

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!

10% surcharge on weekends

15% surcharge on public holidays

No split bills during busy periods

COFFEE

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

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

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| 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 | |

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

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

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

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| CHOCOLATE / MOCHA / LATTE | 6 |
| Add Vanilla Ice Cream +\$2 | |

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| AFFOGATO | 5 |
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ORGANIC COLD PRESSED JUICES

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| ROOTS | 8.5 |
| Beetroot, apple, lemon, ginger | |

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| BOTANICAL | 8.5 |
| Apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger | |

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| IMMUNITY | 8.5 |
| Carrot, orange, pineapple, celery, lemon, tumeric | |

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| ORANGE JUICE | 6 |
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SMOOTHIES

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| GREEN MANGO | 10 |
| Spinach, mango, banana and coconut water | |

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| PASH ME | 10 |
| Passionfruit, mango, banana and coconut milk | |

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| BERRY GOOD | 9 |
| Mixed berry with banana, yogurt and milk | |

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| MILKSHAKES | 5.5 |
| Vanilla / Chocolate / Strawberry | |

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