

HUMBLE RAYS

EVERYDAY FROM 8AM - 4PM
KITCHEN CLOSSES AT 3PM

All Day Menu



DRINK

BLACK COFFEE	5.0
WHITE COFFEE	5.0
BATCH BREW	5.0
MOCHACINO	6.0
CHOCOLATE	6.0
MATCHA LATTE	6.5
HOJICHA LATTE	6.5
CHAI LATTE	6.0

ICED THAI MILK TEA	8.5
AFFOGATO	7.0
ICED CINNAMON LATTE	9.0
ICED PEACH TEA	9.5
ORANGE ESPRESSO	8.0
LE BLANC	8.5
Espresso, Milk, Tiramisu, Cream	



• Extra Shot	0.5
• Soy • Almond • Oat	0.8
• Ice-cream	2.0
• On Ice	1.0
• Cream	1.0
• Syrup (Vanilla, Caramel)	0.5

DRINK



POUR OVER

Please ask our staff for the selection of coffee beans available today.



SODA POPS

ROSEBERRY

Rose soda lime, Raspberry pureé, Strawberry popping pearls

10.0

MANGO x PASSIONFRUIT

Passionfruit syrup, Mango pureé, Mango popping pearls

10.0

BUBBLE BLUE

Bubblegum syrup, Blue curacao mix, Lychee pureé, Blueberry popping pearls

10.0

LYCHEE LOVER

Lychee puree, Sala cordial, Lychee fruits, Yoghurt popping pearls

10.5

COLD PRESSED JUICE

GREEN SUPREME Green apple, Spinach, Passion fruit

7.5

JACK ROSE Apple, Lemon, Strawberry, Mint

7.5

BERRY BLISS Apple, Pear, Banana, Berries

7.5

FRESHLY SQUEEZED ORANGE JUICE

10.0

TEA BY TEA DROP

	HOT	ICED
ENGLISH BREAKFAST	5.5	6.5
FRENCH EARL GREY	5.5	6.5
CHAMOMILE BLOSSOM	5.5	6.5
LEMONGRASS & GINGER	5.5	6.5
PEPPERMINT	5.5	6.5
HONEYDEW GREEN	5.5	6.5
BREW LEAF CHAI WITH MILK	7.0	N/A

SOFT DRINKS

COKE	4.5
COKE ZERO	4.5

ALL DAY MENU



Belly Dancing



Steak and Eggs



Big Breakfast

Egg Benny



Egg White & Bacon

EGGS ON TOAST

14.5

Free range poached, Fried or scrambled eggs on buttered white sourdough / seeded sourdough
Croissant optional 16.0

BIG BREAKFAST (VE Optional)

29.5

Eggs your way : Poached, Fried or Scrambled on toasted sourdough, Bacon, Chorizo, Potato rosti, Tomato, Mushroom

GRANOLA BOWL (VG)

18.0

Maple granola, Seasonal fruits & Coconut yoghurt

ALL DAY MENU

EGG WHITE & BACON (DF) 24.5

Folded egg white omelette, Edamame, Grilled bacon, Rice, Fresh Chilli, Tomato, Coriander, Spring onion, Fried shallot, Dark soy, Chilli mayo

BELLY DANCING 24.0

Pancakes stacks, Banana, Grilled bacon, Nutella, Sunny side up egg, Salted caramel sauce, Grated cheese, Thyme served with maple syrup

EGG BENNY 28.0

Ginger braised pork belly, 2 Poached eggs, Yuzu hollandaise, Pumpkin Korokke, Bacon jam, Lotus chips, Panko parsley crumbs

CRABMEAT SCRAMBLE 29.0

Crabmeat scrambled eggs, Coriander, Spring onion, Crispy shallot, Red chilli, Crispy rice crackers, Sriracha mayo, Chilli oil served with a croissant
Sourdough toast or Rice optional

STEAK AND EGGS 31.0

Sirloin steak (180g), Chimichurri, Fried eggs, Garlic chili oil, Sweet potato fries, Mushroom diane sauce

SPICY SALMON UDON ALFREDO 28.0

Grilled salmon glazed with Gochujang, Japanese udon noodle in a creamy garlic sauce, Spinach, Edamame, Bonito flakes, Chilli oil, Salmon roe

Sides

- Poached egg / Fried egg / Onsen 4.0
- Scramble egg 6.0
- Halloumi 5.0
- Sautéed greens / Mushroom 5.0
- Chorizo / bacon 6.5
- Smoked salmon 7.5

Extra

- Butter / Fresh Chilli 2.0
- Aioli / Caramel sauce / Nutella 2.5



Crabmeat Scramble



Spicy Salmon Udon Alfredo

Granola Bowl

Steak and Eggs

ALL DAY MENU



Meet The Humble

DUCK CONGEE 24.0

Confit five-spice duck on rice porridge. Ginger, Spring onion, Onsen egg, Crispy shitake mushroom, Rice crackers
VG optional with grilled vegs & mushrooms

SALMON OKONOMIYAKI BENEDICT 26.0

Japanese veggie pancake, Smoked salmon, Spinach, Smashed avo, Salmon roe, Two poached eggs, Hollandaise sauce, Bonito flakes

SMASHED AVOCADO (VE) 25.5

Avocado on toasted bagel, Spiced hummus, Feta, Crispy kale, Sesame dukkah

Add poached egg +3

Add smoked salmon +7.5

VG optional (No Feta)

MEET THE HUMBLE 55.0

Chicken congee, Ginger-braised pork belly, Onsen eggs, Buttered sweet toast with condensed milk, Granola with seasonal fresh fruits, A daily sweet and choices of Milo or Horlick drinks for two

BOWL OF CHIPS WITH GARLIC AIOLI 9.5

LITTLE HUMAN

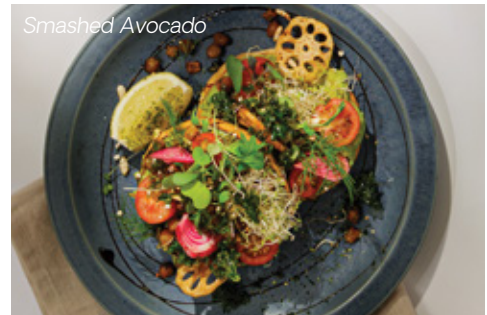
KIDS CONGEE 12.0

with onsen egg and chicken

KIDS PANCAKES 12.0

Savoury: with fried egg and bacon

Sweet: with fresh fruit and cream



Smashed Avocado



Salmon Okonomiyaki Benedict

Duck Congee

Unfortunately, we cannot guarantee that our food is strictly allergies-free. We certainly do our best, but cross-contamination is a possibility during production. Please inform us of any food allergies you or someone in your party has. We will do our best to accommodate your needs. Please be advised that all our dishes are prepared in an environment where peanuts, dairy, shellfish or other known allergens are also being prepared.

Dukkah (NF) - Contains sesame
 VG - Vegan VE - Vegetarian

SWEET

FRENCH TOAST FOREVER (VE) 26.0

Vanilla bean cream cheese stuffed french toast, Vanilla bean ice cream, Fresh and freeze-dried seasonal fruits, Double cream, Berries coulis, Fairy floss, Walnut & almond crumble

RED VELVET SKOOKIE 15.0

Red velvet white chocolate cookie, House-made marshmallow, Boysenberry ice-cream, Persian fairy floss

HAPPY MONKEY (VE) 24.5

Hong Kong egg waffle, Strawberries, Caramelized banana, Fresh cream, Walnut & almond oat crumble, Chocolate sauce, Shaved chocolate, Salted caramel sauce, Vanilla bean ice cream



Red Velvet Skookie



15% SURCHARGE ON PUBLIC HOLIDAYS
10% SURCHARGE ON WEEKENDS
SORRY, NO SPLIT BILLS.

STAY HUNGRY, BE HUMBLE.

OUR STORY

Opening in December 2016, Humble Rays has now become a Melbourne staple in the heart of the CBD. Chef and co-owner, Sutinee works her magic on an array of Asian-inspired comfort dishes, balancing spice, sweetness, sourness, and saltiness to perfection.

Whether you want to kick start your day with a locally roasted coffee, an oat milk matcha latte or a cold pressed juice, Humble Rays has something for you. Sit back, immerse yourself in the calm and relaxing tones of eggshell blue, mint green and colourful vibrant patterns to enjoy your beautiful dishes.

Our staff are hand picked for their playful and down to earth nature and will be sure to give you personalised attention throughout your visit.



USERNAME : HUMBLE RAYS
PASSWORD : Stayhungrybehumble