

# ALL DAY BREAKFAST



go to [mryum.com/oratnek](http://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
house baked bacon & cheese loaf, butter	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
ochazuke, grilled rice ball, hot smoked salmon, arare, nori, shallot, jasmine & chicken dashi (df,gf)	17
seafood omelette, mentaiko sauce, potato crisps, dark rye - chef Kenny signature dish	20

## 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

6.5

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

## VEGETABLE

smashed avocado (gf, df) 5  
house-made kimuchi (gf, df, contains fish sauce) 6  
miso mushrooms 6  
aonori hash brown 3

## PROTEIN (GF, DF)

\*grilled ham steak 6  
\*hot smoked salmon 6  
arabiki sausage 6  
poached egg 2.5

\*all eggs are free range

\*\*10% surcharge will apply on public holidays

# ALL DAY LUNCH



go to [mryum.com/oratnek](https://mryum.com/oratnek) or scan the QR code with your phone to see all dish images. No QR app required.

## SANDWICHES      OUR KATSU IS WORTH THE 15 MIN WAIT (DF)

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 AUTUMN 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 [baked egg \$2.5]	24
ebi pasta, prawns, oratnek napoli sauce, chilli, shiso, aonori panko (df)	30
sliced seared wagyu, egg yolk, shallot, soy & mirin dressing	20
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

\*all eggs are free range  
\*\*10% surcharge will apply on public holidays



# DRINKS

## COFFEE - HOT

espresso	3.50
macchiato	3.50
piccolo	3.50
long black	4.00 / 4.70
cappuccino	4.00 / 4.70
flat white	4.00 / 4.70
latte	4.00 / 4.70
mocha	4.50 / 5.20
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
cold brew	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	5.50
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	5.50

## ICED TEA + MILK (0.8)

iced matcha	6.50
iced hojicha	6.50

## AUSTRALIAN WATER

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

## FRESH

fuji apple juice	6
fresh squeezed orange	6
chef kenny's green juice	6
strawberry limenade	7.0
yuzu squash	6.5
shiso pomegranate soda	6.5

## SMOOTHIE

banana, kinako	7.0
mixed berries	7.0
mango, passionfruit	7.0
kiwi fruit, matcha	7.5

## 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

