

Café Max

BREAKFAST & Lunch

7 days

From 7am weekdays & 8am weekends

Continental Breakfast	<i>until 10am</i>	15
A selection of cereals, breads, jams, fruit, juice, yoghurt and your choice of barista coffee or tea		
Full BIG Breakfast	<i>until 10am</i>	25
Continental breakfast plus egg bacon and tomato served on toast of your choice, including barista coffee or tea		
Max's Big Breakfast		18
Eggs as you like it, bacon, tomato, beans & mushrooms		
Eggs Benedict		16 / 18
Two poached eggs served on sourdough with ham or salmon – topped with hollandaise sauce		
Two Eggs as you like them on sourdough		9
Mushrooms, tomato, bacon, salmon, spinach, fetta, ham, cheese, salami, sausage \$1.50 per serve and salmon or avocado \$2.50		
Three Egg Omelette		15
With ham, cheese, tomato & spinach on sour dough		
Baked Beans		10
House-cooked beans w bacon, tomatoes & a dash of spice, served on Toasted English muffins or sour dough bread		
Croissants	<i>with jam</i>	6
	<i>with cheese & ham</i>	9
Pancakes	<i>2 stack</i>	10
	<i>3 stack</i>	12
Served w fresh fruit, maple syrup and ice-cream on the side		
House made Fruit Loaf	<i>– delicious !</i>	8

LUNCH

serving lunch until 2pm daily

Bruschetta Traditional and delicious **12**

Frittata with oven roasted vegetables
Baked daily & served w side salad and chutney **15**

Beef & Chicken Gourmet Pies
House made daily, served w salad **12**

The Max Gourmet Burger
Handmade patty w brioche roll, lettuce, beetroot,
tomato, cheese, – side serve of French fries **18**

Delicious house-made Soup
Served w crusty bread **12**

House made Beef Lasagne with salad **18**

Cakes, Slices, Biscuits & so much more

Cheese Boards – delicious for one guest or two!

SPECIALS Board a variety of fresh options daily

Max's

Restaurant by night

Tuesday – Saturday
6pm - Bookings essential

To Start

Cob Loaf

House made w garlic, herbs & topped w mozzarella

8

Bruschetta

Traditional - local produce served on grilled sourdough

13

Seasonal Vegetable Soup

Made daily to enjoy - served w crusty bread

13

Mains

Pork Ribs

American Style smoked full rack served w french fries

30

Moroccan Lamb

Slow cooked with house blend of spices served on citrus cous cous
– topped w yoghurt & serviced w fresh tomato & cucumber salad

28

Beef Ragout

Infused with Pizzini's Vino Rosso & rosemary served w penne,
spinach & topped w shaved parmesan

26

Traditional Beef Lasagne

Layered w house made béchamel sauce & served w garden salad

22

Gippsland Eye Fillet

The perfect cut and flavour - served on bed of potato puree,
seasonal oven roasted local vegetables, cooked to your liking
choice of a mushroom, pepper or red wine jus

32

Classic Fish & Chips

A must at the coast, served w battered fries – simple & delicious

26

Pesto Penne

Pan tossed with light cream and home made basil and pesto sauce

20

Vegetable Medley

Oven roasted vegetable medley served w pearl cous cous, spinach
fresh basil & infused olive oil

21

Smoked Salmon & Avocado Stack 22
Layers of smoked salmon, avocado w homemade crisp – topped
w salad & herb dressing

Something Sweet

Crème Brulee 12
French classic served w berry compote

House Made Sorbet 12
Three delicious sorbets served w waffle cone, dipped in choc
& coconut ... *you'll be impressed !*

Chocolate Marquise 12
Classic dark chocolate mousse served w sesame wafer with
honeycomb & vanilla bean ice cream

Citrus Panna Cotta 12
Light and refreshing served w a fresh berry compote

Classic Eat & Mess 12
Smashed meringue served w macerated strawberries & fresh cream

Savoury

Local Cheese Board
A favourite with both staff and locals – served w quince paste,
dried fruits, biscuits and other delicious options 12/18

Specials are offered each day, based on seasonal produce

Our menu will change with the seasonal options – however please let us
know ahead of time - if you have a favourite dish, we will do our best
to accommodate all requests

Full bar with wide selection of local & Australian Wines
Southern Addiction coffee & selection of teas

Bon Appetite !