

MERCURE
HOTEL

x

sure
cafe



Breakfast

Beverages

Lunch

Dinner

Dessert

Wine & Champagne

Cocktails

Beer & Cider

Spirits

Mini Bar

Dial 4 for Room Service
Room Service \$5 tray charge per order

Breakfast

Mon-Fri | 6:30am - 11am

Weekend & PH | 7:00am - 11:30am

Simple Bacon on Milk bun or Wrap 16

Fried egg, crispy bacon, hash brown, cheddar, tomato relish, aioli
make it vegetarian: with halloumi

Açaí Bowl with Granola (vg, df) 21

Fresh berries, banana, passionfruit and coconut flakes

Big Breakfast 29

Eggs your way, bacon, hash brown, grilled tomato, chorizo,
mushrooms and baked beans on sourdough

Eggs on Sourdough (v) 16

Eggs your way on sourdough

Classic Bacon and Egg Roll 12

Fried egg, bacon, barbecue or tomato sauce on a milk bun

Avo on Toast (v) 18

Beetroot hummus with dukkah, avocado, cherry tomatoes, feta,
poached egg on sourdough
make it vegan: with falafel

Corn Fritters with Avocado Salsa (v, gf) 24

Poached egg, house made savoury yoghurt, tomato chutney

Honey Baked Granola 18

House made berry compote, yoghurt, topped with seasonal fruits

Cheesy Omelette 24

Ham, mushroom, cherry tomatoes, cheddar with sourdough
make it vegetarian: with halloumi

Eggs Benedict 21

Two poached eggs, baby spinach, bacon or ham with hollandaise on
an english muffin
smoked salmon +3

Maple Bacon Waffles 26

Seasonal berries, blue cheese sauce

Halloumi Stack (v) 27

Halloumi, hash brown, avocado, tomato, poached egg and basil oil
on sourdough

Scrambled Chilli Egg 24

Scrambled eggs, roasted capsicum, grilled chorizo, cherry tomatoes,
parmesan and chilli oil on sourdough

Porridge (v, vg, df) 18

Traditional creamy porridge made on almond milk, maple fried
banana, mixed berries and almond flakes

Breakfast sides

Egg	5	Chorizo	6
Mushroom	6	Haloumi	6
Avocado	6	Bacon	6
Tomato	6	Falafel	6
Hash brown	6	Baked beans	6
		Smoked salmon	8

(gf) Gluten free (v) Vegetarian (vg) Vegan (df) Dairy free

Prices are subject to a 10% surcharge on public holidays

Beverages



Genovese Coffee

5 / 6

Barista made coffee, just how you like it

Hot Chocolate or Chai

5 / 6

Matcha

6 / 7

Milk Alternatives

0.7

Soy, almond, oat, lactose free, extra shot, decaf, flavoured syrups



Nectar Cold Press Juices

8

Please see our fridge

Tea

5

English breakfast, earl grey, jasmine green, lemon and ginger

Smoothies

9

Mixed berry or banana

Milkshakes

9

Chocolate, strawberry, caramel, vanilla

Iced Coffee

7

Latte, long black

Add ice cream for \$1

Iced Matcha

8

Iced Berry Matcha

9

Lunch

Mon-Fri | 11:30am - 2pm

Pasta of the day 25

Check our specials board for today's new pasta

Rice Selection

Chilli Pork 25

spicy marinated pork belly and neck, fried egg, sliced cucumber,

Bulgogi Beef 25

Traditional Korean style marinated grilled beef with capsicum, onions, fried egg

Butter Chicken 19

Basmati and papadam with fresh chilli

Chilli Chicken 25

spicy marinated chicken, fried egg

Burger Selection

Chicken Schnitzel

Crispy chicken schnitzel, lettuce, tomato, cheese and mayonnaise with fries and green salad 28

Butternut Pumpkin (vg, df) 28

Cucumber, tomato, red onion, cos lettuce, plant based garlic mayo, with fries and green salad

Angus Beef Burger 27

Bacon, tomato, american cheese, spanish onion, lettuce, aiolo and barbecue sauce with chips and green salad

Beer Battered Flathead 26

Tartare, coleslaw, tomato with fries and green salad

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Cheese Melt Selection

Includes Fresh Garden Salad

Ham and Tomato	15
Chicken and Avocado	18
Haloumi and Mushroom	18
Spinach and Feta Quiche	15

Salad Selection

Caesar Salad

cos lettuce, crispy bacon, toasted croutons, anchovies, a boiled egg and parmesan 21

The Harvest

Mixed leaves, baked pumpkin, couscous, cherry tomatoes, cucumber, olives, walnuts, carrot, kale and house dressing 22

Mediterranean Chickpea

Cucumber, onion, cherry tomatoes, feta, greek dressing 18

Fresh Garden

Add ons

Chicken or halloumi	7
Smoked salmon	8

Something extra

French Fries	10
Pork & Chive dumplings	19
Chilli and Honey Garlic Bread	12

Dinner

Mon-Sun | 5:30pm - 9pm

Closed on public holidays

Entrees & Sides

Naan & dipping sauce olive oil, parsley, red pepper, basil, garlic, almond and cashews, parmesan, maple, balsamic (v)	14
Honey & chilli garlic bread (v)	12
Peking duck pancakes plum sauce, cucumber and spring onion (df)	19
Garlic & chilli butter prawns mango salsa and grilled pineapple (gf)	24
Classic caesar cos lettuce, crispy bacon, toasted croutons, anchovies, a boiled egg and parmesan. Add chicken +7	21
Burrata caprese heirloom tomato, burrata, pesto (v)	24
French fries (v)	10
Premium french fries blue cheese sauce, parmesan (v)	15
Creamy mash (v, gf)	8
Green beans with feta cherry tomatoes, spanish onion, dukkah (v, gf)	12
Steamed vegetables (v, vg, df, gf)	10
Fresh garden salad add chicken +7, add smoked salmon +8 (vg, v)	12
Pork & chive dumplings steamed, soy sauce (df)	19

Mains

Glazed pork cutlets turnip puree, brussel sprouts, tomato passata, pine nuts (gf, df)	34
Roast chicken supreme creamy mushroom sauce, mash, enoki (gf)	32
Braised lamb shank creamy mash, wine jus, peas (gf)	39
Butter chicken pappadum, chilli, coriander, rice	19
300g striploin steak honey glazed dutch carrot, pepper sauce, with fries	39
Truffle mushroom pappardelle (v)	34
Chicken parmigiana green spicy chuntney salad, add chips +5	29
Eggplant parmigiana fries, garden salad (vg, v, df)	29

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Burgers

served on a brioche bun with chips and salad

Angus beef 28
bacon, tomato, american cheese, onion, aioli, barbecue sauce

Grilled chicken 28
avocado, tomato, tasty cheese, aioli

Butternut pumpkin 28
cucumber, tomato, red onion, aioli
(vegan option available)

For the Kids

Choose from battered fish or cheeseburger
served with chips 15

Dessert

Tiramisu 16
(contains alcohol) 



Sticky date pudding 16
butterscotch, ice cream

Cheesecake 16
lemon curd, berries (gf)

Affogato (gf) 12
Add: Kaluha +8, Frangelico +8, Baileys +8, Cointreau +10

Wine & Champagne

Champagne & Sparkling

		
Cantina vedova (prosecco) Italy	14	49
Veuve auguste tailhan brut (blanc de blancs) France	13	45
YVES premium cuvee (sparkling) Victoria		55

White

Pikes 'traditionale' (riesling) South Australia		60
Cantina di gambellara (pinot grigio) Italy		55
Wicks estate (pinot gris) South Australia	14	55
Gemtree 'luna crescente' (fiano) South Australia		60
Pikorua (sauvignon blanc) New Zealand	13	49
Pedestal (chardonnay) Western Australia	15	60

Rosé

Marquis de pennautier (rosé) France	13	49
Mirabeau (rosé) France		69

Red

Crimson Peak (pinot noir) New Zealand	16	65
Robert Oatley (Grenache) South Australia		59
Bremerton (tempranillo Graciano) South Australia		60
Hentley farm 'villain & vixen' (shiraz) South Australia	15	60
Argento 'classic' (malbec) Argentina		58
Majella 'the composer' (cabernet savignon) South Australia		60

Cocktails

Martini Classic Gin, dry vermouth, orange bitter	19
Negroni Gin, sweet vermouth, campari	19
New York Sour Bourbon, shiraz, lemon juice, angostura bitter	22
Margarita Tequila, orange liqueur, lime juice	22
Spiced Orange Daiquiri Spiced rum, lime juice, orange juice, cardamom	24
 Micropolitan Ink gin, elderflower liqueur, lemon juice, tonic	24
Limone Pera Fizz Citrus gin, limoncello, pear juice, lemon juice, soda	23
Seoul cosmo Soju, orange liqueur, lime juice, cranberry juice	24
Enzoni Gin, campari, grape, lemon juice	24
Aperol / Campari Spritz / Limoncello Aperol / campari, prosecco, soda	19

Beer & Cider

Asahi Super Dry 5%, Japan	11
Corona Extra 4.5%, Mexico	12
Chimay 750 ml 9%, Belgium	45
Somersby Apple Cider 4.5%, Denmark	11
Great Northern Super Crisp 3.5%, QLD, Australia	11
Grifter Pale Ale 5%, NSW, Australia	13
Little creatures Pale Ale 5.2%, WA, Australia	13
Cascade Premium Light 2.4% Tas, Australia	11

Non-alcoholic

Lemon Lime Bitter	7.5
Lemon Squash	7.5
Heineken Zero	10
Strawberry No-Jito Strawberry, mint, lime, soda	20
Coco Banana Daiquiri Banana, lime juice, coconut water, maple	20

Spirits

Whiskey

Jack Daniel's	Tennessee	11
Jim Beam	Bourbon	11
Maker's Mark	Bourbon	12
Ezra Brooks	Rye	14
Jameson	Irish	13
Johnnie Walker Red	Scotch	11
Canadian Club	Canada	11

Rum, Tequila

Bundaberg	Dark rum	12
Bacardi	Light rum	11
Baron Samedi	Spiced rum	13
Sierra	Tequila	13
Prospero	Tequila	13

Gin, Vodka

Hendrick's	Gin	14
Tanqueray	Dry gin	13
Ink Peaflower	Gin	16
Smirnoff	Vodka	11
Absolut	Vodka	11

Liqueur

Cointreau	Orange	14
Limoncello	Lemon	12
Kahlua	Coffee	11
Frangelico	Hazelnut	11
Baileys	Irish cream	11
Saint Germain	Elderflower	13

Mini Bar

Please dial 9 to place your order with reception

Red or White Wine	Available after 11am	34
Woodbrook Farm (Mudgee)		
Sauvagnon Blanc or Shiraz		
Still Mineral Water		5
Toblerone Chocolate		5
Pringles		5
Sour Cream & Chive		
Noodle Cup		5
Ask reception for flavour		