

COFFEE

White _____	4.8
Black w/ Single Origin _____	4.8
Batch Brew - Hot/Cold _____	4.8
Iced Latte _____	6
Iced Coffee/Chocolate _____	7.5
w/ Single Origin + 70c	
Chai Latte - Hot/Cold _____	6
Hot Chocolate _____	6
Matcha Latte _____	6.5
Golden Latte Made w/ Soy _____	6.5
w/ Soy w/Oat w/Almond +1	

A POT OF TEA

English Breakfast / Earl Grey / Peppermint / White Peony / Lemongrass & Ginger / Chai / Chamomile _____	6.5
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FROM THE FRIDGE

Organic Apple or Orange Juice _____	6.9
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SAN PELLEGRINO SPARKLING WATER

Small _____	5.5
Large _____	7.9

SOMETHING FIZZY

Coke / Coke No Sugar / Sprite / Ginger Beer _____	4.9
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FRESHLY SQUEEZED

THE MORAL HIGH GROUND

Apple, Cucumber & Celery _____	11.9
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PRAHRAN REFRESHER

Carrot, Apple, Celery & Ginger _____	10.9
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PRETTY IN PINK

Watermelon, Apple & Mint _____	10.9
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MILKSHAKES

Chocolate / Vanilla / Caramel / Strawberry _____	9.9
w/ Soy w/ Oat w/Almond +2	

 /FriendsOfMine1

 @friendsofminecafe

506 Swan Street, Richmond

Phone: 03 9429 5564

SMOOTHIES

BERRY NICE

Mixed Berries, Banana, Greek Yoghurt & Coconut Water _____	11.9
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BANANARAMA

Banana, Cinnamon, Honey & Ice Cream _____	11.9
w/ Espresso +3 w/ Soy w/ Oat w/Almond +2	

MANGO MADNESS

Mango, Greek Yoghurt & Orange Juice _____	11.9
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COCKTAILS

MIMOSA

Fresh Organic Orange Juice, Prosecco & Triple Sec _____	16
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BLOODY MARY

Triple Distilled Vodka, Tabasco, Worcestershire, Tomato Juice, Cucumber & Celery Salt _____	18
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ESPRESSO MARTINI

Espresso, Triple Distilled Vodka & Kahlua _____	18
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APEROL SPRITZ

Aperol, Fresco Frizzanti Sparkling & Dash of Soda _____	18
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DE 'LYCHEE'

Gin, Lychee Liqueur, Fresco Frizzanti, Ginger Beer, Fresh Lemon & Mint _____	18
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PIMMS

Pimms, Organic Lemonade, Ginger Beer & Summer Fruits _____	18
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Please ask our friendly staff for our extended beverage list, with wine, beer and cocktails available.

ALL DAY BREAKFAST

Toast* Ciabatta / Five Grain / Fruit Toast w/ Vegemite, Jam or Crunchy Peanut Butter _____	8.9
Gluten Free +2	

Eggs Your Way * (V)

Poached, Fried or Scrambled on Ciabatta or Five Grain _____	13.9
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House Bircher Muesli (V)

w/ Rhubarb, Cranberries, Slivered Almonds, Honey Yoghurt & Pistachios _____	17.9
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Oat Porridge (V)

W/ Mixed Berries, Banana, Roasted Nuts & Honey _____	19.9
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Cheesy Herb Toast * (V)

Five Grain Toast Topped w/ Béchamel, Parmesan, Tasty & Mozzarella Cheese _____	15.9
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Golden Folded Eggs * (V)

w/ Fresh Herbs & Goats Cheese On Five Grain Toast _____	21.9
Add Mushrooms _____	+6

Smashed Avocado * (V)

w/ Beetroot Hummus, Corn & Dill Salsa, Marinated Feta, SpicedNuts And Seeds On Grain Toast _____	21.9
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Add Poached Egg _____	+3.5
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Friends Omelette * (V)

w/ Spinach , Basil Pesto, Parmesan & Potato Rosti topped with Jalapeño & tomato Salsa _____	24.9
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Add Ham / Bacon / Chorizo _____	6.5
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Chilli Scrambled Eggs *

w/ Bacon, Chives, Reggiano & Fried Shallots on Toast _____	22.9
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Add Smashed Avocado _____	+6
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French Toast (V)

W/ Banana, Candied Hazel Nuts, Pistachios, Macerated Berries, Cinnamon & Maple Mascapone _____	23.9
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Add Double Smoked Bacon _____	+6.5
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Shakshuka * (V)

Eggs Gently Poached in a Base of Tomatoes, Onion, Eggplant, Red Capsicum & Spices w/ Warmed Turkish Bread _____	23.9
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Add Chorizo _____	+6.5
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Hung Over *

Poached Eggs, Bacon & Avocado on our Cheesy Herb Toast _____	23.9
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With Scrambled Eggs _____	+4
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Eggs Benedict *

Smoked Ham Hock Terrine, Champagne Poached Apple & Perfectly Poached Eggs Topped w/ Apple Cider Hollandaise, Maple Bacon Crumble _____	24.9
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Super Green Salad * (V)

Broccoli, Asparagus, Kale & Edamame Beans Tossed w/ Quinoa, Almonds, Currants, Corn Salsa, Medley Baby Beets & Feta _____	20.9
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Add Egg _____	+3.5
Smashed Avocado _____	+6

Grilled Chicked _____	+7
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Smoked Ocean Trout _____	+8
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EXTRAS

Eggplant Kasundi / Tomato Relish / Hollandaise / Extra Egg / Extra Slice of Toast _____	3.5
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Marinated Feta / Goats Cheese _____	5
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Thyme Buttered Mushrooms / Roasted Tomato / Smashed Avocado / Spinach / Grilled Halloumi / Potato Rosti _____	6
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Double Smoked Bacon / Chorizo / Grilled Chicken _____	6.5
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Smoked Ocean Trout _____	8
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LUNCH ALL DAY

Soup of the day

w/ Warmed Turkish Bread, Please Ask our friendly Staff _____	17.9
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Fried Chicken Po' Boys

w/ Fennel, Asian Slaw, Chipotle Sauce & Kewpie On Brioche _____	23.9
Add Chunky Chips _____	+5

Roasted Pumpkin & Halloumi * (V)

w/ Sweet potato Hummus, Kale, Pomegranate, Quinoa, toasted walnuts, Jalapeño tomato Salsa & Lemon Vinaigrette _____	24.9
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Prawn Linguine *

w/ Asparagus, Cherry tomato, Chilli flakes, Shaved Reggiano, Spring onion & Creamy Garlic sauce _____	27.9
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Warm Beef Salad *

w/ Glass Noodles, Asian Slaw, Coriander, Red Chilli, Peanuts, Spring Onion & Crispy Shallots _____	25.9
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Grilled Spiced Chicken *

w/ Quinoa, Rocket, Sweet Potato & Spiced Tandoori Hummus _____	25.9
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Wagyu Beef Burger

w/ Double Smoked Bacon, Caramelised Onion, Aged Cheddar, Gherkins, Baby Cos Lettuce, Kewpie _____	23.9
Add Chunky Chips _____	+5

SIDES

Chunky Chips

w/ Roasted Garlic Aioli _____	S 5.9 L 9.9
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CELEBRATE WITH FRIENDS

Friends of Mine is Available for Private Parties, Weddings + Launches Every Night of the Week!

Please email events@friendsofmine.com.au, call 03 9429 5564 for more information or ask to speak with our Events Manager

Gift vouchers are available to purchase

RANGE OF SWEET & SAVOURY TREATS CAN BE FOUND IN THE CABINET

* CAN BE DONE GLUTEN FREE (V) - VEGETARIAN

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE DO NOT HESITATE TO TELL OUR TEAM.

SORRY, BUT NO VARIATIONS TO THE MENU OR SPLIT BILLS ON WEEKENDS OR PUBLIC HOLIDAYS.

The following surcharges apply:
+10% surcharge on Weekends
+15% surcharge on Public Holidays
Processing fee on cards