

# the mill

CAFÉ – COMIDA – VINHO

## BRUNCH MENU

Paul's power pot – chia porridge with slivered almonds, almond milk, apple and goji berries	2,50
Fresh seasonal fruit salad /with yoghurt	4,00 / 4,50
Freshly roasted granola with yoghurt, honey and berry compote	4,80
Bircher muesli with yoghurt, oats, apple juice, grated apple, honey and cinnamon	4,50
The Aussie – Vegemite on toasted rustic bread	2,40
B(E)LT - Toasted bun with bacon, lettuce, tomato and a side of tomato relish /with a fried egg	5,50 / 6,50
Pancakes with ricotta and berry compote	7,50
Smashed avocado on sourdough with piri piri, lime juice and coriander /with a side of roasted cherry tomatoes	5,00 / 6,50
Sweet corn fritters with smashed avocado	7,50
Veggie breakfast – scrambled eggs with avocado and spinach	7,50
Sydney breakfast – a sweet corn fritter with poached eggs, avocado and fresh cheese	8,50
Classic breakfast – fried eggs, bacon, avocado on sourdough	8,50
The breakfast stack – toast layered with spinach, mushrooms, tomatoes, shallots and a fried egg /with chouriço	7,00 / 7,50
the mill's "huevos rancheros" - red bean ragoût with spicy Portuguese sausage, chouriço and an egg, served with smashed avocado	7,50

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## Extras

Bacon, avocado, roasted cherry tomatoes, grilled chouriço	2,00 each
Fresh Portuguese cheese, omega seeds	0,50 each

## Drinks

Berry banana smoothie with banana, mixed berries, oats, almonds, yoghurt and milk	4,80
Coffee smoothie with espresso, cocoa, banana, date, almonds, oats and milk	4,80
Green & Gold smoothie with apple, avocado, spinach and milk	4,80
Tutti-frutti – blended fresh seasonal fruit (non-diary)	4,00
Freshly squeezed orange juice	3,20
Portuguese Bucks Fizz (made with Espumante)	6,50

**Some food items may contain traces of nuts.**

**Please note we do not split bills.**