ALL DAY BRUNCH MENU

THOUGH SHE BE BUT LITTLE, SHE IS FIERCE

- A Midsummer Night's Dream

THE DAILY LOAF | V **7**
toasted homemade banana walnut *OR apple + blueberry bread* with butter

TOAST BE, OR NOT TOAST BE | V **9** | **11**
sourdough *OR* fruit toast served with homemade jam + butter

MUCH ADO ABOUT MUFFIN | V **6**
house freshly baked muffins, served warm with butter
ask the team for our daily flavours

Plus check our cabinet for an assortment of baked treats

THE THREE SANDWITCHES

Okay there's actually four but we loved them all too much to cut one.
Made with award-winning bread by Brasserie.

MORTADELLA & STRACCIATELLA 18
basil pesto, rocket + homemade tomato relish, on fluffy focaccia

THE REUBEN 18
beef pastrami, sauerkraut, Swiss cheese + Russian dressing, on fluffy focaccia

TRUFFLE MUSHROOM | V **18**
mixed thyme mushrooms, Swiss cheese, truffle mayo + rocket, on fluffy focaccia

GRILLED CHICKEN + AVOCADO 14
whole egg mayo, mesclun + avocado, on fluffy focaccia

V VEGETARIAN | VG VEGAN | DF DAIRY FREE | GF GLUTEN FREE | VGO VEGAN OPTION | DFO DAIRY FREE OPTION | GFO GLUTEN FREE OPTION

A DISH FIT FOR THE GODS

- Julius Ceaser

SERPENT'S EGGS YOUR WAY | V, GFO 15.9
two eggs your way, hash brown fries
+ chilli tomato relish, on sourdough
add avocado **6.5** | add bacon **6.9**

BREAKFAST TACOS | GFO 24
bacon *OR* garlic mushrooms, scrambled eggs, tomato salsa, avocado + pineapple jam, in soft tortillas

WILL'S BIG BREKKY | GFO 32.9
two eggs your way, bacon, halloumi,
garlic mushrooms, chorizo, grilled tomato,
hash brown fries, chilli tomato relish + sourdough

BISCOFF PORRIDGE | V, DFO 19.5
warm oats in milk, Biscoff crumbs, rhubarb compote,
fresh fruit, Biscoff sauce + vanilla mascarpone

RICOTTA HOT CAKE | V 25
cinnamon hotcake, orange maple,
fresh fruit + rhubarb compote

CHILLI SCRAMBLED EGGS | V 24.5
on garlic naan with citrus labneh, crispy curry leaves,
house chilli oil + pickled onions

PUMPKIN + HALLOUMI FRITTERS | V, GF 24.9
fennel tzatziki, poached egg, caramelised onion jam,
beetroot, tomato salsa + parmesan
add halloumi **6.5** | add bacon **6.9**

BARD'S AVOCADO | V, GFO, DFO 24
smashed avocado, beetroot hummus, tomato
& onion salsa, + stracciatella on seeded sourdough
add poached egg **4** | add bacon **6.9**

BACON EGGS BENNY 25.5
two poached eggs, green sauce, sautéed spinach,
paprika hollandaise + dried shallots, on sourdough

OPHELIA'S BREAKFAST GREENS | V, GF 24.9
sautéed broccolini, garlic mushrooms, stracciatella,
poached egg, almonds + basil oil

SOUP OF THE DAY | GFO 15.5
served with buttery toast

MADNESS WENT FISHING | DF, GF 36.9
pan-fried barramundi, Goan-style tamarind & coconut
curry, pineapple jam, papad + Gujarati kichdi

TANDOORI CHICKEN SHISH TAWOOK | DFO, GFO 27.5
mint yoghurt, pickled onions, mesclun, cucumber
+ garlic toum, on char-grilled naan

MIDDLE EASTERN PULLED LAMB | GFO 27.9
fennel tzatziki, mesclun, beetroot hummus + house
pickles, on char-grilled naan
add fries **6**

BEEF BRISKET BURGER | GFO 26.9
house-made special sauce, lettuce,
tomato, pickles, caramelised onion + Swiss cheese
on brioche, served with fries

SAMOSA CHAAT | V 26
a popular North Indian street food with
crunchy vegetable samosas, chickpea curry,
coriander yoghurt + tamarind mint chutney

EXTRAS

hollandaise | egg your way **4**

small *OR* large side of chips **6** | **12**

ham | halloumi | grilled tomato
mixed mushrooms | smashed avocado **6.5**

bacon | chorizo | smoked salmon
hash brown fries | sautéed greens **6.9**

FOR YOUNG BARDS

Aka for the kids

CHEESE TOASTIE *OR*
HAM + CHEESE TOASTIE 8 | 9

LITTLE EGGS 10
one egg your way + bacon, on white bread

LITTLE WAFFLE | V 10
vanilla ice cream, maple syrup + fresh fruit

CHICKEN NUGGETS + CHIPS 11
with tomato sauce

CHIPPIES | V 12

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ALL DAY DRINKS MENU

“Drink down all unkindness"

- The Merry Wives of Windsor

COFFEE

SPECIAL: **CAFFEINE BOARD 13.5**
house espresso, house milk based + cold brew

CHOOSE YOUR COFEE
espresso | macchiato | long black | latte | flat white | cappuccino | mocha

HOUSE BLEND 5 | 6
SMOOTH & RICH
medium body
tastes like: chocolate, nuts + honey
50% Brazil, 50% Colombia

FLAGSHIP BLEND 5.5 | 6.5
JUICY & FRUITY
medium body
tastes like: chocolate, strawberries & cream
40% Ethiopia, 30% Peru, 30% Brazil

SINGLE ORIGIN 5.9 | 6.7
FRUITY & FLORAL
tastes like: dried blueberries, apricot, rose tea
100% Chelelektu, Ethiopia

BATCH BREW | BOTTOMLESS BATCH BREW 5 | 8.5

MTTM COLD BREW 8.5
blend of the day, served on our homemade fruit-infused ice sphere

ICED LATTE | ICED LONG BLACK | ICED MOCHA 6
served on ice

ICED COFFEE | ICED MOCHA | ICED CHOCOLATE 8.5
served with ice-cream + cream

MATCHA

MATCHA LATTE 5.8

STRAWBERRY *OR* **MANGO MATCHA 8.9**
fresh strawberry puree or mango puree, matcha + your choice of milk, served on ice

SPECIAL: **MATCHA AFFOGATO 7.9**
served with vanilla ice cream

ICED MATCHA 6.8
served on ice

TEA + MORE

POTS OF TEA 5.5
English breakfast | earl grey | chai | chamomile | lemongrass + ginger
peppermint | sencha | jasmine | genmaicha

CHAI LATTE 5 | 6
powder | tea leaves

TURMERIC LATTE 5.8

HOT CHOCOLATE 5.8 | 6.8
regular | orange

SPECIAL: **HOMEMADE PEACH ICE TEA 8.9**
lime, homemade peach ice cubes, mint

ICED CHAI 6
served on ice

ICED TURMERIC 6.8
served on ice

EXTRAS

MILK ALTERNATIVES 0.9
soy | lactose free | oat | almond | macadamia

EXTRA SHOT | DECAF | SYRUPS 0.6

ORGANIC COLD PRESSED JUICES

MTTM TEMPEST ISLAND NECTAR 8.9
orange, mango, passionfruit + lucuma

MTTM ORTHELLO'S CITRUS SOLILOQUY 8.9
100% valencia oranges

MTTM AS YOU LIKE IT 8.9
apple, rhubarb + passionfruit

MTTM HAMLET'S FORTIFYING POTION 8.9
carrot, orange, pineapple, celery, lemon + turmeric

MTTM MIDSUMMER NIGHT'S GREEN DREAM 8.9
apple, spinach, cucumber, celery, lemon + ginger

SPECIAL: **PINA COCO 9.5**
cucumber, spinach, coconut with 10gm hydrolysed collagen peptides

SMOOTHIES & SHAKES

WILL'S MANGO LASSI | V, GF 10.5
mango nectar, mango, Greek yoghurt, agave syrup

ROMEO + JULIET | VG, DF, GF 10.5
tropical juice, mango, banana, raspberries, strawberry sorbet

BANANA CHIA & BISCOFF | VG, DF 10.5
banana, chia seeds, cinnamon, coco yoghurt + biscoff

MILKSHAKES 7.5
strawberry | caramel | chocolate

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SOFT DRINKS + MORE

SPECIAL: **WATERMELON + CUCUMBER MOJITO 9.5**
watermelon juice, cucumber, limes, mint, soda water

SPECIAL: **HOMEMADE LEMON LIME BITTERS 6.9**

KOMBUCHA BY BUCHI 7.5
ginger turmeric | deep greens | Buchi mama original

BUNDABURG GINGER BEER 6.5

BUNDABURG SPARKLING 6.5
passionfruit | guava

COKE | COKE ZERO | LEMONADE | FANTA 4

BOTTLED WATER 4

KIDS JUICES 4
orange | apple | apple + blackcurrant

I DRINK TO THE GENERAL JOY OF THE WHOLE TABLE

– Macbeth

WINE BY THE GLASS

SPARKLING

Terre Di Sant'Alberto Prosecco, *Italy* **11 | 49**

WHITE

Bloom Sauvignon Blanc, *Marlborough* **12.5 | 55**

Haven Pinot Grigio, *Central Ranges* **9.5 | 42**

Château Peyrol Rosé, *France* **14 | 59**

RED

Rabbit Ranch Pinot Noir, *Central Otago* **12.5 | 55**

Haven Shiraz, *Central Ranges* **9.5 | 42**

BEER + CIDER

PERONI LEGGERA 3.5% **9**

PERONI 0% **8**

LITTLE CREATURES **10**

STONE + WOOD PACIFIC ALE **11**

XXXX GOLD **9**

ROTATING IPA **12**

ROTATING APPLE CIDER **10.5**

AETHER GINGER BEER **13**

HARD SOLO **13**

COCKTAILS

APEROL SPRITZ **15.9**

MIMOSA **9.5**

RASPBERRY + LIMONCELLO SPRITZ **18**

APEROL ROSE MARGARITA **20**