

# All Day Brunch

## **ORGANIC TOAST** 9

Sourdough toast with butter and your choice of spread:  
Peanut butter / nutella / vegemite / jam

## **BUILD YOUR BREKKIE (VGO, GFO)** 12

Sourdough toast / Gluten-free bread (+\$2) with two eggs:  
Poached / scrambled / fried

## **CHOOSE YOUR SIDES:**

Extra egg / peanut butter / nutella / vegemite  
jam / extra sourdough slice 2

Spinach / mushroom / hollandaise / feta / roast tomato  
extra gluten free slice 4

Bacon / chorizo / smashed avo / fresh avo / halloumi  
smoked salmon / hash brown x2 5

## **EGGS BENNY (VGO, GFO)** 22

Ham, two poached eggs, spinach and hollandaise on  
English muffins  
Halloumi +\$5 / gluten-free +\$2

## **ROYAL BENNY (GFO)** 23

Smoked salmon, pickled beetroot, two poached eggs and  
hollandaise with sunflower seeds on English muffins  
Gluten-free +\$2

## **PORK BENEDICT (GF)** 25

Slow-cooked pulled pork on hash browns with two  
poached eggs, mixed herb and pickled apple salad,  
hollandaise and chilli oil

## **SWEET POTATO FRITTERS (VO, GF)** 21

Sweet potato and quinoa fritters with a poached egg,  
herb emulsion, kale chips and pepitas  
Vegan +\$2

## **POWERBOWL SALAD (VG)** 24

Charred corn, asparagus, cauliflower, quinoa, chickpea,  
cherry tomato and mixed greens with a citrus dressing  
and mango hummus  
Add egg +\$2 / chicken +\$5

## **CHORIZO CHILLI SCRAMBLE (GFO)** 23

Chorizo, scrambled egg, chili oil, capsicum and feta with  
crispy shallots on sourdough  
Gluten-free +\$2

## **SHAKSHUKA (VGO, GFO)** 22

Eggs cooked in a tomato and chorizo sugo sauce served  
with herb yoghurt and a toasted Turkish roll.  
Gluten-free +\$2 / vegan

## **MISO SMASHED AVO (VGO, GFO)** 24

Avocado, grilled asparagus, kale, radish, pickled ginger,  
nori, poached egg and miso dressing on sourdough  
Bacon +\$5 / feta +\$2 / gluten-free +\$2 / vegan

## **TIRAMISU WAFFLE (V)** 25

Cocoa waffle with coffee gel, mascarpone parfait and  
cherry compote with our sustainably made coffee syrup

## **BOWL OF FRIES** 10

With aioli or tomato sauce

## **B. L. A. T. (GFO, VO, VGO)** 20

Bacon, iceberg lettuce, avocado and tomato with aioli on  
a toasted Turkish roll  
fried egg +\$2 / cheese +\$2 / chicken +\$5 / gluten-free +\$2  
Vegan option +\$1 / fries +\$4  
(Haloumi vegetarian substitute available)

## **FRIED CHICKEN BURGER (VGO, GFO)** 23

Buttermilk fried chicken breast, pickles, jalapenos, slaw  
and Polus's special mayo in a brioche bun with fries  
Bacon +\$3 / cheese +\$2 / vegan +\$2 / gluten-free +\$2

## **BRAISED LAMB ROLL (GFO)** 25

Lamb slow-cooked over 24 hours, spring onion and cashew  
pesto, roast and shaved cashew in a charcoal roll with fries  
Gluten-free +\$2

## **CHICKEN CURRY (GF)** 25

Sri Lankan chicken curry with curried beetroot, crispy  
spiced potatoes and rice

## **For The Kids**

(12 years old and under)

## **EGG ON TOAST** 6

Poached / fried / scrambled

## **KIDS' OMELETTE** 7

Ham and cheese omelette with tomato sauce

## **CHEESE TOASTIE** 7

Cheese toastie cut into quarters

## **CHICKEN NUGGETS & CHIPS** 12

Crispy fries, 6 chicken nuggets

10% surcharge on weekends

15% surcharge on public holidays.

No split bills during busy periods

V: Vegetarian VG: Vegan GF: Gluten-free VO: Vegetarian option VGO: Vegan option GFO: Gluten-Free option

Please note: All of our food is prepared in a kitchen that contains both gluten and nuts

# Mary Miller

 @marymillercafe

 Mary Miller Cafe

Get in touch with us  
about functions and  
catering!

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## COFFEE

Coffee roasted locally by Project 281 an award-winning and ethically minded Brunswick roaster

ESPRESSO	4.5
PICCOLO / SHORT MACCHIATO	4.7
LONG BLACK / LONG MACCHIATO	5
FLAT WHITE / LATTE / CAPPUCCINO	5

SINGLE ORIGIN BATCH BREW / COLD BREW	5
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EXTRA SHOT	+0.5
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ALTERNATIVE MILK	+0.7
Soy / almond / oat / lactose- free	

HOT CHOCOLATE	5
MOCHA	5.5
CHAI / TUMERIC / MATCHA LATTE	6

<u>TEA</u>	5
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Teapot with your choice of tea:

English Breakfast / Earl Grey / Lemongrass /  
Prana Chai / Green / Peppermint / Chamomile

<u>ICED</u>	
CHOCOLATE / MOCHA / LATTE	5.5
Add Vanilla Ice Cream +\$2	

AFFOGATO	5
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## ORGANIC COLD PRESSED JUICES

<b>ROOTS</b>	8.5
Beetroot, apple, lemon, ginger	

<b>BOTANICAL</b>	8.5
Apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger	

<b>IMMUNITY</b>	8.5
Carrot, orange, pineapple, celery, lemon, tumeric	

<b>ORANGE JUICE</b>	6
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## SMOOTHIES

<b>GREEN MANGO</b>	10
Spinach, mango, banana and coconut water	

<b>PASH ME</b>	10
Passionfruit, mango, banana and coconut milk	

<b>BERRY GOOD</b>	9
Mixed berry with banana, yogurt and milk	

<b>MILKSHAKES</b>	5.5
Vanilla / Chocolate / Strawberry	

<b>COLA</b>	4
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<b>LEMONADE</b>	4
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<b>GINGER BEER</b>	4
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<b>SPARKLING WATER</b>	4
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<b>HOMEMADE KOMBUCHA</b>	5
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<b>KIDS' ORANGE JUICE / MILKSHAKE</b>	4
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