

## CONTINENTAL BUFFET

12

Lifestyle Breakfast our way - Plentiful choice of cereals, granola & yoghurt, fresh fruit sliced and whole, bread such as white, whole meal, multigrain. Butter, Jams, Honey, Peanut Butter, Vegemite. Croissants filtered coffee and tea selection, Selection of Juices.

## HOT BREAKFAST

Choose any of the following hot breakfast options, and the continental breakfast comes included.

**Eggs on Toast** gfo, dfo 14  
2 x eggs cooked to your liking served on toast with bacon.

**Smashed Avo** v, gfo, vno 21  
Smashed avocado on toast, poached egg, fresh tomato salsa, Danish fetta, toasted pinenut, balsamic glaze.

**Buttermilk Pancakes** gfo, dfo 19  
Maple syrup, vanilla bean ice cream, Nutella drizzle and fresh strawberries

**Eggs Benedict**  
2x Poached Eggs, wilted spinach, on toast, hollandaise with your choice of Bacon, shaved ham, mushrooms 21  
With Smoked Salmon 25

**Big Breakfast** 25  
Bacon rashers, eggs cooked your way, roasted tomato, beans, sauteed mushrooms, chipolatas, toast

## Breakfast Drinks

Barista coffee: latte, cup 5/ mug 6  
cappuccino,  
macchiato, espresso,  
flat white

oat, soy, lactose free add 50c  
or almond milk



# FABRIC

RESTAURANT & BAR

## DINNER MENU

FOLLOW US



/MERCUREHOTELALBURY

## ENTREE

**Garlic Bread** v 9  
Add Cheese 2.5

**Soup of the day** gfo 14  
See Staff for Today's Soup, Served with Crusty Bread

**Arancini** v 18  
Pumpkin Spinach and Pinenut, Romesco Sauce.

**Salt & Pepper Squid** gf 19  
Dusted Squid Served with a Micro Salad and Kaffir Lime Aioli.

**Popcorn Chicken** gf dfo 18  
Crunchy Chicken Pieces in an American Style Buffalo Sauce Served with Ranch Dressing.

**Caesar Salad** gf vo 16  
Cos Lettuce, Crispy Bacon, Parmesan Crisps, Rosemary Croutons, Caesar Dressing, Egg.  
Add Chicken 5

**Asian Pork Belly Bites** df 16  
Crunchy Golden Fried Pork Belly, Tossed with a Sticky Ponzu Sauce, Fresh Chilli, Fried Onion.

## MAINS

**250g Sirloin** df, dfo 39  
Served with Choice of 2 x Sides and Sauce  
Add Surf n' Turf Topper 8

**300g Scotch Fillet** gf, dfo 45  
Served with Choice of 2 x Sides and Sauce  
Add Surf n' Turf Topper 8

**Parmesan & Herb Crumbed Chicken Schnitzel** 28  
Chicken Schnitzel Served with Choice of 2 x sides and Sauce  
Add Parmi Topper 5

**Lamb Shank** gf, dfo 26  
24 Hour Braised Red Wine, Gravy Lamb Shank Served with Creamy Polenta, Mixed Greens and Honey Glazed Baby Carrots.

**Roasted Root Vegetable Stack** gf, df, v 24  
Roasted Pumpkin, Grilled Eggplant, Charred Capsicum, Baby Beetroot, Smashed Herbed Chat Potato, Sugo Tomato Sauce.  
Add Pork Belly Pieces 5

**Curry of the Day** gfo, dfo, vo 25

**Market Fish** gf, dfo 33

See Staff for Today's Fish, Potato Gratin, Buttered Broccolini, Glazed Carrots, Charred Lemon Cheek, Herb Butter Sauce.

**Prawn Linguine** vo 26

Fresh Tomato Salsa, Fine Herbs, Garlic, Red Onion, Spinach, Fresh Chilli, Marinara Sauce, Fresh Parmesan.

**Angus Beef Burger** gf, dfo 22

Beef Pattie, Lettuce, Tomato, Onion, Pickles, Smokey BBQ Sauce, Served with Fries

## PIZZAS 11"

**Margherita** 24

**Supreme gfo** 24

**Meatlovers** 24

gluten free pizza base 2

## SIDES & SAUCE

Seasoned Fries with Aioli gf, v 8

Mixed Seasonal Vegetables 8

Mashed Potato gf, v 8

Garden Salad pb 8

**Sauces:** Gravy, Mushroom, Pepper, Dianne, Jus 3

## DESSERTS

**Sticky Date Pudding** 14

Butterscotch Sauce, Ice Cream, Fresh Strawberries

**Decadent Chocolate tart** 14

Macadamia Praline, Mascarpone, Dark Berries

**New York Cheesecake** 14

Raspberry Compote, Dulce De Leche Caramel

**Strawberries & Cream Parfait** 14

Pistachio Crumb, Chocolate Ganache

## JUNIORS (under 12 yrs)

All children's meals come inclusive with a soft drink or juice.

Fish & Chips 14

Nuggets & Chips 14

Spaghetti Bolognese 14

# WINE LIST



## White



Legacy Sauvignon Blanc Bilbul, NSW	\$12	\$33
3 Tales Sauvignon Blanc Marlborough, New Zealand		\$45
Villa Maria Private Bin Sauvignon Blanc Marlborough, New Zealand		\$55
Pizzini Pinot Grigio King Valley, VIC	\$14	\$50
La Boheme Act 1 Riesling Yarra Valley, VIC	\$16	\$52
Rutherglen Estate Arneis Rutherglen, VIC		\$48
Legacy Chardonnay Bilbul, NSW		\$33
Riorret Lusatia Park Chardonnay Yarra Valley, VIC		\$67
Leftfield Malbec Hawkes Bay New Zealand		\$60
Rutherglen Estate Renaissance (Viognier Roussanne Marsanne)		\$89

## Sparkling & Moscato



Willowglen Brut Sparkling	\$12	\$33
De Bortoli Prosecco King Valley, VIC	\$14	\$38
La Boheme Cuvee Blanc Yarra Valley, VIC		\$58
Cofield Sparkling Shiraz Red Wahgunyah, VIC		\$42
De Bortoli Willowglen Moscato		\$33
Cofield Pink Moscato Wahgunyah, VIC		\$42

## Red



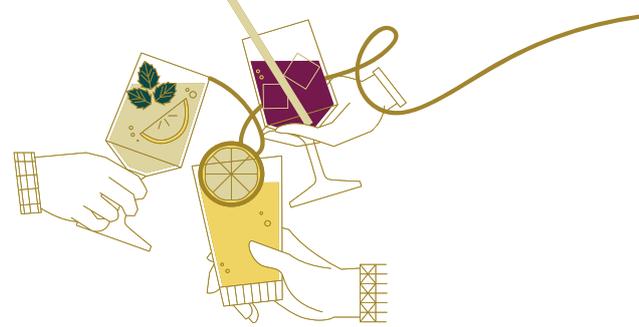
Bella Riva Sangiovese King Valley, VIC	\$14	\$42
Regional Reserve Pinot Noir Yarra Valley, VIC	\$16	\$48
Fighting Gully Pinot Noir Beechworth, VIC		\$69
Fighting Gully Tempranillo Beechworth, VIC		\$67
St Leonard The Doctor Durif Wahgunyah, VIC		\$42
Cofield Durif Wahgunyah, VIC		\$52
Legacy Reserve Cabernet Merlot Wahgunyah, VIC	\$12	\$33
DB Winemaker Selection Cabernet Sauvignon Heathcote, VIC	\$12	\$33
Campbells Limited Release Cabernet Sauvignon Rutherglen, VIC		\$60
Rutherglen Estate Burgoyne (Grenache Mourvedre Shiraz) Rutherglen, VIC		\$48
Legacy Reserve Shiraz Bilbul, VIC		\$33
Campbells Bobbie Burns Shiraz Rutherglen, VIC	\$16	\$55
All Saints Estate Old Vine Shiraz 2018 Wahgunyah, VIC		\$108

## Rosé & Fortifieds



Rutherglen Estate Grenache Rose Rutherglen, VIC	\$14	\$38
De Bortoli 8-Year-Old Fine Tawny	\$14	
Brown Brothers Aged Tawny	\$14	
Campbells Rutherglen Muscat		\$48

# DRINKS



## Beer

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Boags Premium Light	\$8
Great Northern Super Crisp Lager Mid	\$8.5
Furphy	\$8.5
Pure Blonde	\$9
Carlton Dry	\$9
Carlton Draught	\$9
James Boags Premium	\$9
Corona Extra 335ml	\$10
Heineken	\$10
Kosciusko Pale Ale Local	\$11
Stone & Wood Pacific Ale 330ml	\$11.5
Little Creatures Pale Ale	\$11.5
Beechworth Pale Ale Local	\$12
Guinness 440ml Dark	\$12.5

## Cocktails

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<b>COSMOPOLITAN</b> Grey Goose Vodka, Cointreau, Cranberry Juice, Lime Juice	\$20
<b>MOJITO</b> A Refreshing Blend of Rum, Passion Fruit, Lime Juice, Simple Syrup, & Soda Water, a Perfect Balance of Sweetness and Citrus	\$22
<b>FRENCH MARTINI</b> Vodka, Chambord Liqueur, <u>Pressed Pineapple Juice</u> , <u>Pineapple Wedge</u>	\$20
<b>ESPRESSO MARTINI</b> Grey Goose Vodka, Tia Maria, Kahlua, Strong Espresso, Simple Syrup	\$20
<b>MOSCOW MULE</b> A Zesty Cocktail Made With Vodka, Ginger Beer, & a Squeeze of Lime, Served over Ice	\$22
<b>PINA COLADA</b> Bacardi Carta Blanca, Malibu, Coconut, Pineapple Juice, Lime Juice, Coconut Cream	\$20
<b>SPICED WATERMELON MARGARITA</b> Tequila, Triple Sec, Fresh Lime Juice	\$22
<b>APEROL SPRITZ</b> Aperol, Prosecco, Soda	\$20
<b>RED VELVET MARTINI</b> Vanilla Vodka, Bailey's Red Velvet Liqueur	\$20
<b>MARGARITA</b> Patron Silver Tequila, Cointreau, Fresh Lime, Agave	\$22

## Mocktails

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<b>SPARKLING GINGER &amp; LEMON</b> Ginger Syrup, Lemon Juice & Soda Water	\$12
<b>HONEY &amp; BLACKBERRY</b> Blackberries, Honey, Lemon Juice, Soda Water	\$12
<b>VIRGIN MOJITO</b> Muddled Lime, Mint, Sugar Syrup, Soda Water	\$12

## Cider

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<b>5 Seeds Cider Apple Crisp</b>	\$10
<b>Somersby Cider Pear Crisp</b>	\$10

## Spirits

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<b>House Spirits</b> Sierra Tequila   Bacardi   Smirnoff Vodka Houndstooth Gin   McCallister Whiskey Bundaberg Rum   Jim Beam   Jack Daniels	\$12
<b>Middle Shelf</b> Canadian Club   Cointreau   Disaranno 42 Below Vodka   Chambord Bombay   Sapphire Gin Baileys   Kahlua   Frangelico	\$14
<b>Top Shelf</b> Starward Nova Single Malt Whiskey Glenlivet 12 Year Whiskey   Spey River Scotch Whiskey Chivas Regal 12 Year Whiskey   Jameson Whisky Makers Mark Bourbon   St Remy VSOP Capitan Morgan Spiced Rum   Grey Goose Vodka Billson's George Gin   Slingsby Gin	\$16

## Tea, Coffee, Soda

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<b>From the Gun</b> Coke, Coke Zero, Soda Water, Lemonade, Ginger Ale, Tonic Water, Lemon Squash	\$4.5
<b>Tea</b> T2 English Breakfast, Earl Grey, Orange Pekoe, Gunpowder Green, Chamomile, Lemongrass & Ginger Tea Tonic Turmeric Beetroot & Ginger, Chocolate Chai, Peppermint, True Calm	\$5.5
<b>Locally Roasted Blessed Bean Coffee</b> Milk: Full Cream, Skim, Soy, Almond, Oat & Lactose-free	\$5.5 +50c

