



Coconut & pistachio bircher muesli w/ textures of citrus, Autumn fruits & lemon balm [DF] [VEGAN]	16
Red velvet pancakes w/ raspberries, black sesame ice cream, cream cheese ganache & chocolate brownie soil [V]	19
Croissant French toast w/ green tea ice cream, lemon curd, rhubarb gel, pomegranate & caramelised white chocolate [V]	19
Baked eggs w/ spicy peperonata, dukkah, Meredith feta & pumpkin grain toast [V] [GFO] [+ chorizo \$4.5]	19
Smashed avocado w/ Meredith feta, Murray River salt, mint, parsley & lemon [V][GF] [+ 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
Hot smoked salmon w/ quinoa falafel, colours of beetroot, poached egg & tahini yoghurt [GF]	22
Rare roasted beef on a potato waffle w/ poached eggs, spinach, cafe de Paris hollandaise & parsnip crisps	21.5
House made Taleggio crumpets w/ seasonal mushrooms, poached egg, sage, truffle oil & savoury granola [V] [+ pancetta \$4.5]	20
SIDES	
Chorizo / Murray Valley bacon / pancetta / Kransky / hot smoked salmon	4.5ea
Avocado / thyme mushrooms / Meredith feta / halloumi	4ea
Poached egg / spinach / dukkah / relish / hollandaise	2.5ea

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

Mixed grill breakfast w/ Kransky sausage, crumbed lamb cutlet, glazed bacon steak, fried egg, spinach & house made Worcestershire sauce on toast	24
Roast chicken brioche roll w/ smashed parsnip, cranberry sauce & chicken stuffing croquettes	20
Minute steak sandwich w/ minted mushy peas, crème fraiche, mustard cress & truffle chips [GFO]	20
Spice braised pork shoulder on roti bread w/ pickled eggplant, chickpeas, turmeric aioli, raisin and cucumber salsa	20
Ancient grain salad w/ kale, broccoli, zucchini & currants on beetroot hummus [V] [DF] [VEGAN] [+Chicken \$4.5] [+Hot Smoked Salmon \$4.5]	19
Pan fried gnocchi w/ pumpkin puree, broad beans, smoked almonds & Meredith feta [V]	23
Ras el hanout crusted duck w/ black rice salad, peanuts, roasted pumpkin & dried apricot chutney [GF] [DF]	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 · [GFO] GLUTEN FREE OPTION
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

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DRINKS

COFFEE

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

MADE TO ORDER

Freshly squeezed orange juice	6.5
Banana, blueberry and chia smoothie	9
Iced coffee	6.5
Iced chocolate	6.5
Salted caramel milkshake	8.5
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	4.5
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	4/8
Bruce Cold Pressed Juice	
• Golden (Mango, peach & passionfruit)	5
• Red (Raspberry, apple & lemon)	5