

# MILKWOOD

## every day menu

### **Sourdough Toast, 8.50**

V, GFO

condiments: mixed berry jam, peanut butter, vegemite, nutella.

### **Bacon & Eggs Your Way, 19**

VO, GFO

bacon (or avocado) and free range eggs served to your liking with sourdough toast

### **Chilli Scramble, 16**

V, GFO

scrambled eggs w/ sourdough cooked in our house made chilli oil served with fresh chilli flakes

### **House Baked Banana Bread, 12**

V

w/ whipped spiced ricotta & honey

### **House-Roasted Granola, 18**

V, VGO, CN

w/ vanilla bean yoghurt, stewed fruit, fresh berries & toasted coconut

VGO - vanilla bean coyo

### **Something Else?**

check our blackboard menu/ cabinet for more!

### **Brekky Wrap, 18**

VO

w/ scrambled egg, bacon (or haloumi), spinach and house-made relish.

*chefs recommendation - avo, 5*

### **Bacon & Egg Sandwich, 18**

GFO

w/tasty cheese, smoky bbq sauce & vegan house mayo

*in a croissant instead? - 3*

### **Kale & Egg Sandwich, 18**

V, VGO, GFO

w/ avo, tasty cheese & house-made tomato relish

VGO - grilled tofu

*in a croissant instead? - 3*

### **Spiced Chicken Baguette, 18**

GFO

w/ avocado, cabbage slaw and vegan house mayo. ask our chef for this weeks

seasonings

### **Grilled Tofu Baguette, 18**

VG, GFO

w/ avocado, cabbage slaw and vegan house mayo

### **EXTRAS**

house made relish, 2.5  
free range egg, 3  
spinach, 5  
kale, 5

avocado, 5  
haloumi, 5  
bacon, 6

Kitchen closes at 2.15pm weekdays/ 2.45pm weekends

10% surcharge on weekends/public holidays

1.65% surcharge for card payments

V(O) - VEGETARIAN (OPTION), VG - VEGAN (OPTION) GF(O) -  
GLUTEN FRIENDLY (OPTION) CN - CONTAINS NUTS



# MILKWOOD

## drinks menu

### hot drinks

#### **Toby's Estate Speciality Coffee 5/ 6**

toby's estate brunswick blend your way

#### **Loose Leaf Tea 5**

english breakfast / early grey / chai / peppermint  
lemongrass and ginger / chamomile / jasmine

#### **Hot Chocolate 5/ 6**

house made chocolate syrup blended  
with steamed milk served with marshmallows.

#### **Chai Latte 6.5**

locally handcrafted chai la lai concentrate  
steamed with milk

#### **Turmeric Latte 6/ 7**

turmeric steamed with milk with hints of ginger,  
cinnamon and vanilla

#### **Matcha Latte 6/ 7**

powdered green tea, steamed with milk  
& maple syrup

#### **Pour Over 7**

filter coffee drip brewed

#### **EXTRAS**

oat/soy/almond milk -0.75

caramel/vanilla/hazelnut syrup -0.75

strong/extra shot - 0.75

single origin bean- 0.75

decaf- 0.50

### cold drinks

#### **Iced Coffee 7.5**

w/ ice cream

#### **Iced Chocolate 7.5**

w/ ice cream

#### **Iced Mocha 7.5**

w/ ice cream

#### **Cold Brew 6**

iced batch brew filtered coffee

#### **Malted Shakes 9.5**

chocolate/ strawberry / vanilla  
VGO - soy ice cream and choice of alt milk, 11

#### **Smoothies 9.5**

banana and blueberry / mango

#### **Freshly Squeezed Orange Juice 9.5**

#### **Cold Press Juices 6**

rotating variety

#### **Organic Soft Drinks 6**

cola/ lemonade/ ginger beer

#### **Hepburn Springs Natural Water 4.5**

still/sparkling

### cocktails

#### **Mimosa 16 / 40**

a sparkling blend of chilled prosecco and freshly squeezed oj

#### **Mojito 16 / 40**

A refreshing mix of rum, pineapple, mint, lime, and mineral water,  
served over ice.

#### **Matcha Martini 16**

a smooth blend of matcha, vodka, frangelico and maple.

#### **Espresso Martini 16**

a smooth blend of vodka, kahlua, and toby's espresso.