



- EST 2016 -

## DISH & SPOON

- C A F E -

### ESPRESSO

BLACK	4/4.7
MILK	4/4.7
SEASONAL SINGLE ORIGINS	+.50
BONSOY	+.60
OAT MILK	+.60
MILKLAB ALMOND	+.70
MILKLAB LACTOSE FREE	+.60
ICED LATTE	4.7
ICED LONG BLACK	4.7
ICED COFFEE	6.5

### FILTER

AEROPRESS	P.O.A
SP9 POUR OVER	P.O.A
COLD BREW	P.O.A
BOTTOMLESS BATCH BREW	5

### SEE COFFEE SPECIALS FOR SEASONAL ESPRESSO & FILTER SINGLE ORIGINS

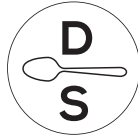
### HOT DRINKS

DISH & SPOON HOT CHOCOLATE BLEND GF	4/4.7
ORGANIC LOOSE LEAF CHAI	4.7/5.4
GOLDEN GRIND TURMERIC LATTE	4.7/5.4
MATCHA MAIDEN LATTE	4.7/5.4

### TEA BY ORIGIN TEA

CHAMOMILE	4.5
ENGLISH BREAKFAST	4.5
EARL GREY	4.5
FOREST BERRY	4.5
GREEN JASMINE	4.5
GREEN SENCHA	4.5
LEMONGRASS & GINGER	4.5
PEPPERMINT	4.5

HEAD BARISTA : FRAZER COLE



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## COLD DRINKS

### FRESHLY SQUEEZED JUICES

APPLE	7.5
ORANGE	7.5

### FRESH JUICE BLENDS

GREEN BOMB - KALE, SPINACH, CUCUMBER, APPLE & ORANGE	9
GINGER NINJA - GINGER, BEETROOT, CELERY & ORANGE	8.5

### SMOOTHIES

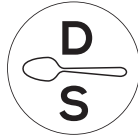
HONEY TRAP - BANANA, ALMOND MILK, REFINED COCONUT SUGAR, HONEY TURMERIC BUTTERSCOTCH	7.5
SUNRISE - MANGO, PINEAPPLE, COCONUT & A HINT OF RASPBERRY	8.5

### SHAKES

VANILLA	5/6.5
CHOCOLATE	5/6.5
CARAMEL	5/6.5
STRAWBERRY	5/6.5

### FIZZY

COKE NO SUGAR	4.5
COKE	4.5
SPRITE	4.5



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## WINE

### SPARKLING

MRS Q PROCECCO – KING VALLEY, VIC 9/40

### WHITE

FRASER GALLOP ESTATE CHARDONNAY – MARGARET RIVER, WA 10/47

CANTINA TOLLO PINOT GRIGIO - CHIETI, ITALY 9/42

BABICH "BLACK LABEL" SAUVIGNON BLANC – MARLBOROUGH, NZ 9/40

### ROSÉ

DOMAINE SAINTE – MARIE ROSE – PROVENCE, FRANCE 12/5

### RED

SEVILLE "SEWN" PINOT NOIR – YARRA VALLEY, VIC 12/50

SINGLE FILE "RUN FREE" SHIRAZ – GREAT SOUTHERN, WA 9.5/44

CANTINA TOLLO SANGIOVESE – CHIETI, ITALY 9/42

### BEER

BURNLEY BREWING TROPICAL PALE ALE 11

– ZESTY HOPS, REFRESHING DRY FINISH 440ML 5.2%

BURNLEY BREWING VIENNA LAGER 12

– BISCUITY MALT BALANCE, SUBTLE NOBLE HOPS 440ML 5.6%



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### COCKTAILS

MIMOSA ORANGE, MRS Q PROCECCO	10
APEROL SPRITZ APEROL, MRS Q PROCECCO, SODA WATER	14
BLOODY MARY HORSERADISH, LEMON, CHERRY TOMATOES, TABASCO, WORCESTERSHIRE, VODKA	16
BREAKFAST NEGRONI CAMPARI, CINZANO ROSSO, EARL GREY INSUSED GIN, BITTERS, MARMALADE	16
PIMMS CUP PIMMS, GINGER SUGAR, CUCUMBER, ORANGE, STRAWBERRY, MINT, MINERAL WATER	15
ESPRESSO MARTINI ESPRESSO, KALUA, BAILEYS, FRANGELICO	18

CLASSIC COCKTAILS ALSO AVAILABLE

### GINs

HENDRICKS - GLASGOW, SCOTLAND	14
MELBOURNE GIN CO. DRY GIN - VICTORIA	13
NEVER NEVER SOUTHERN STRENGTH GIN - SOUTH AUSTRALIA	14
FOUR PILLARS - YARRA VALLEY, VICTORIA	13



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## DISH & SPOON

- CAFE -

USING ONLY FRESH LOCAL AUSTRALIAN PRODUCE WE AIM TO PROVIDE HOMESTYLE COMFORT MEALS. OUR SELECTION WILL GROW AS MORE RESTRICTIONS ARE EASED. YOUR NOT SO AVERAGE EATERY IS BUILT ON OUR INVITING TEAM OF PROFESSIONALS, A WELCOMING ATMOSPHERE & A DIVERSE MENU.

**DISH & SPOON WELCOMES YOU TO THE FAMILY.**

**LOVE DEEPLY - LAUGH LOUD - EAT WELL**

### ALL DAY MENU

FRENCH TOASTED WAFFLES FILLED WITH STRAWBERRIES, 18  
LEMON-STRAWBERRY MASCARPONE & BERRIES

TRUFFLED SCRAMBLED EGGS ON OLIVE BREAD WITH CITRUS 20  
AVOCADO, TOMATO & BUFFALO MOZZARELLA  
GLUTEN FREE + 2

STEAK BREAKFAST WITH TOASTED BRIOCHE, POTATO & SCAMORZA HASH, 20  
ROASTED ONION PUREE, SMOKED TOMATO, FRIED EGG & A PANCETTA  
& MUSHROOM JUS

SALMON FILLET WITH PICKLED FENNEL, AVOCADO, GRILLED ASPARAGUS, 20  
GREEN PEAS, POACHED EGG & BROWN BUTTER HOLLANDAISE  
GLUTEN FREE + 2

VEGAN ESSENTIALS - BROWN RICE & BEETROOT TABOULEH, MIXED SEEDS, 20  
SPICED POPCORN TOFU, CRISPY POTATO COATED BROCCOLINI, CHICKPEA,  
LENTIL & ORANGE PUREE  
ADD GLUTEN FREE BREAD + 2

### SEE PHOTOS OF EVERY DISH!



GO TO [MRYUM.COM/DISH](https://mryum.com/dish)  
OR SCAN THE QR CODE  
WITH YOUR PHONE CAMERA.  
NO APP REQUIRED.

PLEASE ADVISE OUR STAFF IF YOU HAVE ANY ALLERGIES OR REQUIREMENTS  
10% SURCHARGE ON PUBLIC HOLIDAYS



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SOURDOUGH BREADED CHICKEN SCHNITZEL WITH MIXED MUSHROOMS, 20  
CRISPY HERBS & TOMATO RELISH  
ADD : CHIPS + 4 / SALAD + 4

CLASSIC BURGER 20  
CHOICE OF PREMIUM BEEF PATTY / CHICKEN / CRUMBED HALLOUMI  
WITH LETTUCE, VINE RIPENED TOMATO, AIOLI, BEETROOT RELISH &  
SWISS CHEESE IN A MILK BUN SERVED WITH CHIPS  
ADD : BACON + 5 / AVOCADO + 5 / FRIED EGG + 2

BUILD YOUR OWN BREAKFAST  
SOURDOUGH TOAST WITH FREE RANGE EGGS DELIVERED FRESH  
FROM BURD EGGS GOULBURN VALLEY.  
POACHED OR FRIED 11  
SCRAMBLED 12

### SIDES

BACON 5  
THYME ROASTED FIELD MUSHROOMS 5  
BREADED HALLOUMI GF 5  
AVOCADO SMASH 5  
SPICED POPCORN TOFU 5  
BUTTERED SPINACH 4  
SLOW ROASTED TOMATOES 5  
BROWN BUTTER HOLLANDAISE 3

### SALAD OF THE DAY

SUNDAY ROAST WITH TRIMMINGS - ASK US FOR WINE MATCH 25  
SUNDAY DESSERT 10

AVAILABLE FROM 12:30PM SUNDAYS ONLY. PRE BOOKING REQUIRED

HEAD CHEF : JEREMY C HOLMES

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