





COFFEE		COLDS			
BY INGLEWOOD COFFEE ROASTERS		PB & BANANA SMOOTHIE (VO, GF)	10.0		
Single origin espresso	4.5	Banana, peanut butter, cacao,			
Single origin long black	5.0	honey & almond milk.			
Sunset Blvd with milk	5.0	•	10.0		
INGLEWOOD COFFEE SUPPLEMENTS		MANGO SMOOTHIE (VG, GF)	10.0		
Ghee immunity booster	+2.0	Mango, coconut milk, yoghurt			
Kickstart MCT oil	+2.0	& honey.			
Salted caramel collagen booster	+2.5				
calcoa cal allier conageri socces	- 2.0				
INGLEWOOD ARMOUR COFFEE	7.5	SHAKES	9.5		
Ghee Immunity booster + kickstart MCT oil		Served with malt.			
+ Inglewood single origin espresso		Chocolate, Nutella (N) , Strawberry,			
		Vanilla, Salted caramel, Espresso			
Turmeric latte	5.5	Alternative milks + 1.5			
Matcha Maiden latte	5.5	, item right of thinks . 1.0			
Hot chocolate	5.0	SOFT DRINKS			
Mocha Malibu chai	5.0 6.0	Coke, Coke Zero, Sprite	4.5		
Iced coffee	6.0				
with ice cream	+0.5	BOBBY PREBIOTIC SOFT DRINK	5.0		
Iced chocolate	6.5	Berry, Ginger beer			
with ice cream	+0.5				
		Kombucha	6.0		
FILTER COFFEE					
Bottomless batch brew	6.0				
Cold brew	5.5	JUICES			
		Orange juice	6.5		
EXTRAS		Apple juice	6.5		
Soy, almond, oat, coconut milk, lactose free	+ 0.8	Mango juice	6.5		
Lange in-house	+ 1.0				
TEA BY MALIBU	5.0	SPARKLING WATER BOTTLE	3.0		
English breakfast, Earl grey, Sencha green,		OFAIINLING WAILIN DOTTLE	0.0		
Lemongrass & ginger, Peppermint, Chamomile					

All food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

No split bills on weekends and public holidays. 10% surcharge on weekends. 20% surcharge on public holidays.

@willimcoffee

Book a table at www.willimmckinnon.com.au

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | VG - VEGETARIAN | VGO - VEGETARIAN OPTION | V - VEGAN I VO - VEGAN OPTION | N - CONTAINS NUTS

Vegan option with vegan feta (V)

	BREAKFAST		LUNCH	
	TOAST choice of sourdough, multigrain, fruit to	9.0 ast	SOUP OF THE DAY Served with thick cut buttered sourdoug	20.0 gh.
	with your choice of preserves. Gluten Free +2.0   Nutella (N) +1.0  EGGS ON TOAST	14.5	EGGPLANT SCHNITZEL (V, VG, N) kale, soba noodles, broccolini, cauliflower, tumeric humus, seeds,	24.0
	free range eggs your way on buttered sourdough.		maple harissa and cashew green goddess dressing.	
	<b>POACHED PEAR PORRIDGE</b> (VG,N) oat and chia porridge, honey poached pear, vanilla mascarpone, halva, baklava granola.	21.0	CHICKEN SCHNITZEL ROLL truffled herb slaw, tomato, cheese, on soft potato bun with seasoned fries.	23.0
	<b>OVERNIGHT OATS</b> (VG,V, N) chia, COYO, raspberry, blackberries, figs almond coconut crunch and lemon balm		green CHILLI CHICKEN LARB BOWL (GF) spiced free-range chicken mince, edama beans, chilli verde, brown rice, smashed avocado, house pickles, herbs.	
	<b>CURED OCEAN SALMON</b> (GFO) fennel cream, orange braised witlof, soft herbs, poached egg and kale za'atar on seeded sourdough.	23.0	HOT-SMOKED SALMON SALAD quinoa, farro and lentils, kale, soft herbs minted labneh, burnt onions.	24.0
STICKY DATE PANCAKES (VG) medjool dates, coffee caramel sauce, vanilla mascarpone, ginger crumble. Option: plain pancakes, maple syrup and salted butter.	medjool dates, coffee caramel sauce, vanilla mascarpone, ginger crumble.	23.0	sLOW COOKED LAMB SHOULDER truffled peas, potato rosti, radish, watercress, sorrel and mint verde.	25.0
	19.0	<b>BROCCOLI SALAD</b> (VG, V, GFO, N) 23.0 shaved raw broccoli, apple, fennel, cranberry, toasted almonds, mint, miso tofu dressing.		
	<b>CUMBERLAND SAUSAGE</b> spiced beetroot relish, fried eggs, chilli oil on buttered sourdough.	26.0	Add egg +3.5   Add bacon +4.0 Add chicken +5.0	
	<b>BRAISED MUSHROOMS</b> (VG, GFO) braised mushrooms, vlita, smoked labne	23.0	KIDS MENU	
	fried egg, chilli and lemon butter, soft	:1 1,	Dippy eggs and soldiers (GFO)	10.0
	herbs, parsnip, buckwheat pangrattato	on	Popcorn chicken & mayo Mini pancake with maple syrup	10.0
	thick cut multigrain. Add bacon +4.0 <b>Vegan option:</b> smoked whipped tofu and		and ice-cream (VG)	10.0
	chilli lemon oil.	23.0	Penne napoli with parmesan (VG, VO)	10.0
HARISSA HAM GLAZED BENNY (GFO) harrisa glazed ham, poached eggs,	25.5	SIDES		
	fennel apple slaw, spiced crackling, tarragon hollandaise, on sourdough. Add mushrooms +4.0		Tomato relish (VG) Hash Browns (VG, V)	3.0 5.0
			Mushrooms (GF,VG,V)	5.0
	<b>CHILLI SCRAMBLED EGGS</b> (GFO, VGO) broccolini, whipped feta,	24.5	Avocado (VG,GF,V) Spinach/Kale (GF, V)	5.0 5.0
	chilli fried bacon, soft herbs on sourdough. Add rosti +4.0		Roast tomatoes (VG, GF, V) Haloumi (VG, GF)	4.5 4.5
		01.0	Extra egg (VG, GF)	4.5
	<b>AVOCADO ON TOAST</b> (GFO, VG, VO) whipped feta, kale, lemon, pepita dukkah	21.0	Bacon (GF)	4.5
	on buttered sourdough.		Smoked salmon (GF) Potato parmesan rosti (VG)	6.0 5.0
	Add bacon +4.0   Add poached egg +3.5	01.0	Tannagon hollandaise (VG, GF)	4.0

21.0

4.0

Tarragon hollandaise (VG, GF)