

ALL DAY BRUNCH

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
add haloumi +6, add fries / hash brown +4

Rizogalo (Greek style rice porridge) - 17

Greek style rice porridge served warm, chia, poached pears, cinnamon, toasted almonds, seasonal fruit, honey **(V)**

Figs & Ricotta on Toast - \$16

Whipped ricotta on sonoma sourdough topped with fresh figs, cinnamon, honey and crushed pistachio **(V)**

Salmon Bagel - 23

Smoked salmon, pesto scrambled eggs, creme fraiche with fresh spinach served on a toasted seeded bagel

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 - 20

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 - 21

Toasted sonoma sourdough with smashed avocado, heirloom tomatoes, rocket, pepitas, radish & feta drizzled with local honey **(V)**
add eggs +7 / add bacon +7

Honeycomb Butter Hotcakes - 24

Fluffy buttermilk hotcakes, homemade honeycomb, whipped ricotta topped with blueberry compote, honeycomb butter, seasonal fruits & maple syrup **(V)**
Chorizo / Smoked Salmon +7

Bacon & Waffles - 24

Housemade waffles with crispy streaky bacon, vanilla mascarpone & maple syrup served with cultured butter

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Wagyu Beef Burger - 26

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

Brisket Roll - 27

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

Haloumi Salad - 23

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

Goodness Salad With Chicken - 24

Grilled chicken with fresh spinach, peas, carrot, radish, chick peas, topped with toasted pine nuts & avocado **(GF)**

Fish Tacos - 27

Three soft tacos, battered fish, red cabbage, paprika, pineapple salsa, chipotle mayo, coriander, served with lime wedge

Miso Salmon - 27

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

Falafel Bowl - 23

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

Lamb Pappardelle - 26

Pappardelle pasta with slow cooked lamb ragu, cherry tomatoes, rocket topped with parmesan & pangritata.

ADD ONS

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

SIDES / TO SHARE

Fries - 9

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

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JUICES

NECTAR Cold Pressed Juices 8.5

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

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



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COFFEE

Coffee	5
Piccolo	4.7
Espresso	4
Extra shot / large	+ .5
Soy / Almond / Oat	+ 1
Batch / Single O	+ .5
Hot chocolate	5
Chai latte	5
Matcha	6.5
Prana Sticky Chai	6.5
Iced latte	6.3
Iced long black	5.5
Iced Matcha	8

TEA

French Earl Grey / English Breakfast / Sencha Green / Peppermint / Lemongrass & Ginger / Chamomile	4
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MILKSHAKES

Chocolate / Vanilla / Strawberry	5
Soy / Almond / Oat	+ 1

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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.