

ALL DAY BREAKFAST



go to mryum.com/oratnek or scan the QR code with your phone to see all dish images.
No QR app required.



BREAKFAST STAPLES

organic soy & linseed sourdough, dark rye or gluten free [\$1] - butter, spread (v)	6.5
oratnek house baked granola, nuts and seeds, yoghurt, strawberry compote, milk	14
house baked carrot & walnut loaf, lemon icing, kuromitsu butter (v)	8.5
grilled ham & cheesy toasty or croissant [add tomato or avocado \$2]	10
brekkie burger, 2 fried eggs, aonori hash brown, lettuce, bbq sauce, wasabi mayo [add *protein \$6]	13
matcha mont blanc, marron glacé, sponge cake, chestnut puree, whipped cream, azuki paste	14

ENERGY BOOSTING ON TOAST

[GF BREAD ON REQUEST \$1]

2 free range poached eggs, organic soy & linseed sourdough or dark rye (v)	13
sautéed champignon de paris mushrooms, miso, butter, goat cheese, chilli flakes (v)	18
oratnek fry up, 2 poached eggs, ham steak, arabiki sausage, miso mushrooms, smashed avo, sourdough	25

TOASTY FOR THE LITTLE ONE

2 choices: ham, tasty cheese, fresh tomato, smashed avocado

6.5

VEGETABLE

smashed avocado (gf, df) 5
house-made kimuchi (gf, df, contains fish sauce) 6
miso mushrooms 6
aonori hash brown 2.5

PROTEIN (GF, DF)

*grilled ham steak 6
*hot smoked salmon 6
poached egg 2

*all eggs are free range

**10% surcharge will apply on public holidays

ALL DAY LUNCH



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SANDWICHES

OUR KATSU IS WORTH THE 15 MIN WAIT (GF)

200g pork loin katsu, cabbage, japanese bbq sauce, american mustard, white bread	18
teriyaki chicken & smashed egg, iceberg lettuce, avo mayo, multigrain bread	18

SEASONAL SPRING SELECTION

classic omurice, peas, bacon, cheese, tomato fried rice, wrapped with egg omelette (gf)	21
kobe hayashi rice, wagyu, onion, mushroom, cheese, rich demi-glace [poached egg \$2]	24
mentaiko linguine, spicy cod roe, shimeji mushroom, butter, shiso, shallot, nori	26.5
sliced seared wagyu, egg yolk, shallot, soy & mirin dressing	19
soft shell crab burger, chilli jam, mizuna, wasabi tartare, bread bun, aonori chips	25

SIDES

chips, aonori, murray river pink salt, ketchup	5
crispy lotus root chips (gf)	6

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DRINKS

COFFEE - HOT

espresso	3.50
macchiato	3.50
piccolo	3.50
long black	4.00 / 4.70
cappuccino	3.80 / 4.50
flat white	3.80 / 4.50
latte	3.80 / 4.50
mocha	4.00 / 4.70
V60 pour over	6.00
SOY / ALMOND / EXTRA SHOT / DECAF	0.80

COFFEE - COLD

iced latte	5.50
iced long black	5.50
iced mocha	6.50
cold drip	6
cold brew	5
coffee cream	5

HOT MILK

kinako latte	4.50
goma latte	5.50
dark hot chocolate	4.00 / 4.70
chai latte	4.00 / 4.70
matcha latte	5.10
hojicha latte	5.10
our house baked chai (soy)	5.50

HOT TEA

mariage english breakfast	5.50
mariage earl grey	5.50
sencha japanese green tea	6
fresh mint tea	4.50
hot yuzu lemonade	5.50

ICED TEA

iced matcha + milk	6.50
iced hojicha + milk	6.50
rockmelon & ginger	6.50

AUSTRALIAN WATER

still 250ml / 750ml	3 / 6
sparkling 250ml / 750ml	3 / 6

FRESH

shiso juice	6
fresh squeezed orange	6
chef kenny's green juice	6
strawberry limenade	6.5
yuzu squash	6.5
mint, cucumber soda	5.5

SMOOTHIE

banana, kinako	7.0
mixed berries	7.0
mango, passionfruit	7.0

THICKSHAKE

chocolate	6
vanilla	6
matcha	7
hojicha	7

JAPANESE BEER

asahi	10
sapporo	10

WINE

(weekly white, red, sparkling)

glass	10
bottle	45

*PLEASE ASK OUR FRIENDLY STAFF FOR THE SELECTION

