

HEPBURN PAVILION CAFE

— EST 1908 —

Almond Chia Nourish Bowl (GFO, DF, V) 18

Almond and chia pudding with mixed berry compote, coconut and buckwheat granola, seasonal berries and mint.

Millet Road Maker Crumpets 19

Millet Road Maker sourdough crumpets with olive oil whipped ricotta, poached pear and blueberries and Castlemaine Honey.

Wellness Salad (V, GF) 19.50

French lentils, roasted purple sweet potato, beetroot, spinach, mint, feta, wellness seed mix and pomegranate dressing.

Devonshire Tea (V) 18

Freshly baked scones served with house-made jam, whipped cream and your choice of tea.

SIGNATURE BAGELS

Freshly prepared daily, gluten free option available and toasted to order.

Bacon & Egg 17.50

Free-range egg, Istra bacon, melted cheese, house-made relish and aioli.

Smoked Salmon 19

Smoked salmon, dill cream cheese, caper berries, pickled onion and fresh rocket.

Pastrami Reuben 19

Pastrami, sauerkraut, Swiss cheese, dill pickles and Russian dressing.

Mortadella & Salami 19

Mortadella, salami, bocconcini, artichoke, green olive tapenade and rocket.

Garlic Mushroom & Goat's Cheese (V) 17

Garlic mushrooms, caramelised onion, spinach, toasted hazelnuts and Meredith Dairy goat's cheese.

Extras

Add Fries - \$5.50

Add Salad - \$5

Spanakopita (V) 18

Golden filo pastry filled with spinach, feta, ricotta and fresh herbs. Served with relish and a light salad.

Spiced Lamb Kofta Pastry (DF) 19

Spiced lamb kofta baked in filo pastry. Served with light salad, relish and pickled vegetables.

Fries (V, VGO) 12

Crispy fries seasoned with rosemary and sea salt.

Add Dipping Sauce: Tomato Relish, Aioli, Russian. \$1.50

Ham & Cheese Croissant 16.50

1816 Bakery croissant filled with premium Istra ham and melted cheddar cheese.

Caprese Croissant (V) 16.50

1816 Bakery croissant filled with tomato, mozzarella, basil pesto and baby rocket.

Regional Tasting Platter 46

(DFO, GFO, VGO, VO)

Local cheese & cured meats, house-made pickles & condiments.

V = Vegetarian. VO = Vegetarian Option. VG = Vegan. VGO = Vegan Option.
GF = Gluten Free. GFO = Gluten Free Option. DF = Dairy-free. DFO = Dairy Free Option
15% surcharge applies on public holidays

Not all ingredients are listed on our menu.

We take steps to minimise cross-contamination, but we cannot guarantee any dish is completely allergen-free.
Please speak to our team about your allergies, intolerances, or dietary requirements before ordering.

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HOT DRINKS

COFFEE	SMALL	LARGE
Espresso	4	
Long Black	5	6
Flat White	5	6
Cappuccino	5	6
Latte	5	6
Chai or Matcha Latte		7
Hot Chocolate		6

Options - Oat Milk, Almond Milk, Soy Milk,
Lactose Free Milk, and Extra Shot - 0.75

TEA

English Breakfast	6
Earl Grey	6
Citrus Mint	6
Chamomile	6
Lemongrass & Ginger	6

COLD DRINKS

Iced Coffee	8
Iced Latte	7
Iced Chocolate	7
Iced Matcha	9

FRESH WELLNESS JUICE

Apple, celery, ginger, orange and lemon, offering a refreshing balance of citrus and natural goodness.	9
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DAYLESFORD & HEPBURN MINERAL SPRINGS CO

Sparkling Water 330mL	5
Sparkling Water 750mL	9
Flavoured Drinks 350mL	6

WINE

	GLASS	BOTTLE
White Wine & Rose		
Galli Estate Sauvignon Blanc - Sunbury, Victoria	12	40
Shadow Fax Chardonnay - Macedon Ranges, Victoria		58
Captains Creek Sparkling Wine - Blampied, Victoria	14	58
Rose		
Sutton Grange Rose - Mount Alexander, Victoria	14	45
Red Wine		
Galli Estate Shiraz - Sunbury, Victoria	14	45
2024 Punt Road Pinot Noir - Yarra Valley, Victoria		58

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