

## COFFEE

White.....	5.0
Black w/ Single Origin .....	5.0
Batch Brew - Hot/Cold .....	5.9
Iced Latte.....	6.0
Iced Coffee/ Chocolate .....	7.5
Iced Matcha.....	7.9
Iced Strawberry Matcha .....	8.9
Chai Latte - Hot/Cold .....	5.9
Hot Chocolate.....	5.9
Matcha Latte.....	6.9
Golden Latte Made w/ Soy .....	6.9
w/ Soy / Oat / Almond / Lactose Free +1	
w/ Single Origin +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 .....	7.9
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## DAYLESFORD AND HEPBURN

Lemonade, Ginger Beer, Blood Orange , Cola , Orange & Passionfruit .....	5.9
Sparkling Mineral Water (330 ml) .....	4.9
Sparkling Mineral Water (750 ml) .....	6.9

## SOMETHING FIZZY

Coke, Coke No Sugar, Ginger Beer, Sprite .....	5.9
San Pellegrino Small.....	5.9
San Pellegrino Large .....	7.9

## FRESHLY SQUEEZED

<b>RICHMOND REFRESHER</b> Carrot, Apple, Celery & Ginger.....	10.9
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<b>PRETTY IN PINK</b> Watermelon, Apple & Mint .....	10.9
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<b>THE MORAL HIGH GROUND</b> Apple, Cucumber, Celery & Silverbeet .....	11.9
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## MILKSHAKES

Chocolate / Caramel / Vanilla / Strawberry .....	9.9
w/ Soy / Oat / Almond / Lactose Free +2	

## SMOOTHIES

<b>BERRY NICE</b> Mixed Berries, Banana, Greek Yoghurt & Coconut Water .....	11.9
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<b>BANANARAMA</b> Banana, Cinnamon, Honey & Ice Cream .....	11.9
w/ Soy / Oat / Almond / Lactose Free +2	
w/ Espresso +3	

<b>MANGO MADNESS</b> Mango, Greek Yoghurt & Orange Juice .....	11.9
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## COCKTAILS

<b>MIMOSA</b> Fresh Organic Orange Juice, Prosecco + Triple Sec.....	17.0
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<b>BLOODY MARY</b> Triple Distilled Vodka, Tomato Juice, Tabasco, Worcestershire, Cucumber & Celery Salt .....	20.0
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<b>ESPRESSO MARTINI</b> Espresso, Triple Distilled Vodka & Kahlua .....	20.0
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<b>APEROL SPRITZ</b> Aperol, Villa Fresco Prosecco + a Dash of Soda .....	18.0
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<b>D'LYCHEE</b> Gin, Lychee Liquor, Villa Fresco Prosecco, Ginger Beer + Fresh Lemon & Mint.....	20.0
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<b>PIMMS</b> Pimms, Organic Lemonade, Ginger Beer + Summer Fruits .....	18.0
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**Please ask our friendly staff for our extended beverage list, with wine and beer available.**

## ALL DAY BREAKFAST

<b>Toast * Sourdough / Five Grain / Fruit Toast</b> w/ Vegemite, Jam or Crunchy Peanut Butter .....	10.9
Gluten Free .....	+2.0

<b>Eggs Your Way * (V)</b> Poached or Fried on Sourdough or Five Grain.....	14.9
Scrambled on Sourdough or Five Grain.....	15.9

<b>House Bircher Muesli (V)</b> w/ Rhubarb, Cranberries, Slivered Almonds, Honey Yoghurt & Pistachios .....	17.9
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<b>Granola Fruit Bowl (V)</b> W/ House Made Granola, Seasonal Fruits, Passionfruit Yoghurt & Mix Berries .....	19.9
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<b>Cheesy Herb Toast * (V)</b> Five Grain Toast Topped w/ Béchamel, Parmesan, Tasty & Mozzarella Cheese .....	15.9
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<b>Golden Folded Eggs * (V)</b> w/ Fresh Herbs & Goats Cheese on Five Grain Toast.....	23.9
Add Mushrooms .....	+6.5

<b>Smashed Avocado * (V)</b> w/ Red Peppers Hummus, Marinated Feta, Cherry Tomato, Balsamic glaze + Spiced Nuts & Seeds on Grain Toast.....	23.9
Add Poached Egg.....	+4.0

<b>Friends Omelette * (V)</b> w/ Spinach, Basil Pesto, Parmesan & Potato Rosti topped with Jalapeño & Tomato Salsa .....	24.9
Add Ham / Bacon / Chorizo .....	+7.0

<b>Chilli Scrambled Eggs *</b> w/ Bacon, Chives, Reggiano & Fried Shallots on Toast .....	24.9
Add Smashed Avocado .....	+6.5

<b>French Toast (V)</b> w/ Banana, Candied Hazel Nuts, Pistachios, Macerated Berries, Cinnamon & Maple Mascapone.....	23.9
Add Double Smoked Bacon.....	+7.0

<b>Shakshuka * (V)</b> Eggs Gently Poached in a Base of Tomatoes, Onion, Eggplant, Red Capsicum & Spices w/ Warmed Turkish Bread .....	24.9
Add Chorizo.....	+7.0
Marinated Feta .....	+5.0

<b>Hung Over *</b> Poached Eggs, Bacon & Avocado on Our Cheesy Herb Toast .....	24.9
With Scrambled Eggs.....	+4.0

<b>Eggs Benedict *</b> Smoked Ham Hock Terrine, Champagne Poached Apple & Perfectly Poached Eggs Topped W/ Apple Cider Hollandaise, Maple Bacon Crumble.....	25.9
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<b>Super Green Salad * (V)</b> Broccoli, Asparagus, Kale & Edamame Beans Tossed w/ Quinoa, Almonds, Currants, Corn Salsa, Medley Baby Beets & Feta .....	22.9
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<b>Add</b> Egg.....	+4.0
Smashed Avocado .....	+6.5
Grilled Chicken.....	+8.0
Smoked Ocean Trout.....	+8.5

## EXTRAS

Eggplant Kasundi / Tomato Relish / Hash Brown / Hollandaise / Extra Egg .....	4.0
Extra Slice of Toast.....	3.5
Marinated Feta / Goats Cheese.....	5.0
Thyme Buttered Mushrooms / Roasted Tomato / Smashed Avocado / Spinach / Grilled Halloumi .....	6.5
Double Smoked Bacon / Chorizo .....	7.0
Grilled Chicken.....	8.0
Smoked Ocean Trout.....	8.5

## LUNCH ALL DAY

<b>Fried Chicken Po' Boys</b> w/ Fennel, Asian Slaw, Chipotle Sauce & Kewpie on Brioche .....	23.9
Add Chips .....	+5.0

<b>Roasted Pumkin &amp; Halloumi * (V)</b> W/ Sweet potato Hummus, Kale, Pomegranate, Quinoa, toasted walnuts, Jalapeño tomato Salsa & Lemon Vinaigrette.....	24.9
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<b>Grilled Miso Salmon</b> W/ Crushed Pumpkin, Asian Greens & Preserved Lemon Dressing .....	28.9
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<b>Pumpkin Ravioli ( V )</b> W/ Roasted baby carrots, Asparagus, Cherry Tomatoes, basil Pesto, Shaved Parmesan & Balsamic Glaze .....	26.9
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<b>Warm Beef Salad</b> W/ Glass Noodles, Asian Slaw, Coriander, Red Chilli, Peanuts, Spring Onion & Crispy Shallots.....	25.9
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<b>Grilled Spiced Chicken *</b> w/ Quinoa, Rocket, Sweet Potato & Spiced Tandoori Hummus .....	26.9
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<b>Wagyu Beef Burger</b> w/ Double Smoked Bacon, Caramelised Onion, Aged Cheddar, Gherkins, Baby Cos Lettuce and Kewpie.....	24.9
Add Chunky Chips .....	+6.0

## SIDES

<b>Bowl of Chunky Chips.....</b>	9.9
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### CELEBRATE WITH FRIENDS

Friends of Mine is available for private parties, weddings + launches every night of the week!

For more information or to speak with our Events Manager, please reach out by emailing [events@friendsofmine.com.au](mailto:events@friendsofmine.com.au) or calling 03 9429 5564.

Gift cards are available for purchase.

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

\* CAN BE DONE GLUTEN FREE  
(V) - VEGETARIAN

PLEASE INFORM OUR TEAM OF ANY DIETARY REQUIREMENTS.  
SORRY, BUT NO VARIATIONS TO THE MENU OR SPLIT BILLS ON WEEKENDS OR PUBLIC HOLIDAYS.

**The following surcharges apply:**  
+12.5% surcharge on weekends  
+20% surcharge on Public Holidays  
+ Processing fee on cards

