

AXIL Coffee Roasters

Black	3.80
White	3.80
Batch Brew	4.50
Mofo Hot Chocolate	3.80
Chai Latte Loose Leaf	4.50
Bonsoy	add +.50
Almond Milk	add 1.00
Phin Caf (Vietnamese Iced Coffee)	6.50
Iced Latte	4.50
Iced Coffee	6.50
Iced Chocolate	6.50
CHAMELLIA TEA	4.00
Chamomile	
Earl grey	
English breakfast	
Green Tea	
Lemongrass & Ginger	
Peppermint	

COLD DRINKS

Fentimans all natural	5.00 each
Cherry cola	
Ginger beer	
Lime and jasmine	
Rose lemonade	

FRESHLY SQUEEZED JUICE

Orange	6.50
Green	7.50

Bottled Juices:

Noah's Apple	4.50
Noah's Orange	4.50

SHAKES

Salted caramel	8.50
Milo and marshmallows	
Strawberry and elderflower	

Sparkling water on tap

Glass	4.00
750ml	7.50

Wise words by Jim:

Quality food

Prepared

With love

Alcoholic beverages?

Coming soon

Follow our adventures on Instagram and
facebook @mrandmrsandersoncafe

OPENING HOURS

weekdays 7AM - 4PM

weekends 8AM-4PM

Kitchen closes at 3pm.

MR & MRS. ANDERSON

ALL DAY MENU

Served from when we open-3PM

Woodfrog toast with butter and one condiment, choose from sourdough, multigrain, fruit toast or gluten free 7.50

Eggs your way on toast 10.50

Farm style porridge, soy and almond milk soaked rolled oats and triticale, apple puree, rhubarb, toasted seeds and pistachios, lemon balm (vegan) 14.50

Coconut milk soaked chia seeds, buckwheat, coconut yoghurt, toasted coconut, cocoa nibs, different textures of blue berries, flowers (vegan, gf, df) 15.50

Caramelized dark chocolate brioche, crystalized dark chocolate, dark chocolate matcha truffles with raspberry coulis and sorbet, fresh berries, candied walnuts, flowers (V) 16.50

Avocado smash, raw kale, organic quinoa, fresh radish and cucumber from our paddock, toasted seeds, sesame ponzu dressing (Vegan, df) 17.50

Warm garden salad of herb barley, smiling boiled egg, roast butternut pumpkin, brusselsprouts, pickled carrots, pomegranate, shaved parmesan and horseradish buttermilk dressing. (V) 17.50

Scrambled eggs with confit habanero, queso fresco, guajilo dust, corn, capsicum, black beans and spring onion salsa, fresh coriander on toast (V) 18.50

Crispy celeriac/parsnip polenta, celeriac puree with sautéed, fresh and pickled mushrooms, mushroom/thyme broth and peas (Vegan) 18.50

Smoked salmon, confit mushrooms with farm harvested vegetables and leaves, crushed peas, parmesan cheese, a poached egg and walnut pesto (gf) 19.50

Eggs benedict: Pressed slow cooked pork shoulder and leek, sage hollandaise, 2 poached eggs and fried sage 19.50

Sides:

Hollandaise, relish, confit habanero puree 2.50
Egg, toast, roast tomato, kale 3.50
Bacon, mushroom, smashed avocado 4.00
Sautéed greens 5.00
Grilled chicken tenders (Garlic, cumin and paprika) 5.50
Smoked king salmon, triple cooked fries 6.50

Vegemite, peanut butter, strawberry jam, honey, orange marmalade, Nutella, butter 0.50each

Something a bit more lunch like;

Served from 10AM

Organic soba noodle salad, miso and sesame glazed eggplant, kale, edamame, shiso, pickled red chillies, puffed wild rice with ponzu dressing (vegan, df) 18.50

Poke bowl, seared salmon, sesame, soy, brown rice, nori, avocado, spring onion, macadamia, pickled ginger.(gf, df) 19.50

Turmeric and Szechuan battered fish burger, brioche bun, pickled red cabbage, coriander, parsley kewpie mayo, triple cooked fries 19.50

Grilled chicken tenderloin on bagel, harissa sour crème, garlic green tomatoes, tomatoes, pickled red onions and leaves from the farm and a fried egg 19.50

Organic slow cooked saltbush Lamb shoulder, roasted cauliflower, tumeric yoghurt, pistachio, peas, mint, pomegranate seeds (gf) 19.50

Confit duck croquettes on spinach potato puree, braised fennel, pickled cumquats and cherry sauce and a poached egg 20.50

KIDS (age 14 and under)

Nutella on toast with burnt marshmallows 6.50

Ham cheese soldiers 8.00

Egg your way, a piece of toast and bacon 9.00

Smashed avo and egg on toast 10.00

See other side for drinks

No changes to the menu on weekends and public holidays thank you

Not all ingredients are listed

Some of our amazing suppliers:

Axil coffee

Penny for a pound pastries

WoodFrog, artisan bakery

Alexander The Great farming, our own farm

Fruit talk



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