

All Day Brunch

ORGANIC TOAST (GFO) 9

Sourdough toast with butter and your choice of spread:
Peanut butter / nutella / vegemite / jam / gluten-free +\$2

BUILD YOUR BREKKIE (VGO, GFO) 12

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

CHOOSE YOUR SIDES:

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

Spinach / mushroom / hollandaise / roast tomato
extra gluten free toast slice **4**

Bacon / chorizo / smashed avo / fresh avo / halloumi
smoked salmon / whipped feta / hash brown x2 **6**

EGGS BENNY (GFO) 22

Ham, two poached eggs, spinach and hollandaise on
English muffins

Salmon alternative +\$1

Halloumi +\$5 / 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

MUSHROOM TOAST (VGO, GFO) 23

Sauteed mushroom medley, crispy enoki mushrooms,
crispy kale, cashew romesco sauce and whipped feta
on sourdough.

Gluten-free +\$2 / add egg +\$2 / vegan

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) 22

Smashed avocado, poached egg, crispy kale, pickled
ginger and furikake crumble on sourdough

Bacon +\$5 / feta +\$2 / gluten-free +\$2 / vegan

BOWL OF FRIES (VG) 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 / fries +\$4

- Vegetarian fried halloumi alternative
- Vegan smoked eggplant schnitzel alternative (+\$1)

FRIED CHICKEN BURGER (VGO, GFO) 23

Buttermilk fried chicken breast, pickles, jalapenos, slaw
and burger sauce in a brioche bun with fries

Bacon +\$3 / cheese +\$2 / vegan +\$2 / gluten-free +\$2

BIBIMBAP (V, GF) 22

Korean inspired rice bowl with soy glazed mushrooms,
fried tofu, carrot, spinach, chilli pickled cucumbers, fried
egg and a bibimbap sauce

chicken +\$6 / pulled pork +\$6 / smoked salmon +\$6

CHICKEN CURRY (GF) 26

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

FRENCH TOAST (V) 26

Our signature French toast features layers of croissants
and Nutella served with ricotta, strawberries, a berry
maple sauce and pistachio crumble

11% 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

COFFEE

Coffee roasted locally by Project 281 in Brunswick

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
EXTRA SHOT	+0.5
ALTERNATIVE MILK	+0.7
Soy / almond / oat / lactose- free	
HOT CHOCOLATE	5
MOCHA	5.5
CHAI / MATCHA LATTE	6

TEA

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

ICED

CHOCOLATE / MOCHA / LATTE

Add Vanilla Ice Cream +\$2

AFFOGATO

ORGANIC COLD PRESSED JUICES

ROOTS

Beetroot, apple, lemon, ginger

BOTANICAL

Apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger

IMMUNITY

Carrot, orange, pineapple, celery, lemon, tumeric

ORANGE JUICE

SMOOTHIES

GREEN MANGO

Spinach, mango, banana and coconut water

PASH ME

Passionfruit, mango, banana and coconut milk

BERRY GOOD

Mixed berry with banana, yogurt and milk

MILKSHAKES

Vanilla / Chocolate / Strawberry

WINE

ORGANIC CUVÉE - 200ml Bottle	12
Angove - McLaren Vale, South Australia	
PINOT GRIGIO	12 / 50
Paladino - Veneto, Italy	
CHARDONNAY	14 / 55
Peninsula Panorama - Mornington Peninsula, Victoria	
ROSE	14 / 55
Estandon - Provence, France	
PINOT NOIR	15 / 65
Lambrook Seed - Adelaide Hills, South Australia	
SYRAH	16 / 65
Rochford Estate - Yarra Valley, Victoria	

BEER

MOONDOG	10
Larger - 330ml - 4.5%	
BALTER	10
XPA - 375ml - 5%	
HEAPS NORMAL (ZERO)	9
Quiet IPA -375ml - less than 0.5% ABV	

COCKTAILS

ESPRESSO MARTINI	20
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SOFT DRINKS

Lemonade / Ginger Beer / Cola / Sparkling Water	4
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Get in touch with us about
functions and catering!

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