

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

winter mug soup, please ask our friendly staff for the soup of the week	9.0
organic soy & linseed sourdough, dark rye or gluten free [\$1] - butter, spread (v)	7.5
house baked bacon & cheese loaf, butter	8.5
grilled ham & cheesy toasty or croissant [add tomato or avocado \$2]	10
2 free range poached eggs, organic soy & linseed sourdough or dark rye (v)	14
brekkie burger, 2 fried eggs, aonori hash brown, lettuce, bbq sauce, wasabi mayo [add *protein \$6]	16

ORATNEK FAVOURITES

ochazuke, grilled rice ball, hot smoked salmon, arare, nori, shallot, jasmine & chicken dashi (df,gf)	17
sautéed champignon de paris mushrooms, miso, butter, goat cheese, chilli flakes [poached egg \$3] (v)	20
miso shakshuka, 5 beans, tomato, onion, garlic, goat cheese, baked egg, grilled sourdough, butter (v)	20
tonpei yaki, pork belly & cabbage omelette, shallot, bbq & mayo sauce, aonori, rye	20
oratnek fry up, 2 poached eggs, ham steak, arabiki sausage, miso mushrooms, smashed avo, sourdough	26

TOASTY FOR THE LITTLE ONE

2 choices: ham, tasty cheese, fresh tomato, smashed avocado	7.5
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VEGETABLE

smashed avocado (gf, df) 5
house-made kimuchi (gf, df, contains fish sauce) 7
miso mushrooms 8
aonori hash brown 3.5

PROTEIN (GF, DF)

*grilled ham steak 6.5
*hot smoked salmon 8
arabiki sausage 6.5
poached egg 3.0

*all eggs are free range

**15% surcharge will apply on public holidays

*** gf bread on request +1

ALL DAY LUNCH



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SANDWICHES

OUR KATSU IS WORTH THE 15 MIN WAIT (DF)

200g pork loin katsu, cabbage, japanese bbq sauce, american mustard, white bread	22
teriyaki chicken & smashed egg, iceberg lettuce, avo mayo, multigrain bread	22

SEASONAL WINTER SELECTION

classic omurice, peas, bacon, cheese, tomato fried rice, wrapped with egg omelette (gf)	23
kobe hayashi rice, wagyu, onion, mushroom, cheese, rich demi-glace [baked egg \$2.5]	25
ebi pasta, tiger prawns, oratnek napoli sauce, chilli, shiso, aonori panko (df)	36
house made pappardelle pasta, wagyu bolognese sauce, miso, grana padano cheese	24
soft shell crab burger, chilli jam, cos lettuce, wasabi tartare, bread bun, aonori chips	26

SIDES

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

*all eggs are free range

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DRINKS

coffee happy hour \$3 monday - friday 10.30 - 11.30

COFFEE - HOT

espresso	3.50
macchiato	3.50
piccolo	3.50
long black	4.00 / 4.80
cappuccino	4.00 / 4.80
flat white	4.00 / 4.80
latte	4.00 / 4.80
mocha	4.70 / 5.50
V60 pour over	6.00
SOY / ALMOND / OAT / EXTRA SHOT / DECAF	0.80

COFFEE - COLD

iced latte	5.50
iced long black	5.50
iced mocha	6.50
cold drip	6.50
cold brew	5.50

HOT MILK

kinako latte	5.00
goma latte	5.50
dark hot chocolate	4.50 / 5.30
chai latte	4.50 / 5.30
matcha latte	5.50
hojicha latte	5.50
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
shiso	5
hot yuzu lemonade	6.00

ICED TEA + MILK (0.8)

iced matcha	6.50
iced hojicha	6.50

MINERAL WATER

still 250ml / 750ml	3.5 / 7
sparkling 250ml / 750ml	3.5 / 7

FRESH

grapefruit juice	6
fresh squeezed orange	6
chef kenny's green juice	8
yuzu squash	7
strawberry lemonade	8

SMOOTHIE

banana, kinako	7.7
mixed berries	7.7
mango, passionfruit	7.7
kiwi fruit, matcha	7.7

THICKSHAKE

chocolate	6.5
vanilla	6
matcha	7.5
hojicha	7.5

JAPANESE BEER

asahi	10
sapporo	10

WINE

(weekly white, red, sparkling)

glass	10
bottle	45

*PLEASE ASK OUR FRIENDLY STAFF FOR THE SELECTION

