ROXBURGH cafe & providore HOUSE

MONDAY - THURSDAY 7.30AM - 2PM

FRIDAY - SATURDAY 7.30AM - 2PM / 5PM - 9PM

BRUNCH

7.30am-2pm Monday-Saturday

FRUIT TOAST (V) 8.5

BANANA BREAD (V) 8.5

HAM & CHEESE CROISSANT 12

BACON & EGG ROLL 13

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

EGGS BENEDICT (GFO) 23
Poached eggs, bacon, spinach & hollandaise served on a croissant

GRANOLA (V) 17
House-made granola, sweet labneh and candied peaches

AVOCADO TOAST (V) (GFO) 20
Smashed avocado, cherry tomato, whipped feta, poached egg & balsamic reduction
Add bacon 6

EGGS ON TOAST (GFO) (V) 13.5
Poached, fried or scrambled +2 served on sourdough

KOREAN CHICKEN BURGER 23
Korean fried chicken, shredded lettuce, gochujang burger sauce with fries

CHILLI SCRAMBLE (V) (GFO) 18
Chilli scrambled eggs, sourdough and pickled carrot

TURKISH EGGS (GFO) 18
Garlic labneh, chorizo, romesco sauce, poached eggs & chilli butter

FRIED CHICKEN TACO (2) 16
Fried chicken, salsa, and chipotle
add extra taco 7

EXTRAS

MUSHROOMS / SPINACH / EGG, HOLLANDAISE / TOMATOES 3

BACON / CHORIZO 6

HALLOUMI / AVOCADO 5

GLUTEN-FREE BREAD 4

PIZZA

12pm-2pm Monday - Saturday
5pm-Late Friday - Saturday

GARLIC & CHEESE (V) 14

HAWAIIAN 18
Napoli, ham, pineapple & mozzarella

MARGHERITA (V) 18
Napoli, fresh basil, tomatoes & buffalo mozzarella

POTATO (V) 21
Olive oil, sliced potato, rosemary, buffalo mozzarella & sour cream

CAPRICCIOSA 21
Napoli, ham, mushrooms, olives & mozzarella

ROASTED PUMPKIN (V) 22
Basil pesto, roast pumpkin, feta, red onion, pine nuts & rocket

SALAMI 24
Napoli, salami, capsicum, olives, capers & mozzarella

PRAWN 23
Napoli, prawns, garlic, chilli, buffalo mozzarella & rocket

CHORIZO 23
Napoli, chorizo, coriander & 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 tomato, red onion & mozzarella

PUTTANESCA 23
Napoli, garlic, chilli, capers, tomato, olives, anchovies & mozzarella

CHOCOLATE 17
Lindt Chocolate, marshmallow

GLUTEN FREE BASE 5

SHARE PLATES

FRIES (GFO) 11
Served with aioli

ROASTED VEG & SQUASH SALAD (V) 16
A seasonal mix of roasted veg, kale, quinoa, with a maple balsamic

DUMPLINGS 15
pork dumplings served with sweet soy sauce

MOUNT ZERO OLIVES (V) 11

ARANCINI 14
3 arancini served with relish & rocket

FRIED CHICKEN TACO (2) 16
Fried chicken, salsa, and chipotle
add extra taco 7

FOR THE KIDS

KIDS FISH & CHIPS 12

KIDS CHICKEN NUGGETS 12

ICE-CREAM & TOPPING 8
Strawberry, Chocolate, Banana

DESSERT

STICKY DATE CAKE 16
Served warm with butterscotch sauce & ice cream

CHOCOLATE BROWNIE 15
Served with berries & ice cream

SEE OUR DISPLAY CABINET FOR DAILY SPECIALS AND OTHER YUMMY TREATS.

(GF) Gluten-free options available upon request. Prepared in a kitchen that also handles gluten.

PUBLIC HOLIDAY SURCHARGE 15%

ROXBURGH cafe & providore HOUSE

DRINKS

ROX COFFEE HOUSE BLEND
Small 5.2
Medium 6.5
Large 8.5
Extras Add .70

LINDT HOT CHOCOLATE / PRANA CHAI
Milk, dark, white
Small 6.2
Medium 7.2
Large 8.5

ICED CHOCOLATE/COFFEE 8

COLD PRESSED JUICES 8
Orange, Apple , Tropical

MILKSHAKES 6|9
Chocolate, Strawberry, Banana, Caramel, Vanilla, Hazelnut

CAPI BEVERAGES 6.5
Blood Orange, Ginger Beer, Lemon, Tonic

SOFT DRINKS 5
Coke, Coke Zero, Lemonade

SPARKLING MINERAL WATER 5|11
250ml & 750ml

SMOOTHIES
APPLE CRUMBLE - *Apple, cinnamon, oat, vanilla* 12
BERRY VANILLA - mixed berries, yoghurt, vanilla 11
HONEY BANANA - banana, honey, cinnamon 11

TEA BY T2

ALL SERVED IN A POT FOR ONE 5

ENGLISH BREAKFAST
EARL GREY
CHINA JASMINE
JUST PEPPERMINT
FRENCH EARL GREY
LEMONGRASS AND GINGER

COCKTAILS

MARGARITA 25
Tequila, Cointreau & Fresh Lime

ESPRESSO MARTINI 23
Vodka, Kahlua & espresso

FRENCH MARTINI 24
Vodka, Chambord & pineapple juice

FRENCH 75 22
Gin, fresh lemon, & Prosecco

NEGRONI 24
Gin, red Vermouth & Campari

MARY PICKFORD 24
White Rum, Maraschino Liqueur, Grenadine & pineapple juice

BEES KNEES 24
Gin, lemon honey & egg white

BEER & CIDER

CARLTON DRY 3.5 9

CARLTON DRAUGHT 9

CORONA 11

PERONI NASTRO AZZURRO 11

STONE & WOOD 13
Pacific ale

CASCADE LIGHT 8

JAMES SQUIRE ZERO ALCOHOL 8

LITTLE CREATURES APPLE CIDER 13

LITTLE CREATURES PALE ALE 13

SPARKLING

PIZZINI 12|55
Prosecco, King Valley VIC 2023

BLUE PYRENEES 69
Midnight Cuvée, Avoca VIC 2020

WHISTLE POST 75
Pinot Noir Chardonnay, Coonawara SA

WHITE

WOODPARK 12.5|50
Pinot Gris, King Valley, VIC 2023

MOUNT VERNON 12.5|50
Sauvignon Blanc, Marlborough NZ 2024

BLUE PYRENEES 14|55
Bone Dry Rosé, Avoca VIC 2023

JACKSON BROOKE 15|58
Riesling, Grampians VIC 2024

ZONZO ESTATE 12|50
Moscato Di Mia, Yarra Valley, VIC 2024

NARKOOJEE LILLY GRACE 13|55
Chardonnay, Gippsland VIC 2024

WHISTLE POST 60
Pinot Noir Rosé, Coonawara SA 2024

RED

TORZI MATTHEWS 12|55
Shiraz, Barossa, SA 2023

GRAMPIANS ESTATE 12|55
Mafeking Shiraz, Grampians VIC 2023

HENTY ESTATE 12|55
Cabernet Sauvignon, Hamilton VIC 2024

ZEMA ESTATE 50
Cabernet Merlot, Coonawarra SA 2023

ATLAS WINES “SECTION 32” 16|66
Pinot Noir, Adelaide Hills SA 2023

RESCHKE “BULL TRADER” 56
Cabernet Sauvignon, Coonawarra SA 2020