



 NINE
YARDS

COFFEE

House Blend by Niccolo Coffee 5.0
+ Bonsoy +0.5
+ Almond Milk / Oat Milk / Coconut Milk +1.0

Specialty Coffee by Maker Coffee 5.5
Batch Brew / Cold Brew 5.0
Single Origin

HOT & NOT COFFEE

Mork Chocolate - Junior Dark 50% Cacao / Original Dark 70% Cacao 6.5
Raja Chai Latte / Pot of Chai Tea 5.5
Golden Grind Turmeric Latte / Organic Matcha Latte 5.5
Toddy - Fresh Ginger & Lemon, Honey, Turmeric, Lemon Myrtle, Kaffir Lime Leaves, Schezwan Pepper 6.5

Organic Tea by Calmer Sutra 4.5
English Breakfast / Earl Grey / Jasmine Green Tea / Peppermint & Lemon Myrtle / Lemongrass & Turmeric
Black Velvet - Liquorice, Peppermint, Star Anise, Orange Zest & Fennel
Floral Fields - Chamomile, Lavender & Rose Peta

SOMETHING CHILLED

Coca Cola / Sprite / Coke Zero 6.0

Two Boys Brew Kombucha 7.5
French Kiss - Hibiscus, Chamomile, Lavender & Vanilla
Silk Road - Ginger, Lemon Myrtle, Cinnamon & Clove

Cold Pressed Juice by Supagreen 8.0
Organic Orange Juice / Cloudy Apple 9.5
Watermelon, Apple, Mint 9.5
Beetroot, Carrot, Orange, Apple 9.5
Carrot, Orange, Pineapple, Ginger 9.5
Kale, Celery, Apple, Lemon, Ginger 9.5

Soft Drinks by StrangeLove 6.5
Double Ginger Beer / Holy Grapefruit / Yuzu

House-made Smoothies 12.5
Summer Lovin' - Pineapple, Mango, Banana, Spinach, Coconut Milk
Snickers - Banana, Date, Peanut Butter, Mork Chocolate 70%, Almond Milk
+ Vanilla Plant Protein +2.0

Kids Juice by Supagreen 5.0
Organic Orange Juice / Cloudy Apple / Watermelon, Apple, Mint

SOMETHING NAUGHTY After 10am on Sundays, all day other days

SUMMER SPECIAL Karma's a Bitch Peach Bellini 10.0/45.0

Beer 9.5
Goat Lagar / Kaiju Krush Topical Pale Ale

Seltzer 9.5
Moondog Fizzer Tropical Crush

Sparkling 10.0/49.0
Angel in the Room, Prosecco, Murray Valley

White 12.0/49.0
Fossette, Pinot Grigio, King Valley

Rose 12.0/49.0
Ladies of the Round Table, Sangiovese Rose, King Valley

Red 14.0/55.0
Two Clowns, Pinot Noir, Yarra Valley

Cocktails 10.0
Mimosa - Prosecco, Orange Juice 16.0
Espresso Martini - Ona Espresso, Vodka, Kahlua Liquer, Vanilla Galliano

10% surcharge on weekends | 20% surcharge on public holidays | Visit [@nine_yards_southmelb](#)

ALL DAY BRUNCH

Selection of Sourdough, Multigrain 9.0
Dark Rye, Fruit Toast +1.0
Gluten Free +2.0

Eggs Your Way on Sourdough (Poached, Fried or Scrambled) **(df, gfo)** 14.5

Egg, Bacon, Cheese, Tomato Relish Ciabatta Toastie **(dfo, gfo)** 16.5
+ Housemade Chilli Jam +1.0

House-made Pink Granola w/ Bush Honey Labna, Summer Melon, Fruits & Berries, Lemon Balm **(dfo, gfo, n)** 19.5

Mango, Coconut & Banana Smoothie Bowl w/ Kakadu Plum Granola, Macadamia, Chia Seeds, 19.5
Fresh Banana, Apricot Delight Bliss Balls & Passionfruit **(df, gf, n)**
+ Vanilla Plant Protein +2.0
+ Peanut Butter +1.0

Fresh Avocado on Dark Rye w/ Roasted Beetroot & Feta, Salsa Verde, Tamari Pepitas, Poached Egg, 23.5
Beetroot Salt **(dfo, gfo, vegan-opt)** +7.0
+ Smoked Salmon +1.0
+ Chilli Oil

Green Breakfast Bowl w/ Hummus, Kale, Buckwheat, Chopped Broccolini, Almond Crumble, 19.5
Avocado, Herbs, Pickled Cucumber, Green Tahini Dressing, Dukkha **(gfo, n, vegan)**
+ Egg / Feta +3.5 ea
+ Halloumi / Bacon +5.5 ea
+ Smoked Salmon / Falafel (3) +7.0 ea
+ Grilled Chicken +8.0 ea
+ Slow Cooked Lamb +9.0 ea

Turkish Eggs w/ Lemon & Herb Labna, House-made Chili Peri-Peri Sauce, Poached Eggs, 23.0
Curry Leaves, Dukkha, Tuscan Garlic Flat Bread, Lemon **(gfo, nfo)** +3.5
+ Feta +9.0
+ Slow Cooked Lamb

Smoked Salmon Mezze Plate w/ Dark Rye, Fried Egg, Lemon Crème Fraiche, Capers, 25.5
Anchovy Butter, Spring Pea & Potato Salad **(gfo)**

Build a Benedict w/ Potato Hash, Poached Eggs, Apple Cider Hollandaise **(gf)**
Your Choice of Bacon w/ Pork Crackle Crumb **OR** Smoked Salmon w/ Caper Dressing 26.5

Prawn Toast Chili Scramble w/ Toasted Black Sesame on Fried Brioche, Avocado Sauce, 26.5
Scrambled Egg, Pickled Red Chili, Spring Onion, Chilli Paste

Smash Burger w/ Beef Pattie, Bacon, Cheese, Fried Egg, Pickles, Lettuce, Tomato, Red Onion, 26.5
Bulldog Barbeque Mayo on Potato Bun, Fries

Grecian Inspired Iceberg Wedge Salad w/ Tomato & Olive Salsa, Feta, Confit Chat Potatoes, 26.5
Herb Yoghurt Dressing **Your Choice of** Oregano Lemon Grilled Chicken **OR** Slow Cooked Lamb

Fries w/ Kewpie Mayo 9.5

SIDES

Extra Egg / Tomato Relish / Hollandaise / Feta 3.5 ea
Roasted Tomato / Spinach / Sauteed Mushrooms 5.0 ea
Bacon / Avocado / Halloumi / Potato Hash 5.5 ea
Smoked Salmon / Falafel (3) 7.0 ea
Grilled Chicken 8.0ea
Slow Cooked Lamb 9.0ea

KIDS

1 Egg on Toast (Poached, Fried or Scrambled) 9.5

Ham, Cheese, Tomato Toastie 9.5

Vegemite and Cheese Toastie 9.0

Mini Muesli w/ Choice of Milk 9.5

n – Contains nuts | **gfo** – Can be made gluten free | Please let us know if you have any dietary requirements.
dfo – Can be made dairy free | **vegan-opt** – Can be made vegan | Sorry, no changes to the menu on weekends.