

Sourdough or fruit toast w/ butter and choice of homemade jam, peanut butter, honey or vegemite. 7 (for sourdough toast)

Spiced Semolina pudding w/ poached red pear, raspberry cream and sweet dukkah. 14 (vegan option)

Vanilla Panna Cotta w/ house muesli, rhubarb and blueberry and pear compote. 14

Swiss baked eggs w/ swiss brown mushroom and pea ragu, goats cheese, and crispy kale. 15.50

Dr Marty's crumpets w/ avocado cream, quinoa tabbouleh and poached eggs. 16.50

Piggy went to market w/ Pulled pork, mayo, slaw, house BBQ sauce, and fried egg 17

Merri breakfast board w/ cheesy potato croquette, bacon slab, pickled radish, soft boiled egg and soldiers. 17.5

Eggs your way w/ toast scrambled/fried/poached. 11

Kids Egg on Toast - Poached or Fried. 7

Sides

King brown mushrooms, bacon slab, pulled pork, broccoli 4.5 ea

Virgin Mary tomato, avocado, goat's cheese, wilted rainbow chard, raw greens 4 ea

Gluten free bread 1 extra

Check daily specials boards

*Please be aware that **we do not split bills. NO alterations on the weekends.** Thank you for your understanding.*

Pilaf Rice w/ saffron brown rice, broccoli, carrots, fresh peas, pak choy and fried eggs . 16.5

Vegan Pho w/ tofu, mushroom, vermicelli, pak choy, broccoli, chilli and bean shoots. 15

Chickpea burger w/ capsicum salsa, butter lettuce, tumeric mayo, and potato crisps. 16.50 (vegan option)

Korean fried chicken burger w/ slaw, coriander, sriracha mayo and potato crisps. 17

The Merri potatoes w/ chilli salt 7

House Sauces 1.5

Sriracha - house hot sauce

Mustard mayo

Cashew mayo (vegan)

Organic tomato ketchup 1

Kids

Mini semolina pudding w/ red pear and sweet dukkah 9

Toastie w/ cheese, ham & cheese, tomato & cheese or vegemite & cheese 6.5

Soft boiled egg w/ vegemite toast soldiers 5

Fried chicken slider w/ cashew mayo 10

Lunch box w/ toastie, fruit & cookie 9

Please inform staff of any food allergies that you may have.

Whilst we strive to cater to all dietary requirements, our kitchen uses nuts & gluten in several dishes, and we cannot guarantee that there is zero risk of cross contamination in all dishes



At the Merri Table we pride ourselves on using the best local, fresh, free-range and organic produce.

All profits generated go towards supporting our education and community programs.

Coffee

Short 3.6 / long 3.9

Mocha, hot chocolate 4

(Decaf add .20c)

Golden latte (turmeric, almond, coconut) 5

Babycino 1.1

Tea

English breakfast, earl grey, green, lemon myrtle, chamomile, peppermint, lemongrass 4.2

Organic roasted dandelion 4.7

Organic CERES chai served w/ CERES honey 4.7

Coffee by Coffee Supreme
'Origin' Organic Blend

Schultz organic cow's milks - full or low fat
Organic (GF) soy milk (0.30c)
Organic (GF) almond milk (0.50c)

Juice

Daily freshly squeezed 6.5

Demeter biodynamic apple & pear 6

Soda

Daylesford & Hepburn lemonade, ginger beer, cola, lemon lime & bitters 4.5

Daylesford & Hepburn sparkling mineral water
sml 4 med 6.5 lge 8

Beer & cider

Mountain Goat Steam Ale 8

Mountain Goat High Tail Ale 8

Mock Red Hill Apple Cider 8

Trumpeter's Organic Iced Tea 9

Brunswick Bitter Can 6

Biodynamic Wine

Robinvale organic shiraz
glass 9 bottle 40

Organic semillon sauvignon blanc
glass 8 bottle 32.5

Organic One chardonnay
Glass 9 bottle 40

Organic One Sparkling Blanc de Blanc
bottle 40

Iced

Coffee or chocolate sm 3.9 lge 4.5

Cold brew single origin 6

Home brewed kombucha 4.5

About the Merri Table

Sustainable food choices are very important to us here at CERES and they link to all of the food enterprises we operate from what we stock in the Grocery to what features on the menu at The Merri Table. We take pride in the relationships that we have established with local farmers and trust in their products and processes. Our partnerships with farmers and producers support a localised food system that gives back to those who care for the earth, their produce and animals. All of the meat and dairy products on our menu are organic, free range and cruelty free.

CERES Farm

Honey Lane Market Garden is set on half an acre of land and contains a beautiful mix of fruit trees and raised garden beds, chooks, an aquaponics system, worm farms, a propagation area and an outdoor classroom. We plant organic seedlings propagated by our Propagation team. The organic produce grown on at our market gardens is harvested and available for purchase at the CERES Organic Market.

CERES Chooks

CERES Farm is home to over 200 Isa Browns which are split in two flocks called either the Hazels or the LouLous. Our lovely chooks provide us with hundreds of delicious organic eggs each week and they are available to purchase at the CERES Grocery.

Does the food come from CERES?

The Merri Table cooks up a lot of produce each week for our hungry customers and our Honey Lane Market Garden and Chooks simply do not produce enough to meet up with the demand, instead we support our local farmers and producers.

