

# 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 (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

## **SUMMER BOWL SALAD (VG, GF)** 24

Charred corn, green beans, roast sweet potato, quinoa,  
cherry tomato and spinach with a citrus dressing and a  
charred zucchini puree  
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

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

Smashed avocado, heirloom tomato, whipped feta,  
wasabi green peas and homemade furikake crumble  
Bacon +\$5 / feta +\$2 / gluten-free +\$2 / vegan

## **FRENCH TOAST (V)** 26

Croissant-based French toast with ricotta, strawberries, a  
berry maple sauce and pistachio crumble

## **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

## **PRAWN ROLL (GFO)** 25

Grilled prawns in a prawn curry emulsion with herbs,  
served in a charcoal roll with popodoms.  
Gluten-free +\$2

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

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

## **BIBIMBAP (GF)** 21

Korean inspired rice bowl with soy glazed mushrooms,  
fried tofu, carrot, spinach, chilli pickled cucumbers and a  
bibimbap sauce  
chicken +\$5 / pulled pork +\$5 / smoked salmon +\$5

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

**EXTRA SHOT** +0.5

**ALTERNATIVE MILK** +0.7

Soy / almond / oat / lactose- free

**HOT CHOCOLATE** 5

**MOCHA** 5.5

**CHAI / TUMERIC / MATCHA LATTE** 6

**TEA** 5

Teapot with your choice of tea:

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

## ICED

**CHOCOLATE / MOCHA / LATTE** 6

Add Vanilla Ice Cream +\$2

**AFFOGATO** 5

## ORGANIC COLD PRESSED JUICES

**ROOTS** 8.5

Beetroot, apple, lemon, ginger

**BOTANICAL** 8.5

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

**IMMUNITY** 8.5

Carrot, orange, pineapple, celery, lemon, tumeric

**ORANGE JUICE** 6

## SMOOTHIES

**GREEN MANGO** 10

Spinach, mango, banana and coconut water

**PASH ME** 10

Passionfruit, mango, banana and coconut milk

**BERRY GOOD** 9

Mixed berry with banana, yogurt and milk

**MILKSHAKES** 5.5

Vanilla / Chocolate / Strawberry

**COLA** 4

**LEMONADE** 4

**GINGER BEER** 4

**SPARKLING WATER** 4

**HOMEMADE KOMBUCHA** 5

**KIDS' ORANGE JUICE / MILKSHAKE** 4