sausage, basil & buffalo mozzarella

PEAR $23
Napoli, pear, prosciutto, blue cheese & rocket

MOROCCAN LAMB $24
Spiced lamb, feta, tzatziki & baby spinach

PEPPA PIG $24
Napoli, ham, salami, bacon, red onion & mozzarella

CHICKEN $23
Pesto, semi-dried tomatoes, red onion & mozzarella

TANDOORI $24
Napoli, mozzarella, chicken, red onion, spinach, mint & tzatziki

PUTTANESCA $23
Napoli, garlic, chilli, capers, semi-dried tomatoes, olives, anchovies & mozzarella

CHOCOLATE $17
Lindt Chocolate, marshmallow

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