

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/ Almond Coconut/ Oat Milk +0.7	

Golden Latte	5
Turmeric, cacao, coconut, cinnamon & black pepper powder w/ coconut milk (V)	

Tea - By Malibu	4.5
English Breakfast, Earl Grey, Chamomile, Lemongrass & 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

Vanilla, Choc, Straw, Caramel	7.0
Kid's Size	4.5

SMOOTHIES

Acai & Banana	10.5
w/ mixed berries and coconut water	
Mango & Turmeric	10.5
w/ coconut water & honey	

JUICES

Green Juice- kale, capsicum, celery, cucumber, cloudy apple	9
Watermelon, Pineapple, Mint	9
Cold Pressed OJ	6.5
Cold Pressed Apple	6.0
Mango	7.0

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 & chutney on a brioche bun.

Add Hash Browns +4.50

Chai Spiced Porridge • 18.0

maple glazed figs, rhubarb compote, toasted almond flakes

(VO) (VGO) (DFO)

Add Almond Milk +1

Bircher Muesli • 16.5

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

Acai Bowl • 18.0

acai, home-made granola, toasted coconut, chia, passionfruit coulis, seasonal fruits

Add Peanut Butter +1.0 (N, VG, V, DF)

Orange and Vanilla Hotcakes • 20.0

w/ toffee sauce, blueberry compote, vanilla mascarpone and hazelnut crumb.

SIDES

Bacon/ Chorizo	5.5
Garlic & thyme mushrooms	5.5
Haloumi	5.5
Roasted tomatoes	5.0
Potato hash browns	5.0
Avocado & feta smash	6.0
Extra egg/ Chutney	3.0
Sautéed spinach/ Feta	4.0
Smoked salmon	6.0
Side/ Bowl of fries	6/10

ALL DAY BRUNCH

Avocado & Feta Smash • 21

w/ beetroot hummus, herb salad, pickled onion, dukkah, served on multigrain or sourdough toast.

(VG, GFO)

Add Poached Eggs +5.0 | Add Bacon +5.0

Shiitake Omelette • 20.0

w/ shiitake mushrooms, chives, asparagus, shredded kale, & whipped sundried tomato ricotta (VG)

Add Chorizo +5.0

Chilli Scrambled Eggs • 21.0

w/ bacon, cherry tomatoes, parmesan, coriander & crispy shallots on multigrain or sourdough.

Add Hash Browns +4.50

Green Brekky Bowl • 20.0

broccoli, green beans, crispy kale, spinach, pomegranate, pumpkin puree, dukkah & a poached egg. (N, VG, GF)

Add haloumi +5.0

Chimichurri Shakshuka • 20.0

baked eggs w/ chickpeas cooked in a chunky tomato sauce w/ chimichurri, labneh & za'atar.

Served w/ toasted turkish bread (VG)

Add haloumi +5.0

Kaffir Lime Corn Fritters • 21.0

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

Add Smoked Salmon +5.5

Miso Mushrooms • 19.50

w/ poached eggs, beetroot hummus, spinach & Japanese seven spice on multigrain or sourdough. (VG)

Add Haloumi +5.0

ALL DAY LUNCH

Soup Of The Day • 15.00

Served with your choice of toasted sourdough or Za'atar toast.

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)

Southern Chicken Burger • 23

Cajun spiced buttermilk chicken, Asian slaw mix, cheese, & comeback sauce on a brioche bun, w/ a side of fries.

Chicken Burrito Bowl • 21

chipotle chicken, brown rice, quinoa, cucumber, guacamole, mixed corn, black beans, tomato, onion, mint & feta. (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

(GF) Gluten Free (GFO) Gluten Free Option (VG) Vegetarian (VGO) Vegetarian Option (V) Vegan (VO) Vegan Option (N) Contains Nuts
A 10% SURCHARGE APPLIES TO ALL ITEMS ON WEEKENDS

A 15% SURCHARGE APPLIES TO ALL ITEMS ON PUBLIC HOLIDAYS.

All food is prepared in a kitchen where nuts, gluten and other allergens may be present. If you have a food allergy, please make this known at time of ordering



THIRTY MILL
WALKER AVENUE | EST. 2013