

ALL DAY

Freshly baked pastries, cakes and slices by our besties, Penny For Pound
Please see front counter display

Breakfast bowl: coconut soaked chia seeds, nut granola, banana, kiwi fruit, strawberry, stonefruit, maple glazed macadamia, freeze dried strawberry
[GF, VG] **16.5**

Ricotta hotcakes, strawberry mascarpone, macerated strawberries, caramelised white chocolate, biscotti crumble, strawberry coulis, coconut flakes, pure maple
[V] **17.5**

Seasoned avocado, beetroot puree, Meredith goats' feta, toasted seeds, radicchio on pumpkin grain toast
Add poached egg
[V] [VG & GF upon request] **17**
+2.5

Croque Madame, smoked ham hock, raclette cheese, fried egg, mustard béchamel, spring onion on sour dough **18**

Black bean and bbq corn quesadilla, paprika spiced fried eggs, pico de gallo, queso fresco, avocado, citrus sour cream, lime
Add Istra chorizo
[V] [GF] **19**
+5.5

Charred broccoli and zucchini fritters, poached egg, grilled saganaki, wilted silverbeet, pickled cauliflower, sweet potato puree
[V] [GF] **19**

**[V] VEGETARIAN [GF] GLUTEN FREE
[DF] DAIRY FREE [VG] VEGAN**

Benedict 4.0, kaiserfleisch, poached eggs, beer fermented cabbage, seeded mustard hollandaise on a house made pretzel **19.5**

Heirloom beetroot salad, Meredith goats cheese soufflé, crispy kale, hazelnut cream, poached apple, fried artichoke, candied fennel seeds
[V] **18.5**

Summer tomatoes, fresh burrata cheese, pesto, parsley, vino cotto on chargrilled pumpkin grain toast
[V] **21**

Salmon gravlax, potato and leek croquettes, poached egg, bitter leaves, rye crisp, dill and chive crème fraiche **20.5**

Mayday call: 2 Poached eggs, thick cut bacon, pork & fennel sausage, roast tomato, relish served with sourdough toast **24**

Dry aged scotch fillet steak sandwich on chargrilled sourdough, cheddar cheese, onion jam, fresh tomato, lettuce, house made bbq sauce, aioli **19**

Buttermilk fried chicken burger, bacon jam, slaw, American cheddar, chipotle aioli on brioche **17.5**

Super food bowl: marinated Tasmanian salmon, brown rice, raw green papaya and chilli, edamame, pickled carrots, nori, radish **22**

Grain salad: quinoa, barley, freekeh, wild rice, currants, cranberries, pomegranate, parsley, mint, cumin labna
[V] **18**

Bowl of hand cut chips with tomato sauce and chipotle aioli **9**

Woodfrog Bakery sourdough, pumpkin grain or fruit toast with
• Butter & preserves **6**
• 2 poached eggs **10.5**
• Scrambled eggs **11.5**

Gluten free toast **+1**

WINGMEN

Extra egg, mustard hollandaise, tomato relish **2.5 ea**

Roast tomatoes, wilted spinach, Meredith feta **3.5 ea**

Field mushrooms, Murray Valley bacon, potato croquette **4.5 ea**

Half avocado, house made salmon gravlax, chargrilled sausage (pork & fennel or Istra chorizo) **5.5 ea**

**SORRY, NO SPLIT BILLS,
MENU ALTERATIONS OR SUBSTITUIONS**

**WE TAKE BOOKINGS FROM
MONDAY TO FRIDAY ONLY**

**PUBLIC HOLIDAYS INCUR A
10% SURCHARGE**

WINE

Envie – Blanc de Noir Sparkling, Yarra Valley 2015	45
Kingston Estate – Pinot Gris, Adelaide hills 2015	9.5/46
Little goat creek – Sauv Blanc organic, New Zealand 2017	9/44
Mr Mick – Tempranillo, Clare Valley 2013	9/44
Smidge Houdini – Shiraz, McLaren Vale 2014	46

BEER

The Hills apple cider	9.5
Mountain Goat steam ale	9
Two Birds amber ale	9.5
Feral Hop Hog IPA	10

SPIRITS

G & T with Four Pillars	10
Bloody Mary	13

COLD DRINKS

Organic Marketjuice: Orange	6
Super juice – apple, cucumber, spinach, ginger, mint, spirulina	8.5
Raspberry, banana, coconut smoothie [VG]	9
Chocolate and malt thick shake	9
Passionfruit milkshake	8.5
Iced coffee or chocolate with ice cream	7
Homemade raspberry lemonade	5
Coca Cola/ Diet/ Zero (no sugar)	5
Pink grapefruit, ginger beer, lemonade	4.5
Sparkling mineral water 300ml	4.5
Virgin Mary	7

**COFFEE by AXIL**

Milky	4
Black: served as rotating single origin	4
Batch brewski: see just dropped menu	5
Single origin cold drip	5
Single origin in milk	+5.50
Extra shot/strong/decaf	+5.50
Bonsoy	+5.50
Almond milk	+1

HOT DRINKS

Mofo hot chocolate	4
Mocha	4.5
Prana chai latte w/ Bonsoy	5
Matcha Maiden latte	5

TEA by Larsen & Thompson

EBT	4.5
Earl G	4.5
Peppermint	5
Green	4.5
Lemongrass & ginger	4.5

@mayday_coffeeandfood
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