

BREAKY TILL 4PM DAILY

BLT \$10
Bacon, cos lettuce and tomato in a toasted ciabatta roll with whole grain mustard mayo and tomato relish
Add Fried Egg \$2

Kombucha Bircher (VG) \$12
Steel cut oats soaked in honey ginger kombucha topped with coconut yoghurt, apple, fresh Berries, toasted coconut and almonds

Breaky Burger \$14
Activated charcoal brioche bun with bacon, egg, hash brown, cos, tasty cheese, tomato and green tomato relish
Add Chunky Fries \$5

Omelette of the Day \$15
served with tomato relish and rye toast
(see specials board)

Eggs Benedict \$20
Poached eggs on English muffin with smoked pork hock and spinach finished with hollandaise and dukkha

Smash and Grab \$19
Smashed avocado on toast with Danish fetta, and edamame topped with poached eggs and finished with dukkha and fresh herbs

Kickarse Scramble \$21
Chili scrambled eggs with spring onion, capers and fetta served on rye bread or rice with tomato salsa and coriander, bacon or smoked salmon

Vegan Plate (VG) \$19
Corn zucchini and capsicum fritters with herb baked field mushroom, pickled cucumber, avocado, cherry tomato salsa and beetroot relish

Big Breaky \$23
Bacon, chorizo sausage, hash browns and wilted spinach with rye toast and poached eggs and *your choice of hollandaise or tomato relish*

Honeycomb Waffles \$19
Belgian style waffles with Nutella, mascarpone, raspberry coulis, salted honeycomb, fresh berries and Persian cotton candy
Add Bacon \$4



15% Surcharge applies on public holidays

BREAKFAST SIDES

Smoked Salmon, Ham \$5

Avocado, Corn Fritters, Bacon, Chorizo, Hash Browns \$4

Egg, Fetta, Mushroom, GF Bread, Tomato \$2

SALADS

Asian Calamari \$20
Crispy calamari tossed with coriander, mint, chili, red, onion, apple and crispy shallots in a hot and sour dressing

Greek Lamb (GF) \$20
Lamb tenderloin marinated in mustard and mint served on a Greek style cos, cucumber tomato, olive, red onion, olive and fetta salad with gf croutons and lemon olive oil dressing

Mango Black Bean (VG/GF) \$20
Red cabbage, chili, coriander, avocado, cherry tomatoes, fresh mango, sweet potato and black beans in a lime pepper dressing

Japanese Salmon \$22
Soy ginger marinated salmon skewers on tea noodles with nori, julienne carrot, spring onion, avocado, cucumber and sesame with wasabi mayo

SPECIALS

Mondays Pasta & Wine Night \$15
Tuesdays 2-4-1 Mains from 5pm
Wednesdays & Thursdays 2-4-1 Tapas All day
Fridays 2-4-1 Cocktails 5-8pm



See photo of every dish!
Plus ingredient definitions, dietary filtering & language translation!
Head to mryum.com.au/fitz or scan the QR code with your iPhone camera or Google lens on Android. No QR app required!

TAPAS

\$9 each / 5 for \$40

Saganaki With Fig Salsa and Lemon Dressing (GF)

Dips Toasted Turkish Bread with a Duo of Dips (VG)

Vegetarian Gyoza with Sesame Soy Dressing (VG)

S&P Calamari with Fresh Lemon and Aioli

Cauliflower and Tofu Popcorn with Hot Sauce

Mac and Cheese Croquettes with Aioli

Middle Eastern Styled Lamb Meat Balls Served with

Tzatziki

Lime and Chili Mushrooms (GF/VG)

Eggplant Chips (V)

BURGERS

East Meets West \$21
Crispy southern fried chicken in a charcoal brioche bun with crispy bacon, spicy slaw, kimchi mustard and BBQ sauce

Big Beef \$20
Beef patty, cos lettuce, tomato, bacon, onion rings, beetroot and cheese in a sour dough bun with chipotle mustard

Vegan Tofu (VG) \$20
Marinated tofu, pineapple, red onion, avocado, spicy slaw, field mushroom with aioli in a sour dough bun

MAINS FROM 11AM WEEKDAYS & 1PM WEEKENDS

Moroccan M'hanncha (VG) \$22
Spiced rice, capsicum, mushroom, onion and quinoa baked in flaky filo pastry and served with pomegranate molasses, dukkha, capsicum coulis and cucumber tomato salad

Sticky Beer Braised Beef Rib \$29
Beef short ribs braised in dark ale with cinnamon and orange served on potato mash with chimichurri and buttered beans

Superfood Bowl (VG/GF) \$19
Charred broccoli, sweet potato, black beans, bamboo shoots, kimchi and grains with a mustard vinaigrette finished with toasted nuts, seeds and hummus
Add Chicken or Smoked Salmon \$6
Add an Egg \$2

Chicken Parma \$21
Panko crumbed chicken breast layered with crispy bacon, Napoli and mozzarella cheese served with chunky fries and a rocket parmesan salad

Duck Pappardelle \$24
Tender roast duck tossed with spring onion, green pepper corns, button mushrooms, baby spinach and plum sauce finished with shaved parmesan and crispy shallots

Salmon Rosti (GF) \$20
Smoked Tasmanian salmon a top a crispy potato Rosti with basil pesto, cucumber salsa, cream fraiche, smashed avocado and beetroot relish

Vegan Mex Bowl (VG/GF) \$20
Spicy refried beans, avocado, sweet potato, cashew mayo, tomato salsa, corn chips, coriander and lime

SIDES

Garden Salad \$8

Pear Parmy Salad \$8

Chunky Fries \$8

Sweet Potato Chips \$9