

OPEN FOR NOURISHMENT //  
WED - SAT

A UNIQUE + REFINED BLEND OF MODERN DAY CAFÉ,  
WITH AN ABUNDANT OUTDOOR EXPERIENCE. OUR MENU TAKES  
INSPIRATION FROM THE SEASONS AND LOCAL FARMERS,  
TRANSFORMING THE INGREDIENTS INTO FLAVOURSOME BOWLS  
OF NOURISHMENT.

ENJOY OUR SEASONAL MENU WITH VISTAS OVER THE HISTORIC  
TOWNSHIP OR IN THE SECLUSION OF OUR HEALING GARDENS  
IN THE REAR COURTYARD.

ALL DAY BRUNCH

WHOLESOME SAVOURY SOURDOUGH CRUMPETS	\$28
Local sourdough crumpets topped with salmon, herbed cream cheese + capers.	
TURKISH EGGS [ VEG ] [ GFO ]	\$26
Silvercreek Sourdough with savoury greek yoghurt, topped with 2 poached eggs, paprika & chilli oil and coriander.	
FEEL GOOD AVOCADO SMASH [ VEG ] [ GFO ]	\$28
Delicious & nutritious - Avocado, crumbed feta, dukkah, pumpkin seeds and a poached egg served on sourdough. [+ add bacon \$5]	
NOURISHING GRANOLA BOWL [ VEG ] [ GFO ]	\$18
A nourishing bowl of our house made granola served with local honeycomb from Beechworth Honey, greek yoghurt & fresh berries.	
SOUP OF THE DAY	\$18
Warm and cosy soup to nourish the soul. House made soup of the day served with a slice of local Silvercreek Sourdough.	

TOASTIES

CHICKEN TOASTIE	\$24
Chicken, mixed leaf, avocado, cheese and a creamy basil mayo in Silvercreek Sourdough.	
OUR LOVED MUSHROOM TOASTIE [ VEG ]	\$22
Mushroom toastie bursting full of flavour. Mushrooms, cashew basil pesto, caramelized onion & cheddar in Silvercreek Sourdough.	

SHARING BOARDS

BENEV BUTTER BOARDS	\$35
A cheesy take on the traditional butter board, great for sharing!	
RICOTTA & PEACH BOARD [ VEG ]	\$35
Smooth ricotta base served with sweet toppings of peach, nuts, honey and thyme.	
WHIPPED FETA BOARD [ VEG ]	\$35
Blended feta base served with savoury toppings & drizzled with honey leaving your taste buds wanting more.	
ALL SERVED WITH FRESHLY BAKED SOURDOUGH [ + ADD PROSCIUTTO ]	
GRAZE BOARD FOR TWO	\$65
Something a little lighter and slower, our mixed grazing platters showcase the finest local produce including artisan cheeses, sliced cured meats, antipasto offerings, fruit, nuts and premium crackers.	

TOASTIES

WARM MARINATED OLIVES [ DF ] [ GF ] [ VEG ]	\$10
WHIPPED FETA ON SOURDOUGH [ VEG ] [ GFO ]	\$10
With caramelized onion + honey	
BENEV HUMMUS [ VEG ] [ GFO ]	\$10
With crispy chickpeas + crackers	
CAKES & SLICES [ GF ]	\$8

DRINKS

COMPLIMENTARY BENEV BREW TEA -  
Help yourself to our signature house made 'forage' tea blends, freshly brewed with love each day.

FROM THE FRIDGE -  
Discover our range of botanical waters, fresh juice + still or sparkling H2O.  
You can see our full range in the cafe fridge.

COFFEE

LATTE, CAPPUCCINO, FLAT WHITE, LONG BLACK, COLD BREW, MOCHA

SPECIAL LATTES  
MATCHA LATTE, TUMERIC LATTE, CHAI LATTE, RED VELVET LATTE DIRTY CHAI LATTE,

ELIXERS [ADD YOUR WELLNESS ELIXIR]  
REISHI [calm mind + relaxation] LION'S MANE [brain + mood activation] CHAGA [antioxidant adaptogen] CORDYCEPS [high energy performance]

WINE & BEER

PROSECCO	PRICE
DALZOTTO - 2023 PROSECCO, King Valley	\$12/\$40
WEBSTERS ESTATE - 2023 PROSECCO, Bethanga	\$45

ROSÉ	
LUMINOSO ROSÉ 2022 - Eldorado Road, Beechworth	\$12/\$30
ROSÉ 2023 - Websters Estate, Bethanga	\$40

WHITE	
PINO GRIGIO 2024 - Piano Piano, Beechworth	\$12/\$30
DREAMFIELDS FIANO 2023 - Eldorado Road, Beechworth	\$40
CHARDONNAY 2023 - Domenica, Beechworth	\$55

RED	
PINOT NOIR 2023 - Fighting Gully, Beechworth	\$12/\$45
SHIRAZ 2021 - Indigo Vineyard, Beechworth	\$45
SHIRAZ 2019 - Websters Estate, Bethanga	\$45

BEER	
IPA - Bright Brewery	\$10
LARGER - Bright Brewery	\$10
PALE ALE- Mountain Monk, Mount Beauty	\$10
HAZY MID STRENGTH - Mountain Monk, Mount Beauty	\$10
GREAT NORTHERN	\$10
CARLTON DRAUGHT	\$10

COCKTAILS

TIMELESS TONIC	\$28
Gin, native citrus, rosemary & lime.	
SIPPERY SPRITZ	\$28
Vodka, native plum, strawberry gum & mint	
SMOKEY PALOMA	\$28
Tequila, grapefruit, vanilla & cinnamon	

MOCKTAILS

Please see our Café Fridge for our range of mocktails that we currently have in stock.