

artie & MAI

ALL DAY MENU

OPEN 7AM-2.30PM DAILY
7AM-1.30PM PUBLIC HOLIDAYS

GOOD MORNING MY LOVE

BIG BREKKY 27

2 eggs on a piece of toast with Bacon, Chipolatas, Hash Cake, Grilled Tomato, Mushrooms, Housemade Baked Beans and Tomato Relish Add Avo, Onion Rings, Spinach or Chips \$4

EGGS YOUR WAY 14 (VEG, LGO)

2 free range eggs fried, poached, scrambled or chilli scrambled on a piece of toast with a side of Tomato Relish
Add Hollandaise 3/Grilled Tomato 3
Ham 4/Hash Cake 4/ Halloumi 4/Spinach 4/Mushroom 4/
Avocado 4/Chipolatas 4
Homemade Baked Beans 5/Bacon 5/Chorizo 5/Smoked Salmon 5

BREAKFAST TOWER 22

Homemade Corn Fritters with Avocado, Bacon, Hash Cake, Fresh Rocket, Poached Egg and Hollandaise Sauce

AVO ON TOAST 18 (VEG, LGO)

With Feta, Dukkha, Sundried Tomatoes, Sprouts, Poached Egg And a Beetroot Mousse
Add Bacon, Smoked Salmon or Chorizo 5

EGGS BENNY (VEG, LGO)

With Fresh Spinach, Poached Eggs and Hollandaise Sauce on Toast with your choice of

HAM, MUSHROOM OR HALLOUMI 21

BACON OR SMOKED SALMON 24

BREKKY FRITTATA 22

Italian Style Omelette with Spinach, Tomato, Parmesan, Cheese

With your choice of Ham, Bacon or Chorizo

Add Toast 2 Add Hollandaise

Sauce 3/ Halloumi, Spinach, Mushroom or Avocado 4 /Smoked Salmon 5

FETA & SPRING ONION HASH CAKES WITH CHORIZO 22 (LGO)

With Crispy Kale, Pickled Cabbage, Poached Egg and Japanese Herb Mayo

BREKKY MINCE 18 (LGO)

Savoury Mince Served with Fresh Crusty Bread and a Poached Egg Add Avo 4

ACAI BOWL 18 (V, VEG, LGO)

Banana Flavoured Acai with Housemade Vegan Granola and Fresh Seasonal Fruit

APPLE CRUMBLE WAFFLE 20 (VEG)

With Poached Apples, Crispy Bacon Honeycomb, Vanilla Ice Cream and Raspberry Coulis Add Bacon 5

MAPLE BANANA FRENCH TOAST 20

Maple Caramelised Banana, Candied Walnuts, Sweet Pumpkin Puree and Vanilla Ice Cream Add Bacon 5

TOAST & SPREADS 8

Sourdough, Rye or Turkish with your choice of Spreads
Butter, Vegemite, Peanut Butter, Nutella or Homemade Jam

TAPAS STYLE TRIO

HOMEMADE MEATBALLS 12

in a Traditional Napoli Sauce and Parmesan Cheese

CALAMARI FRITTI 12

With E.V.O.O, Garlic and Chilli and Spring Onion

CROQUETAS 12

Spring Onion and Feta Croquettes on Garlic Aioli

OR YOU CAN GET THEM ALL ON A PLATTER FOR \$30

GET YOUR LUNCH ON

SMOKIN CHEESEBURGER 18 (LGO)

With Tomato, Jalapeno, Onion Rings, and BBQ sauce
Add Avo or Chips \$4

STEAK SANDWICH 19 (LGO)

With Bacon, Iceberg Lettuce, Cheese, Confit Balsamic Tomatoes, Caramelised Onions & Homemade Sauce
Add Avo or Chips \$4

VEGAN STACK 20

Grilled Vegetables, Rocket, Pesto and Avocado Hummus

BRUNCHY BURGER 18 (LGO)

With Bacon, Hash Cake, Fried Egg, Mushroom, Spinach, Tomato Relish and Vegan Aioli
Add Avo, Onion Rings or Chips \$4

CRISPY FLATHEAD TACOS 20

Crispy Flathead Fillets on Homemade Slaw, Pico di Gallo, Fresh Chilli on a Soft Tortilla topped with a Chipotle Mayo Add Avo 4

PESTO SANDWICH 14 (VEG)

Fresh Mozzarella, Tomato and Pesto on Sourdough
Add Bacon 5

MAI BUDDHA BOWL 18 (VEG)

Kale, Roasted Pumpkin, Cabbage, Carrot, Quinoa, Crispy Chickpeas and Avocado Hommus

SMOKED SALMON BRUSCHETTA 20 (VEGOP)

Herb Infused Cream Cheese, Cos Lettuce, Fresh Mozzarella, Tomato and Spanish Onion, Avocado and Balsamic Glaze all on Pane di Casa

CRISPY BUTTERED CHICKEN AND WAFFLES 22

Crispy Buttered Fried Chicken on Homemade Waffles with Lemon Mascarpone Add Bacon 5

SIDES

Beer Battered Onion Rings 9

Beer Battered Chips 8

Hollandaise or Grilled Tomato 3

Ham, Hash Cake or Halloumi, Spinach, Mushroom, Chipolatas, Avocado 4

Homemade Baked Beans, Bacon, Chorizo, Smoked Salmon 5

VEG=VEGETARIAN V=VEGAN VEGOP=VEGAN OPTION
LGO=LOW GLUTEN FREE OPTION

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COFFEE

CUP 4.5 (6oz) / **MUG 5** (10oz)

Long Black, Flat White, Latte, Cappuccino, Mocha, Chai, Dirty Chai, Hot Chocolate

ESPRESSO 4/DOUBLE ESPRESSO 4.3

SHORT 4/LONG MACCHIATO 4.3

PICCOLO 4

ICED COFFEES

Iced Latte, Iced Long Black, Iced Chai **5.5**

Iced Coffee, Affogato **6.5**

Iced Mocha, Iced Dirty Chai, Iced Chocolate **7**

EXTRAS

Extra shot, Decaf Almond, Macadamia, Oat, Soy, Zymil Vanilla, Caramel, Hazelnut Whipped Cream **0.70**

TEA

LOOSE LEAF TEA 5

English Breakfast Tea, Earl Grey, Peppermint, Lemongrass and Ginger, Green Tea

CHAI TEA LEAVES 5.9

Your choice of: Original blend, Turmeric blend and Vegan blend w honey

COLD PRESSED JUICES 8.5

BLOOD BANK

Beetroot, ginger, cucumber, lime and green apple

ORANGE SKY

Orange, pineapple, lemon, and turmeric

LITTLE GREEN

Kale, cucumber, celery, lemon, pear, spinach and spirulina

RUBY TUESDAY

Watermelon, pink lady apple, pear, rhubarb and lime

GOLD DIGGER

Carrot, apple, pineapple and ginger

GINGERED APPLE

Apple, ginger and lemon

OTHER JUICES 7

APPLE, ORANGE PINEAPPLE

MILKSHAKES 7.9

FLAVOURS

Chocolate, Vanilla, Strawberry, Caramel Banana, Lime
Make it a Thickshake +1.5

FRAPPES 8.9

OREO

Oreos, ice cream, milk, chocolate syrup and whipped cream

TIM TAM

Tim Tams, ice cream, milk, caramel and whipped cream

CHOCOLATE

Milk chocolate, milk, ice and whipped cream

COFFEE/MOCHA

Coffee, ice cream, ice and whipped cream
Add Vanilla, Caramel and Hazelnut Syrup 0.7

MANGERYNANA (DAIRY FREE)

Mango, banana and Strawberries

TROPICAL (DAIRY FREE)

Blend of mangoes, pineapples and banana

SUMMER DAYS (DAIRY FREE)

Mango, guava and lychee

BLUSHING LEMONADE (DAIRY FREE)

Raspberry, pomegranate and lemonade

SMOOTHIES

MANGO 8.9

Mango, frozen yoghurt and milk

BANANA 8.9

Banana, cinnamon, honey, milk

SUPER GREEN 9.5

Banana, spinach, kale, almond milk, honey and chia seeds

RAZZLE DAZZLE 8.9

Raspberry, mango, passionfruit and pineapple juice

BERRYLICIOUS 8.9

Mixed berry, frozen yoghurt and apple juice

SOFTIES

SOFT DRINKS

Coke, Coke No Sugar, Lemonade, Solo, Sunkist 4
Lemon Lime & Bitters, Raspberry Lemonade **4.9**

SPARKLING WATER

250ml **4.9**/750ml **8**

*We host events and functions too! Send your enquiry to
info@artieandmai.com.au*