

ALL DAY MENU

Wattle seed granola w/ lemon myrtle panna cotta, strawberry gum gel, summer fruits & peanut butter brittle.	18
S'mores chocolate waffles w/ toasted marshmallow, biscuit crumb & vanilla ice cream	22
Baked eggs w/ spicy peperonata, dukkah, Meredith fetta & grain toast [V] [+chorizo \$5.5][GFO \$1.5]	21
Smashed avocado w/ Meredith fetta, 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][GFO] [+bacon \$5.5]	22
Verde Scrambled eggs on garlic toast w/ heirloom tomatoes, olive crumb, basil and parmesan [V][GFO \$1.5]	22
Thick cut prawn toast on shokupan w/ fried egg, pickle salad and soft herbs	23
Slow roasted porchetta benedict w/ pickled cucumber, poached eggs, mustard hollandaise on potato & fennel croquettes	23
Fried togarashi chicken burger w/ daikon, carrot, Japanese tartar sauce, cos lettuce & a side of fries	22

Braised lamb and grilled haloumi open wrap w/ garlic yoghurt, cucumber tabouli, mint & currants	18
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Roasted spiced cauliflower and lentil salad w/ mint chutney, pickled onion, summer greens & macadamia dressing [GF][VEGAN]	22
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Green bean & kipfler potato salad w/ mustard cress, parmesan, zucchini pickle, smoked almond, tahini yogurt and chilli jam. [V][GF] [+house smoked chicken \$6.5]	21
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STAPLES

Poached, scrambled, or fried 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 bread w/ your choice of sourdough or grain & spreads [V]	7
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SIDES

Chorizo / bacon / house smoked salmon / smashed avocado / potato & fennel croquettes	5.5ea
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Avocado / Meredith fetta / grilled haloumi	5ea
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Poached egg / mustard 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

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



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 • 10% SERVICE CHARGE APPLIES ON WEEKENDS
SORRY NO SUBSTITUTIONS OR SPLIT BILLS



COLD BREW CANS TO TAKE HOME!

12 x cans 48