

ALL DAY MENU

Dragon Fruit smoothie bowl w/ seasonal tropical fruits, cranberry granola, toasted pistachio & shaved coconut [VEGAN]	17	Housemade beef burger w/ bacon, Swiss cheese, iceberg lettuce, pickles, smokey BBQ sauce & aioli w/ French fries	22
Coconut & pineapple bircher w/ strawberry, rhubarb, mango, passion fruit jelly, pistachio & rose water sorbet [VEGAN]	17.5	Chicken Katsu sandwich w/ housemade katsu sauce, pickles, kewpie slaw & potato crisps	19
Red velvet pancakes w/ raspberries, black sesame ice cream, cream cheese ganache & chocolate brownie soil [V]	20	Black rice & quinoa salad w/ kale, edamame, corn, miso roasted sweet potato, lime & rice crisps [VEGAN] [GF][+ grilled chicken \$6.5]	18
Baked eggs w/ spicy peperonata, dukkah, Meredith feta & grain toast [V] [+ chorizo \$5.5] [GFO \$1.5]	20		
Smashed avocado w/ Meredith feta, mint, parsley, Murray River salt & lemon on 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		
Chilli scrambled eggs on a toasted bagel w/ house smoked salmon, cherry tomatoes, whipped avocado, pickled red onion & chilli oil [GFO]	22		
Croque Madame w/ ham hock, fried egg, béchamel, cheddar, apple, fennel, radish, bacon crumb & soft leaves	20		
Eggs Benedict w/ BBQ pulled pork, poached eggs, corn & avocado salsa, spinach, caramelised chilli pineapple & Mojo hollandaise on potato hash [GF]	22		

STAPLES

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

SIDES

Chorizo / bacon / house smoked salmon / smashed avocado / potato hash	5.5ea
Avocado / thyme roasted mushrooms / Meredith feta / grilled haloumi	5ea
Poached egg / Mojo hollandaise / spinach / roasted tomato / tomato relish	3ea

SWEETS

Penny for Pound cakes & pastries
- see display



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/ brown sugar, earl grey tea, topped w/ tonic water	
'New Orleans Cold Brew'	7
Cold brew coffee w/ chicory root, cinnamon, cardamom, vanilla, 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 / Oat milk / Almond milk	+0.5

MADE TO ORDER

Freshly squeezed orange juice	7
Watermelon, lychee & coconut water slushie [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



See photos of every dish!

Go to mryum.com/axil or scan the QR code with your phone camera. No QR app required.

[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
PLEASE NOTE PUBLIC HOLIDAYS INCUR A 15% SERVICE CHARGE • SORRY NO SUBSTITUTIONS OR SPLIT BILLS