



- THE - VIRGIN

Pristine, simple, unadulterated showcase of local produce. Championing and supporting the regions finest producers.... with integrity

IRREWARRA

ZEALLY BAY SOURDOUGH

CAPTAINS CREEK ORGANICS

ADSUM FARMHOUSE

ENKI ORGANICS

MADELAINE'S EGGS

ISTRA SMALLGOODS

MEREDITH DAIRY

INGLENOOK DAIRY

PROUD MARY COFFEE

THE COTTAGE HERBALIST

LIVING KOKO

MAPLE GRANOLA

17.50

Housemade granola, chai poached pear, maple yoghurt, fresh berries, mint **GF VGO**

WINTER PORRIDGE

16.50

Ancient oats & grains, citrus poached rhubarb, toasted buckwheat, lavender syrup **GF VG**

MADELAINE'S ORGANIC EGGS 13.00

Poached, fried or scrambled on sourdough **HOLLANDAISE +1.5 GFO +1.5**

THE VIRGIN SCRAMBLE

22.50

Scrambled eggs, sautéed winter greens, beetroot relish, mushroom, sourdough **GFO +1.5**

CRUSHED AVOCADO

19.50

Avocado, soft egg, pickled shallots, sesame, soft herbs, lemon, sourdough

MEREDITH GOATS CHEESE + 5 VO GFO + 1.5

EGG & BACON ROLL

14.00

Fried egg, Istra bacon, smoked tomato & onion jam, lemon aioli, turkish roll

AVOCADO +4 GFO +1.5

CRISPY CHICKEN BENEDICT

23.50

Spiced chicken, caramelised onion, poached egg, sriracha hollandaise, charcoal brioche

DUCK & POTATO HASH

24.50

Organic potato hash, confit duck, soft herb salad, slow cooked egg, chilli & onion jam **GF**

SLOW COOKED LAMB

32.50

3-hour braised lamb shank, creamy polenta, salsa verde **GF**

HANDMADE GNOCCHI

26.50

Pan fried potato gnocchi, wild mushroom ragu, parmesan

SALMON & BRASSICAS

32.50

Crispy skin salmon, kale, brussels sprouts, broccolini, cabbage, beetroot hummus, pear vinaigrette **GF**

VGO (NO SALMON) 21.50

SOUP OF THE DAY

18.00

Seasonal soup & cheese sourdough

THE FRENCH TOAST

21.50

Housemade brioche, orange caramel, vanilla mascarpone, mint

ISTRA BACON +5

POTATO WEDGES

12.00

Crispy potato wedges, aioli

  @thevirgincafe

Please order at the counter

Surcharge: 10% Sunday | 15% Public Holidays

SIDES

Istra bacon	\$5
Pork & fennel sausage	\$5
Meredith goats cheese	\$5
Avocado	\$4
Mushrooms	\$4
Winter greens	\$4
Hollandaise / Sriracha Hollandaise	\$1.5



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Hot

REG \$4.50 / LGE \$5.50

Flat White / Latte / Cappuccino
Short Black / Espresso
Short / Long Macchiato
Extra shot + 50c

ALTERNATIVE MILKS + 50c

Bonsoy / Milk lab Almond / Oatly / organic coconut

LIVING KOKO HOT CHOCOLATE \$8

LIVING KOKO MOCHA \$8

Juice

Freshly squeezed orange juice \$7
Harcourt cold pressed apple juice

Tea

Cottage herbalist organic range
G&L, Love potion, Soothe, Sencha, Cottage breakfast, French earl grey \$5.5

Calmer Sutra Chai \$6

Fizz

750ml Local sparkling mineral water \$9
300ml Organic Cola / Lemonade \$6
Ginger beer / Blood orange

BEER & CIDER

Mountain Goat Steam Ale - ORGANIC 8
Peroni Red 8
Delirium Tremens 18
Sierra Nevada Pale Ale 12
Fury & Son Pilsner 10
Daylesford Cider 10

MIXED

BELLINZONA SPRITZ 16

Sweet or bitter with your choice of Campari or Aperol. Organic prosecco, orange

ENKI "THE SPRINGS" Organic Vodka 12

ENKI "THE HERBALIST" Organic Gin 12

SPIRITS & ORGANIC MIXERS FROM THE BAR

WHITE WINE

Parkside **Sparkling Rose** 15/74
MACEDON RANGES VIC

Pol Roger **Champagne** - ORGANIC 24/165
CHAMPAGNE FR

La Crema **Chardonnay** 16/82
MONTERAY USA

Hunky Dory **Field Blend** - ORGANIC 12/65
MARLBOROUGH NZ

Bertrand Bespoke **Rose** 14/71
HEATHCOTE VIC

RED WINE

Macedon Ranges **Pinot Noir** 14/58
PASSING CLOUDS MUSK VIC

Graemes **Shiraz Cabernet** 16/82
PASSING CLOUDS MUSK VIC

Poggerino **Chianti Classico DOC** 16/82
CHIANTI, ITA