

ALL DAY DINING MENU

MARION STORM CAFE

GRANOLA BOWL - 16

Sweet natural yoghurt topped w
house-made granola & fruit

AVO BAGEL - 20

Buttered bagel w beetroot
hummus, avocado, marinated
feta & dukkah

SALMON TOAST - 21

(GF available)

Cold-smoked salmon,
ginseng spiced creamcheese
& pickled fennel
on toasted Sourdough

CORN & ZUCCHINI FRITTERS - 20

w avocado, cherry tomatoes,
dukkah, edamame
& poached egg

Add Bacon+6 - Add Salmon+8
Add Mushrooms+4

EGGS YOUR WAY - 12

(GF available)

2 eggs Poached OR Scrambled?
on toasted Sourdough

Add Bacon+6 - Salmon+8

Mushrooms+4 - Tomatoes+4

Beans+4 - Relish+50c - Fetta+2

Avocado+4 - Dukkah+2

BLT ON TOASTED TURKISH - 18

Crispy streaky bacon,
House Mayo, butterleaf lettuce,
sliced tomato
on toasted turkish bread

ADD ONS:

BACON+6 - SALMON+8 - BEANS+4

TOMATOES+4 - MUSHROOMS+4

AVOCADO+4 - FETTA+2

DUKKAH+2 - RELISH+50C

BEETROOT HUMMUS - 2

EXTRA TOAST+2

VEGETABLE FRITTATA 18 (GF) w
butternut pumpkin, baby spinach
& 3 cheese

served w our house side salad &
tomato relish

CAESER SALAD - 20

w Chicken 25 OR w Seafood 28
(GF available)

Cos lettuce, bacon, parmesan,
croutons & poached egg

SALMON RILLETTES - 22

w sourdough & house-pickled
fennel (GF available)

NOURISH BOWL - 24 (GF + DF)

Steamed rice, grilled
mushrooms, edamame, avocado
& corriander w spicy sauce

Add Poached Chicken + 5
OR Smoked Salmon + 8

COLD SEAFOOD TASTER PLATE

FOR 1 - 29 OR FOR 2 - 54

Cold-smoked salmon w Cream
Cheese & pickled fennel, House
made Salmon Rillettes, Spicy
Prawn Cocktail & Toasted
Sourdough

HARVEST PLATTER

Small - 29 OR Large - 50

(GF available)

Local & house-produce: rillettes,
ham, salmon, cheese,
condiments + sourdough

TIERED HIGH TEA FOR 2 - 85

Signature combination of
savory & sweet items plus
choice of tea/coffee

SEE SPECIALS BOARD FOR TODAY'S
JAFFLES & OTHER SPECIALS