

THIRTY MILL

COFFEE

BY INGLEWOOD COFFEE ROASTERS

Single Origin Espresso	4.0
Single Origin Long Black	4.5
House blend w/ milk	4.5
Cold Drip	5.0
Batch Brew	5.5
Cold Brew	5.5
Hot Chocolate	4.5
Mocha	4.7
Prana Chai Latte	5.0
Babyccino	1.5

EXTRAS

Large +.5	
Soy/ Alm/ Oat / Coco Milk +0.7	
Golden Latte	5
Soy Matcha Latte	5
Tea - By Malibu	4.5
English Breaky, Earl Grey, Chamomile, Lemon & Ginger, Peppermint, Green, Chai	

ICED DRINKS

Iced Chocolate w/ Ice Cream	6.5
Iced Coffee w/ Ice Cream	6.5
Iced Latte / Iced Long Black	5.5
San Pellegrino	4.5
Limonata, Blood Orange, Natural	
Coke, Coke Zero, Lemonade	4.0

SHAKES 7.0 / 4.5

Vanilla, Choc, Straw, Caramel

JUICES

Green Juice - kale, capsicum, celery, cucumber, cloudy apple	10
Watermelon , Pineapple, Mint	10
Cold Pressed OJ	6.5
Cold Pressed Apple	6.0
Mango	7.0

SMOOTHIES

Acai & Banana	11.0
w/ acai, mixed berries and coconut water	
Mango & Turmeric	11.0
w/ coconut water, honey, golden powder	

ALL DAY BREAKFAST

Toast • 8.50

sourdough, multigrain w/ your choice of conserve.
GF Toast + 1 Fruit Toast + 1

Free Range Eggs Your Way • 12.50

served w/ sourdough or multigrain.

Egg & Bacon Roll • 15.0

scrambled eggs, bacon, rocket & relish on a brioche bun.
Add Hash Browns +4.50

Bircher Muesli • 16.5

w/ fresh & dried fruit, vanilla, honey, almonds & yoghurt, served with fresh grated apple. (N, VG)

Acai Smoothie Bowl • 18.0

acai, home-made granola, toasted coconut, chia, passionfruit coulis, seasonal fruits,
Add Peanut Butter +1.0 (N, VG, V)

Chocolate Kataifi French Toast 20.0

brioche loaf w/ topped with chocolate filled kataifi, pistachio crumble, vanilla mascarpone and fresh berries. (N, VG)

Avocado & Feta Smash • 21

w/ beetroot hummus, herb salad, spiced pickled onion and dukkah. Served on your choice of multigrain or sourdough.
Poached Eggs +5.0 | Add Bacon +5.0

ALL DAY BRUNCH

Chilli Scrambled Eggs • 22.0

w/ bacon, cherry tomatoes, parmesan, coriander & crispy shallots on multigrain or sourdough.
Add Hash Browns +4.50

Summer Breaky Salad • 22.0

crispy halloumi, hummus, summer greens, buckwheat, dukkah, pepitas & a poached egg. (N, VG, GF)
Add haloumi +5.0

Pulled Beef Brisket Benny • 22.0

slow cooked beef brisket w/ poached eggs, hollandaise, apple & fennel slaw and parsnip puree served on sourdough

Kaffir Lime Corn Fritters • 21.0

w/ avocado salsa, coriander, spring onion, sour cream & chili jam topped with a poached egg (VG)

Mushroom Medley • 20.0

Medley of roasted mushrooms, poached eggs, basil pesto, served on ricotta toast. (N) (VG)

Turkish Eggs • 22

Spiced yoghurt, turlu, chilli oil, poached eggs, served with toasted pita bread. (VG) (GFO)
Add haloumi +5.0

SIDES

Bacon / Chorizo	5.5
Mushroom Medley	5.5
Haloumi / Hash Browns	5.5
Roasted tomatoes	5.0
Avocado & feta smash	6.0
Extra egg / Relish	3.0
Sautéed spinach/ Feta	4.0
Side/ Bowl of fries	6/10

ALL DAY LUNCH

Thai Chicken Salad • 20

lemongrass poached shredded chicken w/ Asian slaw, kale, green beans, bean shoots, cherry tomatoes, cashew nuts, Nam Jim dressing topped w/ coriander & black sesame seeds. (N)(GF)

Karaage Chicken Burger • 24

Japanese fried chicken, Asian cabbage, kewpie mayo served on a soft bun, w/ fries.

Chipotle Tacos • 18

charred corn tortillas w/ zesty red cabbage, salsa, jalapenos, avocado, comeback sauce, coriander.

Choice of:

Roasted Chipotle Cauliflower
Pulled Beef Brisket Benny + 4
Chipotle Chicken +3

Chicken Burrito Bowl • 22

chipotle chicken, brown rice, cucumber, guacamole, mixed corn salsa, black beans and sour cream . (GF)
Add a Poached Egg +2.5

SANDWICHES - on multigrain or sourdough Chicken and Salad • 15.0

poached chicken, cheese, tomato, avocado, pickled cabbage, spinach, aioli

Ham & Salad • 13.50

ham, cheese, tomato, avocado, pickled cabbage, spinach, aioli

Salad • 12

cheese, tomato, avocado, pickled cabbage, spinach, aioli

BLAT • 14

bacon, lettuce, avocado, tomato, aioli

