



Axil Coffee Roasters was established in 2010 and has slowly expanded. Opposed to franchising, we have grown through investment from several of our key staff.

By including our staff in our businesses, we hope to provide you with a better quality experience and exciting opportunities for our team. Chances are you've been served by one of the owners today.

**AXIL COFFEE ROASTERS**  
**EST. 2010**



**MELBOURNE MADE**  
**ALWAYS INDEPENDENT**

**DRINKS**

**COFFEE**

Espresso / Short Macchiato	4.0
Long Black / Long Macchiato	4.2
White	4.2
Single origin	4.2
Batch brew	4.2
Cold drip	4.5
'Cold Brew Spritz'	8
Cold brew coffee w/ coconut sugar, earl grey tea, topped w/ tonic water	
'New Orleans Cold Brew'	7
Cold brew coffee w/ chicory root, cinnamon, cardamom, panela, topped w/ milk	
Clever Coffee Dripper	5-9
Ratio Cocoa Roasters hot chocolate	4.5
Tea & Spice wet leaf chai latte [pot]	5.5
Tea & Spice powdered chai latte	4.5
Strong	+0.5
Bonsoy / Almond milk	+0.5

**MADE TO ORDER**

Freshly squeezed orange juice	7
Banana, kale & coconut smoothie [DF]	10
Iced Tea w/ house-made lemongrass, orange peel & spiced aromat syrup	7.5
Iced coffee [w/ ice cream]	7.5
Iced mocha [w/ ice cream]	7.5
Iced chocolate [w/ ice cream]	7.5
Salted caramel milkshake	9
Cookies & cream milkshake	9.5

**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 & aroma	5
Green — This sencha style tea is organic & locally grown in Victoria	5
Lemongrass and Ginger — A delicious duet of two of the world's great flavours	5

**BOTTLED**

Coca-Cola	4.5
Coca-Cola No Sugar	4.5
Hepburn Mineral Springs Kombucha	5.5
Hepburn Mineral Springs	
* Organic Lemonade	5
* Organic Gingerbeer	5
* Sparkling Pink Grapefruit	5
* Sparkling Apple	5
* Still Water 500ml	4
* Mineral Water 300ml/750ml	4.5/8

**ALL DAY MENU**

Buckwheat & pistachio bircher muesli w/ kiwifruit, pomegranate, passionfruit jelly, strawberry & coconut sorbet [VEGAN] [GF]	17
Pavlova pancakes w/ torched meringue, lime curd pearls, passionfruit ice-cream & compressed Granny Smiths [V]	19
Baked eggs w/ spicy peperonata, dukkah, Meredith feta & pumpkin grain toast [V] [+ chorizo \$5.5] [GFO \$1.5]	20
Smashed avocado w/ Meredith feta, mint, parsley, Murray River salt & lemon on pumpkin grain toast [V] [+ poached egg \$3] [GFO \$1.5]	19
Zucchini, corn & haloumi fritters w/ poached egg, avocado, crispy sweet potato, spinach & tomato relish [V] [GF] [+ bacon \$5.5]	20
Spanish omelette w/ house smoked salmon, sweet potato, fennel, charred lemon & whipped cream cheese [GF]	23
Scrambled eggs on chilli bagel w/ chorizo, paprika whipped feta, pea & snow pea tendrill salad [GFO]	23
Crispy pork belly on blue corn tortillas w/ fried egg, black bean salsa, lime & chipotle sour cream	24
Reuben Benedict w/ poached eggs, corned beef, pickled cucumber, blackcurrant braised cabbage, mustard hollandaise & potato Gruyère croquettes	23



**See photos of every dish!**

Go to [mryum.com/axil](http://mryum.com/axil) or scan the QR code with your phone camera. No QR app required.

Beef brisket toasted sandwich on rye w/ Swiss cheese, Provolone cheese, Dijon mustard, pickles & French fries	22
Katsu chicken burger w/ pickled cucumber, slaw, Katsu-Kewpie mayonnaise & French fries	22
Caesar salad w/ crispy prosciutto, garlic croutons, baby cos, parmesan, poached egg & white anchovy dressing [GFO] [+ chicken \$6.5]	22
Autumn goodness bowl w/ buckwheat, roasted root vegetables, charred broccoli, golden beetroot & pistachio crumb [GF] [VEGAN] [+ poached egg \$3] [+ chicken \$6.5]	20

**STAPLES**

Poached or scrambled eggs on your choice of buttered sourdough or pumpkin grain toast [V] [GFO \$1.5]	11
Fruit toast or gluten free toast w/ a choice of spreads [V]	8
Toasted Woodfrog Bakery breads — your choice of white sourdough or pumpkin grain & spreads [V]	7

**SIDES**

Chorizo / bacon / house cured smoked salmon / smashed avocado / potato & Gruyère croquettes	5.5ea
Avocado / thyme roasted mushrooms / Meredith feta / grilled haloumi	5ea
Poached egg / mustard hollandaise / spinach / roasted tomato / tomato relish	3ea

**SWEETS**

Penny for Pound cakes & pastries - see display



PLEASE NOTE THE FOLLOWING SERVICE CHARGES APPLY:  
WEEKENDS 10%  
PUBLIC HOLIDAYS 15%

[GF] GLUTEN FREE · [GFO] GLUTEN FREE OPTION · [V] VEGETARIAN · [DF] DAIRY FREE · [VEGAN]  
EVERY CARE IS TAKEN TO MEET DIETARY REQUIREMENTS, HOWEVER OUR KITCHEN MAY CONTAIN TRACES OF ALLERGENS  
SORRY NO SUBSTITUTIONS OR SPLIT BILLS