

# all day breakfast



go to [mryum.com/oratnek](https://mryum.com/oratnek) or scan the QR code with your phone to see all dish images. No QR app required.



## breakfast staples

organic soy & linseed sourdough, dark rye or gluten free [\$1] - butter, spread (v)	8.0
toastie or croissant [2 fillings: bacon, cheese, tomato or avocado] (extra choice +\$2)	12
2 free range poached eggs on toast, organic soy & linseed sourdough or dark rye (v)	13
breakfast burger, 2 fried eggs, aonori hash brown, lettuce, bbq sauce, wasabi mayo [add *protein \$4]	16
miso shakshuka & beans, eggplant, napoli sauce, goat cheese, egg, rocket, chilli flakes, sourdough (v)	22

## seasonal brunch items

fiji apple pie, flaky puff pastry, lemon juice, cinnamon, caramel, ice cream, icing sugar (v)	16
ochazuke, grilled rice ball, hot smoked salmon, arare, nori, shallot, jasmine & chicken dashi (df,gf)	18
mentaiko dashimaki omlette on rye, spicy cod roe, fresh shiso from the garden (df).	18
sautéed wild mushrooms, seeded sourdough, miso, butter, goat cheese, chilli flakes [egg +\$3] (v)	25
tonpei yaki, pork belly & cabbage omelette, shallot, bbq & mayo sauce, aonori, rye	25

## TOASTY FOR THE LITTLE ONE 10

2 choices: bacon, tasty cheese, fresh tomato, smashed avocado

smashed avocado (gf, df) 6.0  
miso mushrooms 9.5  
aonori hash brown 4.5

\*speck bacon (gf, df) 8.0  
\*hot smoked salmon (gf, df) 12  
poached egg 3.5

\*all eggs are free range

\*\*10% Saturday and Sunday surcharge applies

\*\*\*15% surcharge will apply on public holidays

gf bread on request +\$1

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## sandwiches our katsu is worth the 15 min wait (df)

200g pork loin katsu, cabbage, japanese bbq sauce, american mustard, white bread	24
karaage and kimuchi sando, chicken thigh, house made kimuchi, mayo, flat bun. (df)	24

## lunch favourites

classic omurice, peas, bacon, cheese, tomato fried rice, wrapped with egg omelette (gf)	25
ebi omurice, tomato fried rice, bacon, peas, cheese, fresh prawns, omelette, rosé sauce (gf)	27
kobe hayashi rice, wagyu, onion, mushroom, cheese, rich demi-glace [baked egg \$3]	28
house made pappardelle pasta, wagyu bolognese sauce, miso, grana padano cheese	27

## lunch dishes

Sake steamed Asari Vongole, garlic, chilli, sake, soy (df)	25
wagyu yakiniku, garlic rice, butter, cabbage, onion, egg yolk, shallot	19
miso dengaku parmigiana, eggplant, kale, capsicum, pumpkin seeds, goma, cheese (v)	17
tako pasta, tender octopus, linguine, home made shiso pesto sauce, potato	26

## sides

chips, aonori, murray river pink salt, ketchup	6.5
crispy lotus root chips (gf)	6.5

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