

phatMILK

COFFEE & WELLNESS LATTES

milk \$3.8 or black \$3.5

almond \$1 soy .50
decaf .50 mocha .50

TURMERIC LATTE

cinnamon, ginger & black pepper
ancient healing spice & anti inflammatory
\$4.50

BEETROOT CHOCOLATE LATTE

cacao, with hints of cinnamon, ginger & vanilla
anti-inflammation effects & detoxify the liver
\$4.5

MATCHA LATTE

whole green tea leaves ground down rich in
antioxidants & calming effects on the mind/body
\$4.5

CALMER CHAI LATTE

black tea, Indian spices, Victorian honey and
fresh ginger root
\$5

ORGANIC TEAS

EVERMORE

organic whole black tea leaves
\$5

LADY MELBA – EARL GREY

black tea leaves and bergamot oil
\$5

FLORAL FIELDS

chamomile flowers, lavender & rose petals
\$5

LEAFY GREEN

organic whole green tea leaves
\$5

SMOOTHIES

Avocado, banana, spinach, almond milk
\$12

Mixed Berry, medjool dates, coconut milk
\$12

Mango, dragon fruit, almond milk
\$12

MILKSHAKES

chocolate, strawberry, blue heaven \$7
kid's size shakes \$4

CHILLED DRINKS

Mineral water \$4

Healthy Humans range \$5

- squeezed oranges • gorgeous greens
- living ginger beer • living peppermint
- living lemon soda

Jarritos Soda range \$4.5

- Lime • Cola • Mandarin
- Watermelon • Guava

*Any menu changes incur an extra charge.
No split bills on weekends and
public holidays.

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BREAKFAST

Sourdough white \$5 Multi-Grain \$5 Fruit loaf \$7
raspberry jam, honey, vegemite, peanut butter \$2 ea.

EGGS ON TOAST

poached, scrambled, fried
\$9.5

THE BREAKFAST BOARD

with smashed avo, poached egg, beetroot hummus,
avocado falafel fritters, granola, croissant & OJ
\$22

RASPBERRY CHIA BOWL

with COYO, buckwheat granola, passion fruit, kiwi,
fresh berries, paw paw jerky
\$17

FRENCH TOAST

vanilla bean mascarpone, sliced banana, chocolate
crumb, baked pecans, fresh berries, salted caramel
& maple syrup
\$21

RASPBERRY PANA COTTA

mango gel, buckwheat granola, coyo, berries, passion
fruit & banana chips
\$19

WAFFLES

belgian waffles, raspberry jelly, dried banana, fresh
berries, Nutella, meringue kisses with vanilla ice
cream, maple syrup & Persian fairy floss
\$22

FRITTER STACK

ribboned white cabbage, carrot and kale fritters
with a poached egg, avocado sumac, halloumi &
pomegranate molasses
\$21

BUTTERMILK PANCAKES

with peanut butter sauce, honeycomb, meringue,
berries, Butterbing cookie crumb, vanilla ice cream
& raspberry sauce
\$22

THE BREAKFAST PANTRY

A poached egg, quinoa, roast cherry tomato, smashed
avo, halloumi, beetroot hummus on zaatar bread
\$21

BAKED EGG

sujuk, chickpeas, roasted capsicum in a house made
tomato relish topped with labne, roquette salad
& zaatar bread
\$22

BACON & EGG BURGER

fried egg with chives, crispy bacon, sliced avocado,
tomato, cheese and babaganoush
\$16

SIDES

Bacon \$4, Smoked Salmon \$4, Smashed Avo \$4
Extra egg \$3, Roasted Tomato \$3, Sujuk \$4
Mushroom \$3, Spinach \$3, Goats Fetta \$4,
Halloumi \$3, Zaatar Bread \$3
Extra Sourdough \$1.5, GF Bread \$2

BRUNCH & LUNCH

EGGS BENEDICT

Poached eggs covered in hollandaise, served with
chargrilled asparagus & bastrama served in a freshly
baked croissant
\$20

LAMB KOFTA BURGER

seeded mustard mayo, house pickles and baby coz,
vintage cheese, served with chips
\$22

A SALAD

avocado, kale, corn, red cabbage, edamame
cherry tomato, pepitas, Smoked labne,
halloumi, a sumac poached egg
\$18

BUTTERMILK CHICKEN BURGER

harrisa mayo, cabbage lime slaw, house picked, Micro
coriander served with chips
\$22

SPICED FRENCH FRIES

crumbed feta, zaatar and paprika seasoning
\$8