



Coconut bircher muesli w/ textures of citrus, summer berries & lemon balm [DF]	16
Red velvet pancakes w/ raspberries, black sesame ice cream, cream cheese ganache & chocolate brownie soil [V]	19
Dark chocolate waffles w/ peanut butter parfait, salted caramel, candied popcorn & banana [V]	19
Baked eggs w/ spicy peperonata, dukkah, Meredith feta & pumpkin grain toast [V] [+ chorizo \$4.5]	19
Smashed avocado w/ Meredith feta, Murray River salt, mint, parsley & lemon [V] [+ poached egg \$2.5]	17
Zucchini, corn & haloumi fritters w/ poached egg, avocado, crispy sweet potato, spinach & spicy relish [V][GF] [+ bacon \$4.5]	19
Coffee cured kingfish w/ poached eggs, chickpeas, beetroot okonomiyaki, cress & dijon mustard [GF]	22
Crispy pork belly benedict w/ poached eggs, sun dried tomato waffle, fermented cucumber & BBQ hollandaise	21
Chilli battered soft shell crab burger on squid ink brioche w/ kimchi & lemon	21
SIDES	
Chorizo / Murray Valley bacon	4.5ea
Avocado / cheesy croquettes / thyme mushrooms / Meredith feta / haloumi	4ea
Roasted tomato / spinach / dukkah / poached egg	2.5ea

EVERY CARE IS TAKEN TO MEET DIETARY REQUIREMENTS, HOWEVER OUR KITCHEN MAY CONTAIN TRACES OF ALLERGENS

The Roaster's Breakfast w/ poached eggs, bacon, chorizo, cheesy croquette, thyme mushrooms, roasted tomato & beetroot relish on sourdough toast	23.5
Spicy lamb shoulder on roti bread w/ pumpkin jam, pickled carrots & onions, hot sauce, orange blossom yoghurt & coriander	20
Steak sandwich w/ fried egg, rocket, summer tomatoes, beetroot relish, gruyere, aioli & onion rings	20
Red quinoa & pistachio pilaf w/ cherry tomato, cucumber, toasted seeds, poached eggs & citrus dressing [GF] [DF] [+ chicken \$5]	18
Seared salmon salad w/ heritage tomato gazpacho, basil, watercress, pickled octopus, samphire & champagne vinegar foam [DF]	25
Crispy skinned duck salad w/ fig, hazelnuts, witlof, Persian feta, sweet potato crisps & cherry port sauce [GF]	26
STAPLES	
Poached or scrambled eggs on your choice of buttered sourdough or pumpkin grain toast [V]	10
Fruit toast or gluten free toast w/ a choice of spreads [V]	7
Toasted Woodfrog Bakery breads — your choice of white sourdough or pumpkin grain & spreads [V]	5.5
SWEETS	
Fresh pastries & cakes — see display	

[GF] GLUTEN FREE · [V] VEGETARIAN · [DF] DAIRY FREE
SORRY NO SUBSTITUTIONS OR SPLIT BILLS



HQ 322 BURWOOD RD HAWTHORN

CBD 76 FLINDERS LN MELBOURNE

SXL SHOP 6 STH CROSS LN MELBOURNE

CHD CHADSTONE SHOPPING CENTRE

f/AXILCOFFEE **@**@AXILCOFFEEROASTERS

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DRINKS

COFFEE

Black	4
White	4
Single origin	4.5
Batch brew	5-9
Clever Coffee Dripper	4
Mofo hot chocolate	4
Tea and spice chai latte	4
Bonsoy / Almond milk	+0.5

MADE TO ORDER

Freshly squeezed orange juice	6.5
Watermelon, lychee & mint slushie	9
Iced coffee	6.5
Iced chocolate	6.5
Salted caramel milkshake	9
Cookies & cream milkshake	9

TEA by LARSEN & THOMPSON

Good Morning — English Breakfast blend of whole leaf assam	4.5
Earl Grey — A blend of assam that has been flavoured w/ bergamot	4.4
Peppermint — Whole leaf peppermint tea from Poland	5
Jasmine — A Chinese tea w/ delicate jasmine flower characteristics	5
White Peony — A rare pale orange tea w/ excellent flavour and aroma	5
Green — This sencha style tea is organic and locally grown in Victoria	5
Lemongrass and Ginger — A delicious duet of two of the world's great flavours	5
BOTTLED	
Karma Cola	5
Gingerella Ginger Ale	5
Lemmy Lemonade	5
Kombucha	5
Lo Bros Mineral Water 284ml/852ml	5/8
Bruce Cold Pressed Juice	
• Golden (Mango, peach & passionfruit)	5
• Red (Raspberry, apple & lemon)	5