

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)

Smashed avocado, creamy whipped feta, fresh tomato, basil and olive oil on Bread Social sourdough toast - \$24.50

Add poached eggs \$7 Add bacon \$7 Add Hash Brown \$5 Add Haloumi \$6

Forest Mushroom (VEG,V)

Forest mushrooms, baba ghanoush, herb salad and dukkah on toasted Bread Social sourdough - \$23.50

Add poached eggs \$7 Add Avocado \$5 Add Hash Brown \$5 Add Haloumi \$6

Eggs Your Way (V)

2 eggs on Bread Social sourdough, poached, fried or scrambled - \$17.50

Add bacon \$7 Add Hash Brown \$5 Add mushrooms \$5

Marvell Roll

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

Halloumi Breakfast Burger (V)

Grilled halloumi, sautéed mushrooms, fried egg, crispy hash brown and fermented honey and aioli served on a toasted brioche bun \$22.00

Eggs Benedict

Our famous secret recipe eggs benedict, with salmon or bacon on toasted Bread Social sourdough - \$28

Add Avocado \$5 Add Hash Brown \$5 Add mushrooms \$5

Golden Harvest Fritters (V)

Corn and couscous fritters, smashed avocado and house made chilli jam - \$21.50

Add poached eggs \$7 Add Hash Brown \$5 Add Haloumi \$6

Sunrise Toast (GF Option Avail)

2 slices of organic toasted sourdough with jam and butter - \$12.50.

ADD ONS

Add Bacon - \$7

Add Salmon - \$7

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 - \$7

Swop to Gluten Free bread \$3

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



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 - \$14.50

French Toast Croissant (V)

French toast style croissant with vanilla ricotta, fresh berries, toasted coconut and berry coulis, finished with maple syrup and passionfruit. - 25.00

Nourish Bowl (VEG, V)

Kale and quinoa salad with beetroot, avocado, carrot, edamame with miso and orange dressing topped with toasted sesame and wakami - \$24.50

Add poached eggs \$7 Add Hash Brown \$5 Add Haloumi \$6

Steak Sandwich

Tender grilled rump steak, layered with caramelised onion, ripe tomato, fresh rocket, and creamy aioli, served on a toasted ciabatta with a side of chips. - \$28.50

Schnitty Burger

Chicken schnitzel, leaves, cheese, tomato & aioli on a brioche bun served with a side of chips & aioli sauce - \$26.50

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

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.