

ALL DAY MENU

House made coconut granola w/ fruit compote, rhubarb coconut yoghurt, seasonal fruits, freeze-dried mandarin & sesame snaps [VEGAN]	18
Cracked wheat & coconut milk porridge w/ caramelised banana, Ratio cocoa nibs, honeycomb & lemon balm [V]	19
Red velvet pancakes w/ raspberries, black sesame ice cream, cream cheese ganache & chocolate brownie soil [V]	22
Baked eggs w/ spicy peperonata, dukkah, Meredith feta & grain toast [V] [+ chorizo \$5.5] [GFO \$1.5]	21
Smashed avocado w/ Meredith feta, mint, parsley, Murray River salt & lemon on grain toast [V] [+ poached egg \$3] [GFO \$1.5]	20
Zucchini, corn & haloumi fritters w/ poached egg, avocado, crispy sweet potato, spinach & tomato relish [V] [GF] [+ bacon \$5.5]	22
Horseradish & chilli scramble on rye toast w/ sauerkraut cured salmon, broad beans, peas, asparagus, heirloom beetroot & charred lemon [GFO]	24
Crispy pork belly w/ mac & cheese croquettes, fried eggs, pickled jalapenos, black bean salsa & smoked chilli emulsion	24
Lemongrass beef short rib benedict w/ papaya slaw, poached eggs, pickled chillies, crispy shallots & chimichurri hollandaise on roti	24



See photos of every dish!

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

Fried chicken burger w/ house made Kimchi, pickled cucumber & Gochujang sauce, served with fries	22
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Honey & rosemary roasted lamb sandwich w/ beer braised onions, espresso mustard, chunky pickles, provolone cheese & mayo, served w/ potato crisps	21
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Buckwheat & roasted pumpkin salad w/ hummus, kale, pickled currants, nuts, seeds & turmeric tahini dressing [VEGAN] [+ grilled chicken \$5.5]	20
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STAPLES

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

Chorizo / bacon / sauerkraut cured salmon / smashed avocado / mac & cheese croquettes	5.5ea
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Avocado / thyme roasted mushrooms / Meredith feta / grilled haloumi	5ea
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Poached egg / chimichurri hollandaise / spinach / roasted tomato / tomato relish	3ea
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SWEETS

Penny for Pound cakes & pastries
- see display



DRINKS

COFFEE

Espresso / Short Macchiato	4.2
Long Black / Long Macchiato	4.5
White	4.5
Batch brew	4.5
Cold drip	4.7
'Cold Brew Spritz' Cold brew coffee w/ brown sugar, earl grey tea, topped w/ tonic water	8
'New Orleans Cold Brew' Cold brew coffee w/ chicory root, cinnamon, cardamon, vanilla, topped w/ milk	7
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

Banana, almond meal, figs, strawberries & almond milk smoothie [VEGAN]	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
Liberty Kombucha	5.5
Hepburn Mineral Springs	
› Organic Lemonade	5
› Organic Ginger beer	5
› Sparkling Pink Grapefruit	5
› Sparkling Apple	5
Still water 500ml	4.5
Mineral water 300ml	5

JUICE

Hepburn Springs OJ	5
Hepburn Springs banana, mango & passion	5

[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