

MARVELL ST CAFE AND BAR

Ready to order? Pop up to the counter or scan the QR code on your table (if available).
Our friendly staff are happy to help!

Avo Toast (V)

2 Poached eggs, smash avocado, home made pickles, toasted seeds, herb oil on sourdough toast - \$24
Add bacon \$5. Add Hash Brown \$5. Add Haloumi \$6

Marvell Roll

Bacon, egg, avo, chilli relish, hash brown and aioli on a brioche bun - \$19.50

Halloumi Marvell (V)

Halloumi, egg, avo, chilli relish, hash brown and aioli on a brioche bun - \$22

Marvell Brushetta (V)

Our Brushetta on sourdough, scrambled eggs, tomato salsa, olive tapenade, herb oil and turmeric nuts - \$24.50
Add bacon \$5. Add Hash Brown \$5. Add Haloumi \$6

Poached in Byron (V)

2 Poached eggs on toast of sourdough and fresh greens - \$18
(Add sides and build your own breakfast)
Add bacon \$5. Add Hash Brown \$5. Add mushrooms \$5

Eggs Benedict

Our famous secret recipe eggs benedict, with salmon or bacon on sourdough toast - \$28
Add Avocado \$5. Add Hash Brown \$5. Add mushrooms \$5

Mushroom Grove (V)

2 Poached eggs, roasted mushroom, black garlic duxelle and chilli cashews on toast of sourdough - \$25
Add Avocado \$5. Add Hash Brown \$5. Add Haloumi \$6

Scrambled Veggie (V)

Scrambled eggs, romesco, seasonal greens, cherry toms and chilli cashews on sourdough toast - \$26
Add Avocado \$5. Add Hash Brown \$5. Add Haloumi \$6

Sunrise Toast (GF Option Avail)

2 slices of organic toasted sourdough with jam and butter - \$12

ADD ONS

Add Bacon - \$5
Add a Hashbrown - \$5
Add Mushrooms - \$5
Add Haloumi - \$6
Add Smashed Avocado - \$5
Add Cherry Tomatoes - \$5
Add Ham - \$5
Add an extra 2 Poached or Fried Eggs - \$8



See our cold and counter displays for our house-baked muffins, cakes, croissants, bakery delights including dairy & gluten-free options.

Plus our famous Marvell Chias!



BYRON'S BESTIE

FREE puppuccino and dog treat for your furry friend with your order!
NEW - Jasmine's Barkery Bites - \$2.50
These healthy dog treats are baked fresh at Marvell St Cafe.

The OG Toastie

Smoked ham & cheese toasted on organic sourdough - \$14

Budha Wrap (V,VE)

Spiced beans, roast pumpkin, mushrooms & greens wrapped in a soft tortilla - \$17

Rainbow Bowl (V, VE)

Quinoa, pesto, pickled beetroot, greens, roasted pumpkin, turmeric nuts & a sourdough wedge - \$25
Add Hash Brown \$5. Add Haloumi \$6

Hummus and Halloumi Bowl (VE)

Haloumi, boiled egg, leaves, hummus, sumac and fried chickpeas with a sourdough wedge - \$27
Add Hash Brown \$5. Add Avocado \$5

Beef Burger

Beef pattie, mustard, aioli, cheddar cheese, pickles, tomato & leaves on a brioche bun served with a side of chips & aioli sauce - \$24

Schnitty Burger

Chicken schnitzel, leaves, cheese, tomato & aioli on a brioche bun served with a side of chips & aioli sauce - \$24

Acai Berry Bowl (V, D/F, GF)

Organic Acai, granola, mixed seasonal fruits, chia seeds, coconut flakes - \$18

Acai Bliss Bowl (V, D/F, GF)

Organic Acai, granola, banana, blueberries, chia seeds, coconut flakes - \$18

EXTRAS for \$2 - Hemp Hearts, Goji Berries, Cacao Nibs,
EXTRAS for \$2 - Peanut Butter, Nutella, Honey,

SIDES

Bowl of Fries - \$12
Bowl of Sweet Potato Fries - \$14

OUR LITTLE BYRONS

Kids under 10

Kids Toast & Topper
1 slice of sourdough with a choice of jam, vegemite or peanut butter - \$8
Kids Avo on toast
1 slice of toasted sourdough with a slither of smashed avo - \$12
The Koala Crunch
1 slice of toasted sourdough with peanut butter, banana coins and a sprinkle of cinnamon - \$12

V = Vegetarian VE = Vegan GF = Gluten Free D/F = Dairy Free

10% Surcharge on weekends and 15% surcharge on Public Holidays

We lovingly prepare vegan, vegetarian & gluten-free options, but as our kitchen is shared, traces of allergens may still be present.

BEVERAGE MENU

We kindly ask you to place your order at the counter when ready. Our friendly staff will be happy to assist you!

COFFEE & HOT DRINKS

Using only the finest locally roasted coffee beans from Byron Bay Coffee Company!

Espresso	\$4	
Macchiato	\$4	
Piccolo	\$4	
Flat White	\$5.50	\$6.50
Latte	\$5.50	\$6.50
Cappuccino	\$5.50	\$6.50
Long Black	\$5.00	\$6.00
Mocha	\$5.50	\$6.50
Cinnamon Coffee	\$5.50	\$6.50
Melbourne Magic	\$6.00	
Bulletproof Coffee	\$7	
Dirty Chai	\$8	
Chai Latte	\$7	
Hot Chocolate	\$6.50	
Babychino	\$3	
Puppuccino	FREE	

TEAS

Award winning premium and organic loose leaf tea from Byron Bay Tea Company!

English Breakfast	\$6
Earl Grey	\$6
Green Tea	\$6
Peppermint Tea	\$6
Chamomile Tea	\$6
Chai Tea	\$6.50
Robust black tea with Indian spices, lifted by aniseed myrtle and enriched with roasted wattleseed	
Fortifying Tea	\$6.50
Cacao with medicinal mushrooms & tulsii	
Nursing Tea	\$6.50
A nourishing herbal blend to support lactation, calm the nervous system & bring ease to the breastfeeding journey. Goats rue with alfalfa, nettle, fennel & aniseed	

MILKSHAKES

Chocolate, Caramel, Strawberry, Vanilla	\$8.00
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ICED COFFEE & MORE

Coconut Cold brew	\$8.50
Iced Latte	\$7.00
Iced Chai Latte	\$7.50
Iced Coconut Latte	\$8.00
Iced Long Black	\$7.50
Iced OJ Espresso	\$9.00
Iced Brown Sugar Espresso	\$10.00
Iced Coconut Cloud Espresso	\$10.00
Espresso, coconut water, ice, coconut cream	
Iced Espresso Tonic	\$8.50
Espresso, tonic, symple syrup, ice	
Iced Tropical Espresso Tonic	\$10.50
Espresso, tonic, pineapple juice, coconut cream, and ice	
Iced Strawberry Velvet Espresso	\$10.00
Espresso, milk choice, strawberry syrup, cream and ice	
Iced Solar Eclipse Espresso	\$10.00
Espresso, milk choice, mango syrup, cream and ice	
Iced Midnight Grape Espresso	\$10.00
Espresso, milk choice, grape syrup, cream and ice	
Iced Coffee	\$10.00
Iced Mocha	\$10.00
Iced Chocolate	\$10.00
Affogato	\$8.00

EXTRAS & CUSTOMISATIONS

Choose your alternative milk:	
Skim, almond, oat, soy, macadamia, lactose free	\$1.00 extra
Add honey or syrup	\$1.00 extra
Vanilla, Caramel, Hazelnut, Irish Cream, Maple	
Extra shot:	\$1.00 extra
Decaf:	\$1.00 extra
Plant Protein Powder	\$3.00 extra
Collagen Powder	\$3.00 extra

Pair your favourite drink with a house-baked muffin, cake, croissant or treat. Check our counter display for today's selection of bakery delights including dairy & gluten-free options.

SMOOTHIES

Detox (VE,GF)	\$12.00
Banana, Blueberries, Boysenberries, Dates, Coconut water.	
Acai Activate (VE,GF)	\$12.00
Acai, Banana, Blueberries, Dates, Coconut water.	
Reboot (VE,GF)	\$12.00
Pineapple, Mango, Banana, Passionfruit, Coconut water.	
Booster (VE,GF)	\$12.00
Banana, Mango, Spinach, Lime Juice, Coconut water.	
Energise (VE,GF)	\$12.00
Pineapple, Strawberries, Apples, Dates, Coconut water.	
Vitality (VE,GF)	\$12.00
Strawberries, Raspberries, Mango, Goji Berries, Coconut water.	
Cacao Flow (VE,GF)	\$12.00
Banana, Rich Cacao, Medjool Dates, Coconut, Chia, Almond Milk	

COLD PRESSED JUICES

Valencia Orange	\$10.00
100% Australian Valencia Oranges	
Love Beets	\$10.00
Beetroot, Apple, Carrot, Lime, Ginger	
Daily Greens	\$10.00
Green Apple, Celery, Pear, Lemon, Silverbeet, Ginger	
Sweet Watermelon	\$10.00
Watermelon, apple, strawberries, lime	
Sublime Pine	\$10.00
Pineapple, Pear, Apple, Lemon, Mint	

SUPERFOOD ELIXIRS

Turmeric Latte	\$7.50
Organic turmeric, ginger, cinnamon & black pepper steamed with milk, finished with a cinnamon dusting	
Adaptogenic Hot Chocolate	\$7.50
Hot choc for grownups! A rich hot chocolate infused with superfoods, herbs & medicinal mushrooms — organic, vegan & guilt free.	



The Matcha Bar

- **Matcha Latte** **\$7.50**
- **Iced Matcha** **\$8.00**
- **The Magician (Iced Grape Matcha):** Manifest change with the deep alchemy of grape and green – a blend for creativity and focus. **\$10.00**
- **The Sun (Iced Mango Matcha):** Golden mango and matcha bring radiant joy, clarity, and the energy of a new day. **\$10.00**
- **The Lovers (Iced Peach Matcha):** Sweet peach entwines with green harmony – a sip of balance, choice, and connection. **\$10.00**
- **The Empress (Iced Strawberry Matcha):** Strawberry's lush abundance meets nurturing matcha – a drink of love, beauty, and growth. **\$10.00**
- **The High Priestess (Iced Lychee Matcha):** Mystical lychee lifts matcha into intuition – a refreshing veil of secrets and wisdom. **\$10.00**
- **The Devil (Iced Brown Sugar Matcha):** Decadent brown sugar tempts the spirit – rich, indulgent, and impossible to resist. **\$10.00**
- **The Star (Cloud Matcha: ice, coconut water & matcha):** Pure and celestial, coconut water and matcha guide you to hope, clarity, and renewal. **\$10.00**



Alcohol Menu



BEER

Stone & Wood	\$ 9
Pure Blonde	\$ 8
Peroni	\$ 9
Corona	\$ 9
Asahi	\$ 9
XXXX	\$ 7
Peroni 3.5	\$ 9

WINES

Proseco	By the glass \$ 11
Sparkling White Wine	By the glass \$ 11
Pinot Grigio	By the glass \$ 12
Giovanni Armani Giorgio	By the glass \$ 17
Aromatic dry wine with white peach and citrus notes.	
Sangiovese - Italian Red	By the glass \$ 14
A vibrant Italian red, bright cherry and plum flavours with a smooth, savoury finish.	

SPIRITS

Please see our bar for your favourite spirit options - \$12

MIMOSA MORNINGS

\$12 Mimosas everyday from 10.30am

HAPPY HOUR

Happy Hour everyday 12'oclock to 2pm

HOUSE WINE	\$8
ALL BEERS	\$7
MIMOSAS	\$10

SUPERIOR WINES

Konpira Gymkata Syrah 2024 / \$63 - Bottle

Juicy and vibrant Syrah with dark berries, spice and a smooth finish. / SHIRAZ

Giovanni Armani Giorgio 2023 Rosado Dell'amore (Vegan Rose) / \$65 - Bottle

A dry, Italian-inspired rosé crafted from a blend of Nebbiolo, Sangiovese, and Aglianico grapes. This wine offers a harmonious balance of juicy strawberry notes and powdery tannins, resulting in a fresh and mineral-driven profile. / VEGAN ROSE

Sassafras Gamburra White Ancestral 2023 / \$82- Bottle

Naturally sparkling, crisp and aromatic, with notes of citrus, white flowers, and a hint of texture from its traditional ancestral method.

SPARKING WHITE WINE

Giovanni Armani Giorgio 2023 Bianca Superiore / \$65 - Bottle

Lemon pith, pineapple juice and drops of passionfruit. Dry and refreshing, with stone fruit flavours and a subtle twist of floral citrus. This Italian-inspired blend consists of Vermentino, Malvasia Blanco and Trebbiano.

DRY WHITE

Year Wines 2023 Fiano / \$80 - Bottle

A vibrant white from Mc Laren Vale. Crisp and textural with notes of citrus, pear and almond. / DRY WHITE

With every purchase of a bottle of one of our Superior Wines you receive a FREE bowl of fries or sweet potato fries.