Friends of Mine

Coffee					
Short Black, Short Ma	cchiato	5	Milkshakes		
Long Black, Long Macchiato, Double Espresso 5.5			Chocolate	Vanilla	
Latte, Flat White, Cappuccino, Magic, Piccolo 6		6	Strawberry	Caramel	12
Hot Chocolate Mug	_	6			
Batch Brew – Hot /Col	d	7	w/ Soy / Oat / Almor	nd Milk	+2
Iced Latte		7	•		
Iced Coffee /Chocolate		9			
w/ Single Origin		+1			
Chai Latte mug		7			
Matcha Latte Golden Latte Made w/ Soy		8	S moothies		
4			Berry Nice		
w/ Soy/ Oat / Almond Milk		+1	-	na, Greek Yoghurt &	14
					14
A Pot of Tea		ļ	Mango Madness		
English Breakfast	Lemongrass & Ginger		Mango, Greek Yogh	urt, Chia Seeds &	
Earl Grey	Chai		Organic Orange Juic	e	14
Peppermint	Chamomile				
White Peony		6.5	Bananarama		
-			Banana, Cinnamon,	Honey & Ice Cream	14
From the Fridge			w/ Espresso		+3
Organic Apple or Orange Juice		11	w/ Soy Milk /Oat Mi	lk/Almond Milk	+2
San Pellegrino Small		7			
San Pellegrino Large		11			
		İ	Freshly Squ	eezed	
			Richmond Refresh		
Something Fizzy			Carrot, Apple, Celery		13
Coke, Coke No Sugar, Sprite		7	r Pr	,	15
			Pretty in Pink		
	_		Watermelon, Apple	& Mint	13
Daylesford &	Hepburn				
Lemonade, Ginger Beer, Blood Orange,			The Moral High G	round	
Cola, Orange & Passionfruit		7	Apple, Cucumber, C	elery & Silverbeet	14





ALL DAY BREAKFAST



T*	Sourdough / Five Grain / Fruit Toast	
Toast*	w/ Vegemite, Jam Or Crunchy Peanut Butter	12
	Gluten Free	+3
	Gluten Free	+3
Eggs Your Way* (V)	Poached Or Fried On Sourdough Or Five Grain	18
nggs rour way (v)	Scrambled On Sourdough Or Five Grain	20
	ociamblea on coaracagn of rive cram	20
French Toast (V)	w/ Banana, Candied Hazel Nuts, Pistachios,	
	Macerated Berries, Cinnamon & Maple Mascarpone	30
	Add Double Smoked Bacon	+8
Porridge (V)	w/ Roasted Nuts, Shaved Coconut, Mixed Berries,	
	Cinnamon Poached Pears, Banana & Honey	25
	·	
Friends Omelette	w/ Spinach, Basil Pesto, Parmesan & Potato Rosti	
	Topped With Jalapeño & Tomato Salsa	30
Chorizo Omelette*	w/ Sautéed Onion, Red Pepper Pesto, Guacamole,	
	Parmesan & Potato Rosti Topped with Jalapeño	
	& Tomato Salsa	34
House Bircher Muesli (V)	w/ Rhubarb, Dried Cranberries, Slivered Almonds,	
•	Honey Yoghurt & Pistachios	22
Shakshuka* (V)	Eggs Gently Poached In A Base Of Tomatoes, Onion,	
• •	Eggplant, Red Capsicum And Spices w/	
	Warmed Turkish Bread	28
	Add Chorizo	+8
	Add Marinated Feta	+7
Chilli Scrambled Eggs*		
	w/ Bacon, Reggiano, Spring Onions & Fried Shallots	
	On Toast	29
Cheesy Herb Toast* (V)		
	Five Grain Toast Topped w/ Béchamel, Parmesan,	
	Tasty & Mozzarella Cheese	20
Golden Folded Eggs* (V)		
	w/ Fresh Herbs & Goats Cheese On Five Grain Toast	28
	Add Mushrooms	+7
Smashed Avocado* (V)		
• •	w/ Beetroot Hummus, Corn & Dill Salsa, Marinated	
	Feta, Spiced Nuts And Seeds On Grain Toast	28
	Add Poached Egg	+6

A RANGE OF SWEET AND SAVOURY TREATS CAN BE **FOUND IN THE CABINET**

GIFT VOUCHERS AVAILABLE FOR PURCHASE

*CAN BE DONE GLUTEN FREE (V) VEGETARIAN

506 Swan Street, Richmond 3121



Eggs Benedict*	Smoked Ham Hock Terrine, Champagne Poached Apple & Perfectly Poached Eggs Topped w/ Apple Cider Hollandaise, Maple Bacon Crumble	32
Smoked Salmon Benedict*	Smoked Salmon, Rocket, Red Onion, Avocado, Pear, Dill & Capers, Perfectly Poached Eggs On Bagel Topped w/ Apple Cider Hollandaise	34
Hung Over*	Poached Eggs, Bacon & Avocado On Our Cheesy Herb Toast With Scrambled Eggs	30 +8
EXTRAS	Eggplant Kasundi / Tomato Relish / Hollandaise Extra Slice Of Toast Hash Brown / Extra Egg Marinated Feta / Goats Cheese / Thyme Buttered Mushrooms / Smashed Avocado / Roasted Tomato / Spinach Double Smoked Bacon / Chorizo Grilled Chicken / Smoked Salmon	4 5 6 7 8 12
ALL DAY LU	NCH	
Soup Of The Day *	w/ Warmed Turkish Bread - Please Ask Our	
Joup of the Day	Friendly Staff!	22
Fried Chicken Po' Boys	w/ Fennel, Asian Slaw, Chipotle Sauce & Kewpie On Brioche Add Chunky Chips	28 +7
Warm Beef Salad*	w/ Glass Noodles, Asian Slaw, Coriander, Red Chilli, Peanuts, Spring Onion & Crispy Shallots	34
Super Green Salad* (V)	Broccoli, Asparagus, Kale & Edamame Beans Tossed w/ Quinoa, Almonds, Currants, Corn Salsa, Medley Baby Beets, Feta	31
Pan Roasted Barramundi*	w/ Green Pea & Mint Chutney, Asian Greens & Potato Rosti	36
Grilled Spiced Chicken *	w/ Quinoa, Rocket, Sweet Potato & Spiced Tandoori Hummus	33
Wagyu Beef Burger	w/ Double Smoked Bacon, Caramelised Onion, Aged Cheddar, Gherkins, Baby Cos Lettuce, Kewpie Mayo w/ Chunky Chips	34
Sides	Chunky Chips w/ Roasted Garlic Aioli	13



COCKTAILS MS. MIMOSA Fresh Organic Orange juice, Prosecco+ Triple Sec **BLOODY MARY** Triple Distilled Vodka, Tomato Juice, Tabasco, Worcestershire & Celery Salt 20 **ESPRESSO MARTINI** 23 Espresso, Triple Distilled Vodka & Kahlua **APEROL SPRITZ** 21 Aperol, Prosecco + Dash Of Soda **D'LYCHEE** Gin, Lychee Liquor, Prosecco, Ginger Beer, Fresh Lemon & Mint 24 **PIMMS** 21 Pimms, Lemonade, Ginger Beer + Summer Fruits

EVENTS AT FRIENDS OF MINE

THE PERFECT PLACE FOR ANY OCCASION!









WINE		
VILLA FRESCO PROSECCO King Valley - VIC	\$17.00/69.00	
RESCHKE PINOT GRIS Coonawarra - SA	\$16.00/57.00	
MARNONG ESTATE CHARDONNAY Sunbury - VIC	\$16.00/58.00	
ÉTÉ ROSÉ Provence – France	\$17.00/73.00	
TRUE COLOURS ROB DOLAN PINOT NOIR Yarra Valley - VIC	\$16.00/59.00	
WILDS GULLY TEMPRANILLO King Valley - VIC	\$13.00/45.00	

PAXTON MV SHIRAZ

\$17.00/70.00 McLaren Vale - SA

BEER & CIDER

ASAHI REFRESHING DRY GF	\$10.00
CORONA LIGHT REFRESHING	\$10.00
BALTER XPA TROPICAL FRUITY	\$12.00
JAMES BOAGS LIGHT FULL FLAVOURED SMOOTH	\$9.00
SQUIRE APPLE CIDER CRISP MEDIUM - DRY	\$13.00

TO ENQUIRE OR FIND OUT MORE, SCAN THE OR CODE OR VISIT OUR WEBSITE.

