

# All Day Breakfast

<b>TOAST</b>	8
<i>Sourdough / Wholemeal / Raisin Toast / English Muffin / Gluten Free Toast</i>	
House Made Jam, Butter <i>gfo</i>	
<b>FRUIT SALAD</b>	12
Seasonal Fruit with Passion Fruit & Mint <i>v/nf/df/gf</i>	
<b>GRANOLA</b>	15
Granola with Golden Syrup, Hazelnut, Mixed Berry Compote, Coconut Yoghurt, Side of Milk <i>vg/dfo</i>	
<b>BREAKFAST BOWL</b>	14
Mix of Seasonal Fresh Fruit, Toasted Coconut, Coconut Chia <i>gf/nf/df</i>	
<b>BREAKFAST BACON ROLL</b>	12
Fried Egg, Smoked Bacon, Roasted Tomato Relish <i>nf/vo/df</i>	
<i>Make it Veggie and Swap with Haloumi</i>	
<b>TWO EGGS ON SOURDOUGH TOAST</b>	15
Fried / Scrambled / Poached with Roasted Tomato Relish <i>nf/v</i>	
<b>SMASHED AVOCADO ON SOURDOUGH TOAST</b>	15
Crumbed Fetta, Tomato, Radish, Hazelnut - Sesame Crunch <i>v/gfo</i>	
<b>EGGS BENEDICT</b>	18
Two Poached Eggs, Baby Spinach, Toasted English muffin, Hollandaise Sauce <i>nf/v</i>	
<b>BIG BREAKFAST</b>	24
Two Fried Eggs, Sourdough Toast, Smoked Bacon, Sauté Mushrooms, Roasted Tomato, Chorizo Sausage, Roasted Tomato Relish <i>nf/gfo</i>	
<b>HERB OMELETTE</b>	20
Cheese, Fresh Herbs, Roasted Tomato Relish, Green Salad, Butter, Toast <i>v/gfo</i>	
<b>FRENCH TOAST</b>	22
Berry Compote, Fresh Berries, Lemon Curd Cream, Salted Caramel, Shaved Chocolate <i>v</i>	

## Additions

<b>GLUTEN FREE BREAD</b> .....	2
<b>EGG</b> Scrambled / Poached / Fried .....	3
<b>GRILLED TOMATOES</b> .....	3
<b>SAUTÉED MUSHROOMS</b> .....	4
<b>AVOCADO</b> .....	6
<b>HALOUMI</b> .....	6
<b>SMOKED BACON</b> .....	6
<b>CHORIZO SAUSAGE</b> .....	6
<b>GRILLED CHICKEN</b> .....	6
<b>SMOKED SALMON</b> .....	7

*gf = gluten free / gfo = gluten free option / df = dairy free / dfo = dairy free option / v = vegetarian / vg = vegan / nf = nut free*

*1.2% surcharge applies on all EFT transactions.  
12% surcharge applies on public holidays.*

*Whilst all care is taken, due to the potential of trace allergens in supplied ingredients as well as Molly's Pavilion working environment, we cannot guarantee a completely allergy free experience.*

*Please be advised that in order to utilise the freshest products, we may need to make substitutions in some items to accommodate seasonal supplies.*

# Lunch

<b>CAESAR SALAD</b>	16
Cos Lettuce, Poached Egg, Croutons, Bacon, Anchovies, Parmesan <i>vo/dfo</i>	
+ Grilled Chicken 6	
<b>GODDESS SALAD</b>	20
Cucumber, Green Beans, Celery, Pea Shoots, Radish, Quinoa, Mixed Leaf, Roast Zucchini, Green Pea Hummus <i>gf/nf/df/vg</i>	
<b>CRUMBED FLATHEAD FILLETS</b>	24
Chips, Cucumber & Apple Slaw, Tartare Sauce <i>nf/df</i>	
<b>PAN SEARED SALMON</b>	28
Quinoa & Fetta Salad, Sweet Potato, Cranberry, Broccoli <i>nf/gf</i>	
<b>SLOW BRAISED BRISKET</b>	26
Creamy Mash, Garlic Green Beans, Chimichurri <i>nf/gf</i>	
<b>CHEESE BURGER</b>	23
Beef Burger Patty, Cheese, Lettuce, Tomato, Pickle, Onion, Potato Bun, Chips <i>nf/dfo</i>	
<i>*Vegetarian Option Available</i>	
<b>GRILLED CHICKEN BURGER</b>	23
Marinated Chicken Breast, Lettuce, Tomato, Cheese, Aioli, Potato Bun, Red Pesto, Chips <i>gfo/dfo</i>	
<b>VEGETARIAN QUICHE</b>	16
Green Salad, Roasted Tomato Relish <i>v/nf</i>	

# Kids

<b>EGG &amp; TOAST SOLDIERS</b>	12
Poached Egg, Toast Soldiers <i>v/nf/df</i>	
<b>HALF TOASTY</b>	8
Ham & Cheese Toasty <i>nf</i>	
<b>COCOA POPS</b>	6
Bowl of Cocoa Pops, Berries, Side of Milk <i>v/nf</i>	
<b>KIDS BURGER</b>	14
Cheeseburger, Cheese, Lettuce, Tomato, Pickle, Onion, Potato Bun, Green Salad, Chips <i>nf/gfo/dfo</i>	
<b>GRILLED CHICKEN TENDERS</b>	14
Chips, Garden Salad, Mayonnaise <i>gfo</i>	
<b>CRUMBED FISH AND CHIPS</b>	14
Chips, Garden Salad, Mayonnaise <i>nf/gf</i>	
<b>GELATO</b>	6
Seasonal Flavours	

# Sides

<b>BOWL OF FRIES</b>	10
Herb Salt, Mayonnaise <i>v/df</i>	
<b>GARDEN SALAD</b>	10
Tomato, Cucumber, Mixed Leaves, Balsamic Dressing <i>gf/nf/df/vg</i>	
<b>VEGETABLES</b>	10
Winter Green Vegetables, Basil Pesto	

# Something Sweet

<b>SCONES</b>	10
Two House Made Scones, Vanilla Chantilly Cream, Homemade Berry Jam <i>v/nf</i>	
<b>CAKES &amp; PASTRIES AVAILABLE ALL DAY</b>	

# Sandwiches

All Day

**CHOICE OF 1 PROTEIN & 2 FILLINGS  
WITH YOUR CHOICE OF DRESSING**  
10

## BREAD

White Bread / Wholemeal Bread / Gluten Free Bread

## PROTEIN

Ham / Chicken / Egg Salad / Bacon / Roast Beef / Tuna Salad / Smoked Salmon

## FILLINGS

Tomato / Cucumber / Grated Carrot / Avocado / Roasted Capsicum / Tasty Cheese / Lettuce

## DRESSING

Mayonnaise / Dijonnaise / Pesto / Tomato Relish

## ADDITIONAL FILLINGS 3

# Cafe

## COFFEE

Espresso .....	4.5
Long Black .....	4.5
Flat White .....	4.5
Latte.....	4.5
Cappuccino.....	4.5
Machiato.....	4.5
Piccolo.....	4.5
Mocha.....	4.5
Chai Latte.....	4.5
Hot Chocolate.....	4.5
Babycino .....	2
Iced Coffee.....	7
Iced Chocolate.....	7

## TEA

English Breakfast .....	4
Earl Grey .....	4
Peppermint .....	4
Green Tea .....	4

## MILKSHAKE

Vanilla .....	6
Chocolate .....	6
Caramel .....	6
Strawberry .....	6
Lime .....	6

## ADDITIONS

Oat, Soy, Almond, Lactose Free .....	0.5
Vanilla Syrup, Hazelnut Syrup, Caramel Syrup .....	0.5
Extra Shot, Large, Decaf .....	0.5

## *Our Story*

Sometimes to move forward, we need to look back. That's why Molly's Pavilion is a nod to the history of one of Cheltenham Recreation Club's most beloved members - Mary Eileen 'Molly' Cooney Harris.

Molly was the wife of William Harris, the founding Father of Cheltenham Recreation Club in 1913.

The Harris' were the generous owners of Edensor, the grand estate on which Cheltenham Receptions Club was established. Molly, a keen bowler, the founder of the Croquet Club and gardener, frequently opened the house and gardens for charity. A doyenne of the community, she helped establish Cheltenham Kindergarten.

And when the community needed a place to come together, connect, and enjoy some friendly competition on the sporting field, they kindly donated some of their land. And in 1913, Cheltenham Recreation club was established, offering two tennis courts, a four-rink bowling green, and a croquet lawn for the locals to enjoy. Both Harris and Molly were lifelong patrons of the club.

Cheltenham Recreation Club has long been the heart of the community, and the café, set within the expansive gardens of the club, a perfect place to meet. When the chance to take over the operation of the cafe and transform the venue arose, Norths Collective Catering and Events embraced the opportunity.

It marks a new era for the cafe and events venue. The space has been redesigned to capture the look and feel of a Parisian café, giving it a new life as a vibrant new hub for the community and a provider of culinary delights. And it's been renamed in Molly's honour.

Just like Molly, we're here to offer you a place of serenity, a place to come together, and a place that feels like home.

It might be Molly's Pavilion, but everyone is welcome.

