

meli

annandale

ALL DAY BREAKFAST

Toast - 8

Sourdough/ Turkish/ fruit loaf/ Gluten free + \$1 served with pepe saya butter house made jam (v)

Maqui Berry Bowl - 17

Maqui berry with house made granola, toasted coconut, seasonal fruits & peanut butter sauce (VG)

Breaky Roll - 17

Double egg, bacon, hash brown, housemade tomato chutney & kewpi mayo on a milk bun

Eggs Your Way - 14

Poached, fried or scrambled eggs on Sonoma sourdough with pepe saya butter (add a few of our yummy add ons)

Chilli Scrambled Eggs - 19

Eggs scrambled in harissa chilli, house tomato chutney, toasted turkish bread, crumbled feta (V)

Mediterranean Pumpkin Fritters - 23

Pumpkin fritters, dill yogurt, rocket, roasted tomato, free range poached egg, avocado salsa, pepitas, crumbled feta (GF) (V)

Smashed Avo - 20

Toasted sonoma sourdough with smashed avocado, heirloom tomatoes, rocket, pepitas, radish & feta drizzled with local honey (V)

Honeycomb Butter Hotcakes - 23

Fluffy buttermilk hotcakes, homemade honeycomb, whipped ricotta topped with blueberry compote, honeycomb butter, seasonal fruits & maple syrup (V)

ADD ONS

Hash brown / Falafel / Mushrooms +4
Sautéed spinach / Grilled tomato / Feta +4
Two eggs / Haloumi / Avocado +6
Bacon / Grilled Chicken +7
Chorizo / Smoked Salmon +7

ALL DAY LUNCH

Wagyu Beef Burger - 24

Double wagyu beef patties, smokey bacon jam, cheddar cheese, meli epic sauce, pickles on a soft milk bun served with fries

Brisket Roll - 25

Beef brisket cooked low and slow, loaded on a sesame seed roll with slaw, caramelised onion, whiskey sauce, aioli, fries & "dunk sauce"

Haloumi Salad - 22

Grilled haloumi, mixed green leaf, pickled fennel, radish, orange, white beans, asparagus topped with crushed walnuts (GF) (V)

Falafel Bowl - 22

Falafel, tomato, cucumber, green goddess hummus, spiced pumpkin, maple & tahini dressing, avocado, pistachio dukkah, quinoa, pomegranate (VG) (GF)

Miso Salmon Bowl - 27

Miso glazed salmon, jasmine rice, furikake, cucumber, edamame, wasabi mayo, cabbage & pickled ginger

Lemongrass Chicken Noodle Salad - 23

Lemongrass chicken with vermicelli noodles, nuoc cham dressing, pepitas, cabbage, crushed peanuts, bean sprouts, coriander, mint & fried tofu (GF)

SIDES / TO SHARE

Fries - 9

Fries served with chipotle mayo
add parmesan & truffle mayo +4

KIDS

Soso's Lunch box - 12
Cheese Toastie - 8
French Toast - 10
Burger - 12
Bacon and Egg on toast - 10

Babycinos - \$1

*Kids Menu for kids 12 years and under
Please let our team know of any allergies

Dietary Key : v - vegetarian / vg - vegan / gf - gluten free
No split bills. 10% surcharge on weekends. 15% surcharge on public holidays.

We will try our best to accommodate changes to the menu, however during busy periods this may not be possible. Thank you for understanding.

DRINKS MENU

JUICES

NECTAR Cold Pressed Juices 8

The Big O

100% Sun ripened oranges

Green with Envy

Apple, celery, spinach, kale, lemon, cucumber, parsley

Sweet Cheeks

Watermelon, apple, cucumber, raspberry, lime

Tropi Cool

Pineapple, apple, lemon, mint, orange

SOFT DRINKS

Coke 4

Coke No Sugar 4

Lemonade 4

Sparkling mineral water 6

Still water 3



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COFFEE

Coffee 4.7

Espresso 4

Extra shot / large +.5

Soy / Almond / Oat + 1

Batch / Single O + .5

Hot chocolate 4.7

Matcha / Chai latte 4.7

Prana Sticky Chai 6.5

Iced latte 6

Iced long black 5.5

TEA

French Earl Grey / English Breakfast /

Sencha Green / Peppermint /

Lemongrass & Ginger / Chamomile 4

MILKSHAKES

Chocolate / Vanilla / Strawberry 5

Soy / Almond / Oat + 1

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