MENU 100% PLANT BASED



MELBOURNE CLASSICS

Smashed Avocado (nf)

baby heirloom tomatoes, mozzarella, kale & pepita pesto, smashed avocado, sourdough toast, crispy basil

\$22 (gfo +\$2)

add a poached vegan egg +\$3

Smashed Pumpkin

smashed pumpkin, sourdough toast, ginger lemon hummus, kale, fried cauliflower, cashew labneh, poached vegan egg

\$22.5 (qfo +\$2)

add popcorn chicken +\$7

Matcha Made In Heaven Pancakes (gf) (nfo)

gluten free matcha pancakes, salted caramel ice cream, chocolate sauce, candied cacao nibs, raspberries, blueberries, candied peanuts

\$23.5 add bacon +\$2 add extra icecream +\$3

Mac N Cheese Waffles (nf)

mac n cheese waffles, cheese sauce, fried chicken, smoked maple syrup

Matcha Mylkbar is a café for your health and the sustainability of the planet.

The purpose of this café is to inspire conscientious food consumption and of course poking fun at ourselves in the process. Matcha Mylkbar prides itself on the unique proposition of balancing health benefits with culinary flair.

This extends throughout our menu following the dietary common denominator of the regions of the world with the highest longevity, but has been designed to appeal to more than just the plant-based palate. Okinawa in Japan, in particular, is well known for its centenarians attributable to both a majority plant-based diet and high consumption levels of matchagreen tea.

We are proud to be an active part of the plant based movement and as always we do so because we love you so matcha.

MOTHERFORKERS FRIED CHICKEN

Popcorn Chicken Tray (nf)

our house made fried popcorn jackfruit chicken, carolina slaw, potato & gravy, curly fries

\$21 (gfo: sub for gluten free activated charcoal chicken +\$2)

The Matcha Burger (nf)

fried chicken, matcha bun, avocado, chickpea & beetroot hummus, crispy chickpeas, spinach, curly fries, aioli (lettuce wrap option)

sweet potato fries +\$2 add bacon +\$2 American cheese +\$1.50

MF Sides

mash potato + gravy (nf) \$5 mac 'n' cheese (nf) \$6



Eggs On Toast

our original recipe poached eggs on sourdough toast \$10.5 (afo +\$2)

scrambled tofu instead +\$1

Big Breakfast

two poached vegan eggs OR turmeric scrambled tofu, two slices sourdough toast, bacon, potato hashbrown, truffle roasted mushrooms,

\$25 (gfo +\$2 gf toast, without bacon, extra mushroom) (nfo-scrambled tofu)

Hollondaise Eggs

two poached vegan eggs, sourdough English muffin, avocado hollandaise, ham, spinach

\$23.5 (gfo +\$2) add potato hash brown +\$6



Low FODMAP Bowl (gf) (nfo)

matcha infused guinoa, zucchini noodles, spinach, hazelnut & pumpkin smash, red kraut, burnt eggplant dip, broccoli, sprouted alfalfa, roasted capsicum dressing

INSPIRED BY LONGEVITY

\$19.5

add a poached vegan egg + \$3

Gluten Free Gnocchi & Baked Vegetable Bowl (nf)

gluten free sweet potato gnocchi, nut free pesto, roasted pumpkin, mushrooms, caramelised brussel sprouts, pepitas, snow pea tendrils

\$22.5

add popcorn chicken +\$7

Elle O Elle (Laugh Out Loud) Bowl (gf) (nf)

tossed greens, brussel sprouts, truffle roasted mushrooms, burnt eggplant dip, broccoli, kale & pepita pesto, roasted capsicum dressing

\$21.5



SIDES

potato hashbrown (gf) \$6 truffle roasted mushrooms (gf) \$5 heirloom tomatoes (gf) \$5 tossed dark leafy greens (gf) \$6 bacon \$6 half avocado (gf) \$6 turmeric scrambled tofu (gf) \$6

FRIES

mac 'n' cheese \$6

Popcorn Chicken + Gravy Fries vour choice of sweet potato or curly fries loaded with our popcorn chicken & long stock gravy \$18

crispy chicken schnitzel \$6 popcorn chicken \$7 fried cauliflower \$6 caramelised brussel sprouts (gf) \$5 halloumi (gf) \$6 avocado hollandaise sauce \$2 two slices of sourdough toast \$6 mash potato & gravy \$5

Curly Potato Fries (nf)

\$9 w/aioli

Sweet Potato Fries (gf) (nfo) \$10 w/ almond butter or aioli

DIY BOWLS \$19.5

Our staff's favourite meals are to pick and choose items from longevity bowls and make our own! We thought you might like to do the same thing

Pick 5x Plant Based Wholefoods

GF Sweet Potato Gnocchi Matcha Infused Quinoa Caramelised Brussel Sprouts Baked Pumpkin Zucchini Noodles Mushroom Fried Cauliflower Smashed Avocado Coleslaw

Pumpkin Hazelnut Smash

+ A Sauce

Nut free pesto Roasted capsicum dressing

Chickpeas Baby Spinach Broccoli Tomato Burnt Eggplant Dip Scrambled Tofu Fermented Kraut Ginger Lemon Hummus Poached Vegan Egg Kale

Cashew Labneh

DIETARIES

gf - gluten friendly

nf - nut free

afo - aluten friendly option

nfo - nut free option

As we use a lot of nuts, seeds and some garlic & onion and gluten products in our kitchen we advise that all our food may contain traces of nuts,seeds, garlic and onion and gluten. We love accommodating as best we can so please let your matcha member know if you have allergies



EATING HERE WAS A HUGE MISSED STEAK

Our answer to KFC opening next door: provide a delicious, sustainable, harm free alternative with no clucks given. Our amazing chefs steep organic jackfruit in a lighty smoked broth with coconut oil & kombu dashi, then crumb in our not so secrect herb & spice mix of panko, chipotle, caynenne pepper, black pepper, native Australian pepperberries, cumin, lemon zezt, crushed garlic, onion, Mt Zero pink salt

DRINKS



SMOOTHIES \$12.5

All our smoothies are made with only natural ingredients, packed with 30gm of organic spouted plant protein & at least 25gm of pure protein per serve, Served in a 415ml skull cup for dine and all are available for takeaway

An Almond A Leg

almond butter, banana, cocoa, dates, almond mylk

You're Just Peanut Butter & jealous

peanut butter, banana, cocoa, dates, almond mylk.

Almond Schwarzenegger

almond butter, acai, banana, blueberry, almond mylk.

Berry Blue, Without You

blueberries, almond butter, dates, almond mylk, coconut flesh

Acai Dead People

cacao nibs, cocoa, acai, banana, peanut butter, almond mylk, sea salt

Acai The Nibs

espresso, cacao nibs, cocoa, acai, banana, peanut butter, almond mylk

Free The Nibs

double espresso, banana, cocoa, cacao nibs, dates, almond mylk

Acai What You Did There

acai, banana, chia, superfood mix of flaxseed, pumpkin seed, buckwheat, gogi berries, puffed brown rice & hemp seed, almond mylk

In My Elemint

peppermint oil, banana, dates, almond butter, cocoa, cacao nibs, almond mylk

You Are The Peanut Butter To My Jelly

blueberry, strawberry, raspberry, peanut butter, dates, almond mylk

FRUIT & VEG SMOOTHIES \$12.5

ACAI BOWLS \$18

Our acai bowls are made with only natural ingredients, packed with 30gm of organic spouted plant protein & with at least 25gm of pure protein per serve, topped with our hemp seed granola which contains a complete profile of all essential amino acids and an extra protein punch, available for dine or takeaway

It Was A Perfect Matcha, They Lived Happily Avo After

avocado, matcha, banana, kale, spinach, coconut mylk, topped with seasonal fruit & hemp seed granola

Chocolate Salt Bae

coconut meat, banana, peanut butter, maca, cocoa, almond mylk, sea salt topped with seasonal fruit & hemp seed granola

I Once Was Blind But Now Acai

acai, banana, blueberry, almond butter, almond mylk, topped with seasonal fruit & hemp seed granola

I've Got Blue Bowls

e3 live blue spirulina, blueberry, raspberry, strawberry, coconut mylk topped with seasonal fruit & hemp seed granola

A Pun About Turmeric Should Spice It Up

turmeric, pineapple, banana, mango, ginger, coconut mylk topped with seasonal fruit & hemp seed granola

My Acai Bowls Are Freezing

acai, banana, almond mylk, strawberry, superfood mix of flaxseed, pumpkin seed, buckwheat, goji berries, puffed brown rice topped with seasonal fruit & hemp seed granola

Wiz Kale Leafa

kale, pineapple, avocado, blue spirulina, coconut water, spinach

When You Are Feeling Berry Blue

blue spirulina. strawberry, blueberry, raspberry, coconut water

If You Know Any Vegetable Puns Lettuce Know

spinach, matcha, banana, strawberry, coconut water

Kale Yeah I Like Bad Puns

kale, mango, pineapple, coconut water, coconut flesh

Enough To Make A Mango Banana's

mango, banana, blueberry, strawberry, coconut water

Mango Wild For You mango, turmeric, ginger, pineapple, cinnamon, coconut water

FRESH ORANGE JUICE \$7.5 FRESHLY SQUEEZED JUICE OF THE DAY \$9 YOUNG COCONUT \$8.5

SMOOTHIE + BOWL EXTRAS \$2

Peanut butter Shot of Coffee Almond Butter Extra Protein Turmeric Powder **Crushed Oreos** Whipped Cream Matcha Powder Chocolate Sauce Coconut Yoghurt

Rasperry Sauce

"NOTHING WILL BENEFIT HUMAN **HEALTH AND INCREASE CHANCES** OF SURVIVAL OF LIFE ON EARTH AS MUCH AS THE EVOLUTION TO A VEGETARIAN DIET." - Albert Einstein

YOUR PERFECT MATCHA

Matcha Maiden

japanese certified organic 100% pure stone ground tea organic matcha green tea \$5 matcha latte - coconut/ soy/ almond/ oat mylk \$6 iced matcha latte - coconut/soy/almond/oat mylk \$7

salted caramel matcha latte (hot or iced) \$9

THANKS A LATTES

Specialty Coffee (By St Ali)

WHITE COFFEE (Brazil Columbia Blend) \$4.8 with OAT/SOY/COCONUT or ALMOND BLACK COFEE (Brazil Columbia Blend) \$4.2 ICE COFFEE Black \$5 White \$6 add icecream + \$2

Single Origin Batch Brew Filter Coffee 1 Cup \$4 Unlimited Refill \$6

Mushroom & Date Latte \$7

chaga mushroom, vanilla essence, cacao, soy mylk, coconut nectar ancient chinese herbal medicine that strengthens the immune system

Blue Algae Latte (Smurf) \$9

live e3 algae, pineapple, ginger, almond mylk, coconut nectar boosts a powerful deck of nutrients, protein, enzymes, minerals vitamins: A, K, B12, iron & manganese

Charcoal Latte \$8

activated charcoal, cacao, mesquite, maca, date, soy mylk a mood balancing peruvian blend high in potassium, calcium & iron, an amazing detoxifier

Spiced Beetroot Latte \$7

beetroot, cardamom, star anise, clove, orange, chocolate, coconut blossum, coconut mylk a root vegetable that detoxifies and fights inflammation

Turmeric Latte \$7

golden grind turmeric, cinnamon, black pepper, ginger, coconut mylk a super spice that boots immunity, energy & gut health

Almond Butter Cacao Latte \$6.8

cacao, natural almond butter, almond mylk [add salted caramel +\$1] a naturally fermented bean that increases bliss & energises

Chai Latte \$6 (Served Hot Or Iced)

indian spiced house made chai, original almond mylk indian spices that work in synergy to calm and restore your body

Apple Pie Latte \$7 (Served Hot Or Iced) house made apple cider, apple pie spice, cinnamon [add whipped cream +2.5] a pre-biotic that aids digestion and enhances good bacteria

Purple Peanut Butter Latte \$8.5

peanut butter, cacao, acai, purple corn, soy mylk, dates a mix of high protein, high in vitamin a & c, prized for its high antioxidant levels

Fliaht \$16

barista's choice of 4 mini lattes

add turmeric, matcha or espresso to any latte +\$2