# MENU<sup>100%</sup>

# MELBOURNE CLASSICS

#### Smashed Avocado (nfo) (gfo +\$2)

baby heirloom tomatoes, smoked almond curd, kale & pepita pesto, smashed avocado, sourdough toast, crispy basil \$22 (gfo: gluten free toast +\$2) add a poached vegan egg +\$3

# DIY SMASHED AVOCADO (Inf) (gfo +\$2)

two slices of sourdough, smashed avo, lemon, with your choice of peanut butter or vegemite \$12.5 add mushrooms + \$5 add bacon + \$5 add hash browns +\$5

add halloumi +\$6 add popcorn chicken +\$7

# Ham & Cheese Toastie<sup>(nf) (gfo +\$2)</sup>

sourdough toastie with ham, cheese, tomato, side of hash browns \$13.5

#### NO CREPE! WE HAVE A NEW PANCAKE MENU, **FREE PANCAKES ON YOUR BIRTHDAY\*** TAG A MATE & PANCAKE THEIR DAY

add poached egg + \$3

## Matcha Mylkbar is a café for your health and the sustainability of the planet.

The purpose of this café is to inspire conscientious food consumption and of course poking fun at ourselves in the process. Matcha Mylkbar prides itself on the unique proposition of balancing health benefits with culinary flair.

This extends throughout our menu following the dietary common denominator of the regions of the world with the highest longevity, but has been designed to appeal to more than just the plant-based palate. Okinawa in Japan, in particular, is well known for its centenarians attributable to both a majority plant-based diet and high consumption levels of matchagreen tea.

We are proud to be an active part of the plant based movement and as always we do so because we love you so matcha.

## MOTHERFORKERS FRIED CHICKEN

#### Popcorn Chicken Tray (nf) (gfo +\$2)

our house made fried popcorn jackfruit chicken, carolina slaw, mash potato & gravy, curly fries \$19.5

## The Fried Chicken Burger (nf) (gfo +\$2)

fried chicken, american cheese, avocado, spinach, mustard, pickle, curly fries & aioli on a seasame seed bun (lettuce wrap option)

\$21.5 swap for sweet potato fries +\$2 add bacon +\$2 swap for a green matcha bun +\$1



## VEGAN EGGS

Hollandaise Eggs (nfo) (gfo +\$2)

Big Breakfast (Info) (gfo +\$2)

wilted kale, mac n cheese

**DIY Big Breakfast** 

your choice of 4 sides

SIDES

hash browns

bacon \$6

\$21.5

\$23

\$23

# Eggs On Toast (nfo) (gfo +\$2)

our original recipe poached eggs on sourdough toast \$10.5 scrambled tofu instead +\$1

add hash browns +\$5

(nfo) (gfo +\$2)

sourdough toast, bacon, potato hashbrown, truffle roasted mushrooms,

two poached vegan eggs OR turmeric scrambled tofu, sourdough and

crispy chicken schnitzel \$6

ginger lemon hummus<sup>(gf)</sup> \$5

avocado hollandaise sauce \$2(gf)

two slices of sourdough toast \$6

popcorn chicken \$7

fried cauliflower \$6<sup>(gf)</sup>

smashed avocado<sup>(gf)</sup> \$6

mash potato & gravy \$5<sup>(gf)</sup>

carolina coleslaw \$4 (gf.

Curly Potato Fries (nf)

**\$9** w/ aioli or tomato sauce

**\$10** w/ almond butter or aioli

Sweet Potato Fries (gf) (nfo)

two poached vegan eggs OR turmeric scrambled tofu,

<sup>(gf)</sup> \$5

truffle roasted mushrooms (gf) \$5

tossed dark leafy greens <sup>(gf)</sup> \$6

turmeric scrambled tofu (gf) \$6

vour choice of sweet potato or

curly fries loaded with our pop-

corn chicken & long stock gravy

heirloom tomatoes (gf) \$5

half avocado <sup>(gf)</sup> \$6

mac 'n' cheese \$6

halloumi <sup>(gf)</sup> \$6

Loaded Fries

FRIES

\$18

two poached vegan eggs, sourdough toast, avocado hollandaise, ham, spinach



#### \$19.5 add a poached vegan egg + \$3

Gnocchi Bowl

\$22.5

add popcorn chicken +\$7

#### Halloumi Bowl

grilled seasame halloumi, matcha soba noodles, broccoli, edamame, maple roasted Brussel sprouts, Mark + Vinny's chilli oil, mint & coriander pesto

\$21.5

# DIY BOWLS \$19.5

Our staff's favourite meals are to pick and choose items from longevity bowls and make our own! We thought you might like to do the same thing

#### Pick 5x Plant Based Wholefoods

GF Sweet Potato Gnocchi Matcha Infused Quinoa Fried Cauliflower Eggplant Balls Matcha Soba Noodles Mushroom Brussle Sprouts Smashed Avocado Miso Brown Rice Fdamame Carolina Coleslaw

+ A Sauce

Nut free kale & pepita pesto Avocado hollandaise

## DIETARIES

gf - gluten friendlv nf - nut free qfo - gluten friendly option nfo - nut free option

As we use a lot of nuts, seeds and some garlic & onion and gluten products in our kitchen we advise that all our food may contain traces of nuts,seeds, garlic and onion and gluten. We love accommodating as best we can so please let your matcha member know if you have allergies

# EATING HERE WAS A HUGE MISSED STEAK

Our answer to KFC opening next door: provide a delicious, sustainable, harm free alternative with no clucks given. Our amazing chefs steep organic jackfruit in a lighty smoked broth with coconut oil & kombu dashi, then crumb in our not so secrect herb & spice mix of panko, chipotle, caynenne pepper, black pepper, native Australian pepperberries, cumin, lemon zezt, crushed garlic, onion, Mt Zero pink salt



# INSPIRED BY LONGEVITY

#### Low FODMAP Bowl (gf) (nf)

matcha infused guinoa, kale, spinach, minted peas, red kraut, ginger lemon hummus, broccoli, sprouted alfalfa, sumac seasame dressing

gluten free sweet potato gnocchi, kale & pumpkin seed pesto, eggplant balls, spinach, chickpeas, parmigiano

#### (gfo) (nf)

Chickpeas Baby Spinach Broccoli Tomato Minted Peas Scrambled Tofu Fermented Kraut Ginger Lemon Hummus Poached Vegan Egg Kale Grilled Halloumi



Nut free mint & coriander pesto Sumac seasame dressing



# DRINKS

# SMOOTHIES \$12.5

All our smoothies are made with only natural ingredients, packed with 30gm of organic spouted plant protein & at least 25qm of pure protein per serve, Served in a 415ml skull cup for dine and all are available for takeaway

#### An Almond A Leg

almond butter, banana, cocoa, dates, house oat mylk

# You're Just Peanut Butter & Jealous

peanut butter, banana, cocoa, dates, house oat mylk

Almond Schwarzenegger almond butter, acai, banana, blueberry, house oat mylk

#### Berry Blue, Without You blueberries, almond butter, dates, fresh coconut, house oat mylk

Acai Dead People cacao nibs, cocoa, acai, banana, peanut butter, house oat mylk, sea salt

Acai The Nibs espresso, cacao nibs, cocoa, acai, banana, peanut butter, house oat mylk

Free The Nibs double espresso, banana, cocoa, cacao nibs, dates, house oat mylk

## Acai What You Did There

acai, banana, chia, superfood mix of flaxseed, pumpkin seed, buckwheat, goji berries, puffed brown rice, hemp seeds, house oat mylk

In My Elemint peppermint oil, banana, dates, almond butter, cocoa, cacao nibs, house oat mylk

## You Are The Peanut Butter To My Jelly

blueberry, strawberry, raspberry, peanut butter, dates, house oat mylk

# FRUIT & VEG SMOOTHIES \$12.5

Wiz Kale Leafa kale, pineapple, avocado, blue spirulina, spinach, coconut water

What Is Blue And Not Very Heavy? Light Blue blue spirulina. strawberry, blueberry, raspberry, coconut water

If You Know Any Vegetable Puns Lettuce Know spinach, matcha, banana, strawberry, coconut water

Kale Yeah I Like Bad Puns kale, mango, pineapple, fresh coconut, coconut water

Enough To Make A Mango Banana's

mango, banana, blueberry, strawberry, coconut water

#### Mango Wild For You

mango, turmeric, ginger, pineapple, cinnamon, coconut water

FRESH ORANGE JUICE	\$7.5
FRESHLY SQUEEZED JUICE OF THE DAY	\$9
YOUNG COCONUT	\$8.5
REMEDY KOMBUCHA	\$6.5

# ACAI BOWLS \$18.5

Our acai bowls are made with only natural ingredients, packed with 30gm of organic spouted plant protein & with at least 25gm of pure protein per serve, topped with our hemp seed granola which contains a complete profile of all essential amino acids and an extra protein punch, available for dine or takeaway

#### It Was A Perfect Matcha, They Lived Happily Avo After

avocado, matcha, banana, kale, spinach, house oat mylk, topped with seasonal fruit & hemp seed granola

## **Chocolate Salt Bae**

fresh coconut, banana, peanut butter, maca, cocoa, house oat mylk, sea salt topped with seasonal fruit & hemp seed granola

#### I Once Was Blind But Now Acai

acai, banana, blueberry, almond butter, house oat mylk, topped with sea sonal fruit & hemp seed granola

#### The Blue Mermaid Bowl

e3 live blue spirulina, mango, banana, house oat mylk, 100s & 1000s topped with seasonal fruit & hemp seed granola

#### A Pun About Turmeric Should Spice It Up

turmeric, pineapple, banana, mango, ginger, coconut mylk topped with seasonal fruit & hemp seed granola

## You're Adora-Bowl

acai, banana, house oat mylk, strawberry, superfood mix of flaxseed, pumpkin seed, buckwheat, goji berrries, puffed brown rice topped with seasonal fruit & hemp seed granola

## SMOOTHIE + BOWL EXTRAS \$1.5

Peanut butter Almond Butter **Crushed Oreos** Whipped Cream Chocolate Sauce **Raspberry Sauce**  Shot of Coffee Extra Protein Turmeric Powder Matcha Powder Salted Caramel Blue Spirulina

"NOTHING WILL BENEFIT HUMAN HEALTH AND INCREASE CHANCES OF SURVIVAL OF LIFE ON EARTH AS MUCH AS THE EVOLUTION TO A VEGETARIAN DIET." - Albert Einstein

# YOUR PERFECT MATCHA

#### Matcha Maiden

organic matcha green tea \$5

Blue Algae Latte (Smurf) \$9 live e3 algae, pineapple, ginger, coconut nectar, almond mylk boosts a powerful deck of nutrients, protein, enzymes, minerals vitamins: A, K, B12, iron & manganese

Charcoal Latte \$8 activated charcoal, cacao, mesquite, maca, date, soy mylk a mood balancing peruvian blend high in potassium, calcium & iron, an amazing detoxifier

Spiced Beetroot Latte \$7 beetroot, cardamom, star anise, clove, orange, cacao, coconut blossom, coconut mylk a root vegetable that detoxifies and fights inflammation

Turmeric Latte \$7 turmeric, cinnamon, black pepper, ginger, coconut mylk a super spice that boots immunity, energy & gut health

[add salted caramel +\$1]

Chai Latte \$6 (Served Hot Or Iced) indian spiced house made chai, original almond mylk, coconut nectar indian spices that work in synergy to calm and restore your body

Apple Pie Latte \$7 (Served Hot Or Iced) house made apple cider, apple pie spice, cinnamon [add whipped cream +2.5] a pre-biotic that aids digestion and enhances good bacteria

Purple Peanut Butter Latte \$8.5 peanut butter, cacao, acai, purple corn, dates, soy mylk a mix of high protein, high in vitamin a & c, prized for its high antioxidant levels

Fliaht \$16 barista's choice of 4 mini lattes





japanese certified organic 100% pure stone ground tea

- matcha latte coconut/ soy/ almond/ oat mylk \$6
- iced matcha latte coconut/ soy/ almond/ oat mylk \$7
- salted caramel matcha latte (hot or iced) \$9

# THANKS A LATTES

## Specialty Coffee (By INGLEWOOD)

WHITE COFFEE (Brazil Columbia Blend) \$4.8 with OAT/ SOY/ COCONUT or ALMOND BLACK COFEE (Brazil Columbia Blend) \$4.2 ICE COFFEE Black \$5 White \$6 add icecream + \$2

#### Single Origin Batch Brew Filter Coffee 1 Cup \$4 Unlimited Refill \$6



#### Mushroom & Date Latte \$7

chaga mushroom, vanilla essence, cacao, coconut nectar, soy mylk ancient chinese herbal medicine that strengthens the immune system

## Almond Butter Cacao Latte \$6.8

cacao, natural almond butter, almond mylk a naturally fermented bean that increases bliss & energises

## add turmeric, matcha or espresso to any latte +\$2