

BRUNCH

TOAST WITH BUTTER AND CONDIMENTS

Sourdough (856kJ) / Quinoa Soy Linseed (1419kJ) 6
 Gluten Free (856kJ) 7
 Fruit Loaf with Ricotta & Honey (2150kJ) 7
 served with strawberry jam (150kJ) / peanut butter (273kJ)
 / vegemite (35kJ) **add extra condiment +0.5**

TOASTIES

Cheese & Tomato ^v(1830kJ) 7
 Ham & Cheese (2010kJ) 9
 Ham Cheese & Tomato (2060kJ) 10
 Chicken & Avo (3110kJ) 12

EGGS AS YOU LIKE ^{v gfor} 10

Served on sourdough toast (see extras)
 Poached (1540kJ) / Scrambled (2000kJ) / Fried (2090kJ)

BREKKIE WRAP

Bacon, scrambled eggs, hash brown, tomato relish, lettuce,
 hollandaise sauce in spinach wrap (3370kJ) 13
Add cheese (+276kJ) +1 / avo (+994kJ) +2

BREKKIE BURGER

Bacon, fried egg, hash brown, lettuce, house tomato relish,
 tomato, aioli on a soft milk bun (3370kJ) 13
Add cheese (+276kJ) +1 / avo (+994kJ) +2

OMELETTE ^{v gfor}

Roasted mushrooms, braised tomato, tempura batter bits, chives
 and mozzarella served with toasted bread (2250kJ) 17
Add chicken (+718kJ) / ham (+453kJ) / smoked salmon (+561kJ) +4

CRUSHED AVO DELIGHT ^{v gfor}

Crushed avo, tomato salsa, green balsamic, poached egg,
 whipped Persian fetta, chilli, chives with toasted sourdough
 (2640kJ) 18

ZUCCHINI FRITTERS ^v

Zucchini & fetta fritters, house tomato relish, tomato salsa, chives,
 whipped Persian fetta, poached egg, fine herbs (1450kJ) 18

GRILLED HALLOUMI BENNY ^{v gfor}

Spiced eggplant, tomato, raisin, coriander, grilled halloumi,
 sautéed kale, Spanish onion, poached eggs, and hollandaise
 on a toasted English muffin (2340kJ) 18
**Or, swap the halloumi for smoked salmon (+561kJ) / ham (2920kJ)
 or bacon! (3210kJ)**

TRUFFLE MUSHROOM BRUSCHETTA ^{v gfor}

Mushrooms, avocado, spring onion, chilli, eschalots, truffle,
 thyme and burrata on toasted sourdough (2630kJ) 19

BREAKFAST GNOCCHI

House made potato gnocchi, roasted tomato, chorizo, chilli, shallots,
 parmesan snow, poached egg, crispy potato skins (3590kJ) 19
Or, swap the chorizo for chicken (+718kJ)

OKONOMIYAKI BENEDICT

Sous vide house marinated salmon, okonomiyaki, kewpie mayo,
 squid legs, poached egg, roe, hollandaise, soft herbs,
 corn salsa, katsuobushi (bonito flakes) (2720kJ) 22

LEAF BREKKIE ^v

Two poached eggs, grilled halloumi, hash browns, mushrooms,
 sautéed kale, smashed avo, roasted tomato
 with toasted sourdough (3760kJ) 22

BIG BREAKFAST

Two eggs your way, chorizo, bacon, hash browns, crushed avo
 and roasted mushroom with toasted sourdough (4440kJ) 22

EXTRAS

Poached Egg (345kJ) / Hash Brown (553kJ) / Roasted Tomato (86kJ)	3	Grilled Chicken (718kJ) / Grilled Bacon (1310kJ) / Grilled Halloumi (722kJ) / Smoked Salmon (561kJ)	5
Sautéed Kale (67kJ) / Mushrooms (160kJ) / Avocado (994kJ) / Chorizo (1310kJ) / Ham (453kJ)	4	Potato Chips (1192kJ)	5
		Sweet Potato Chips (809kJ)	7



MENU

MIRANDA

PLEASE ORDER AT THE COUNTER

SALADS

ROASTED PUMPKIN SALAD ^v

Roasted pumpkin, pepita seeds, whipped Persian fetta, tomato, avo, salad leaf, roasted Spanish onion, balsamic glaze (2300kJ) 17
Add avo (+994kJ) +4 Add chicken (+718kJ) +5
Add halloumi (+722kJ) +5 Add smoked salmon (+561kJ) +5

SMOKED SALMON SALAD

Smoked salmon, lettuce, cucumber, tomato, harvest corn, onion, crispy capers, avo, green goodness dressing (1350kJ) 19

BURGERS & SANDWICHES

CHEESE MELT

Served on rustic bread
Mushroom & Tomato ^v (1560kJ) 12
Ham & Pineapple (1920kJ) 13
Chicken & Avocado (2580kJ) 14

B.L.A.T. ^{gfor}

Bacon, lettuce, smashed avo, tomato, house sweet chilli mayo on sourdough (3070kJ) 14

CHICKEN SCHNITZEL WRAP

Panko crumbed chicken breast fillet, lettuce, avo, tomato, English cheddar cheese, sweet chilli mayo on a spinach wrap (3240kJ) 14

PERI PERI CHICKEN WRAP

Grilled marinated chicken breast, cucumber, corn, onion, lettuce, tomato, house peri peri mayo on a spinach tortilla (2400kJ) 14

VEGETARIAN WRAP ^v

Grilled halloumi, spiced eggplant, lettuce, tomato, coriander, raisin, Spanish onion, aioli on a spinach wrap (2940kJ) 14

GRILLED WAGYU BEEF CHEESEBURGER

Wagyu beef patty, marinated bacon, lettuce, house relish, tomato, cheddar cheese, tempura onion ring, special burger sauce served on a milk bun with chips (6090kJ) 19

MAINS

FISH & CHIPS

Crispy battered flathead fillets, chips and tartar sauce (3330kJ) 18

ALL THINGS GREEN ^{gfor}

Brown rice, poached egg, asparagus, okra, broccolini, garlic, kale, eschalot, edamame, furikake, with kombu sauce (1670kJ) 18
Add chicken (+718kJ) +4

CHICKEN SCHNITZEL

Panko crumbed chicken breast fillet, cabbage slaw, chips, and creamy mushroom sauce (3780kJ) 18
Make it parmigiana! (+280kJ) top with tomato ragu and mozzarella +3

KID'S MENU

Served with Kid's AJ (+480kJ)

Kid's Ham & Cheese Toastie (1460kJ) 10

Kid's Chicken Nuggets
With chips, tomato sauce (2650kJ) 10

Kid's Fish & Chips (2200kJ) 10

Kid's Cheeseburger
With wagyu beef, cheese, BBQ sauce, chips (3960kJ) 14

^v vegetarian option ^{gf} gluten free ^{gfor} gluten free on request

The average adult daily energy intake is 8700kJ

Please notify staff of any food allergies.

DRINKS



MIRANDA

PLEASE ORDER AT THE COUNTER

BREW BAR

COLD DRIP COFFEE

A slow, four to six hour extracted coffee. Sweet, liquor like flavour with low acidity. Sold in a bottle. Served on ice. 6

ESPRESSO

Ristretto, Short Black	3.3
Black	3.8
White	3.8
Chai Latte / Green Tea Latte	4.3
Babycino	1.5
Upsize +0.7	

BELGIAN HOT CHOCOLATE / MOCHA

We use Belgian couverture chocolate, high-quality chocolate that contains a higher percentage of cocoa.

Available in White, Milk or Dark chocolate. 4.8
Upsize +1.0

Decaf / Extra Shot	0.5
Syrup / Caramel, Hazelnut, Vanilla, Mint	0.7
Almond Milk / Soy Milk	0.7

ORGANIC LOOSE LEAF TEA

Temperature controlled, loose leaf tea brewed to perfection.

GOOD MORNING

Our luxurious take on English Breakfast Tea

EARL GREY BLUEFLOWER

Ceylon orange pekoe black Tea infused with bergamot

GENMAICHA (KYOTO JAPAN)

Brothy Kyoto green Tea with toasted rice

SILVER JASMINE (ZHEJIANG)

Silver tipped green Tea, infused with jasmine blossoms

DIGESTIF

Mint, lavender and fennel seeds to aid digestion

HEAL

Lemongrass and ginger blend to restore minerals

WHITE PEONY (FUJIAN)

Lightly biscuity white Tea, high in antioxidants

MASALA CHAI

Authentic Indian recipe of spices with an Assam Tea base

4.5

LATTES (SEASONAL SPECIAL)

Upsize hot +1.0.

Sweet Taro	4 hot / 7 cold
Red Velvet	4 hot / 7 cold
Healthy Turmeric	4 hot / 7 cold

COLD BEVERAGE

ICED ESPRESSO

Iced Long Black	5.5
Iced Latte	5.5
Iced Coffee	6.5
Salted Caramel Affogato	6

BLENDED

Iced Coffee	7
Chai Latte	7
Green Tea Latte	7
Belgian Iced Chocolate / Mocha	7.5
Available in White, Milk or Dark chocolate	

HANDCRAFTED SODA

New Zealand Golden Kiwi & Mint	6.5
Lychee	6.5
Cranberry & Lime	6.5

ORGANIC ICED TEA

BREAKFAST LEMON MINT

Ceylon orange pekoe Tea with fresh lemon juice & mint 6

LEMONGRASS & GINGER

Caffeine-free cold Tisane with a fresh lemon zest 6

EGYPTIAN ICE

Liquid Turkish delight 6

COLD PRESSED JUICE

ORANGE Straight Orange juice	9
GREEN Apple, Pear, Spinach & Kale	9
RED Watermelon & Strawberry	9

FRUITY SMOOTHIE

STRANANA

Strawberry, banana, milk & honey 7.5

PASSION TANGO ^{df}

Pineapple, passionfruit & mango 7.5

SUMMER SUNSET ^{df}

Pineapple, mango, strawberry & kiwi 7.5

BLACK POTION ^{df}

Activated charcoal, blackcurrant, blackberry, cherry, blueberry & banana 8

AÇAÍ ^{df}

Açaí, blueberry, blackberry, banana 8.5

MILKSHAKE

Chocolate, Vanilla, Salted Caramel, Strawberry, or Banana 6

Add WHEY Protein	2
Add Extra Ice Cream	1