

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

mug thick soup - please ask our friendly staff for the soup of the week	7
organic soy & linseed sourdough, dark rye or gluten free - butter, spread (v)	6.5
grilled ham & cheesy toasty or croissant [add tomato \$1]	10
brekkie burger, thick bacon or hot smoked salmon, 2 fried eggs, lettuce, bbq sauce, wasabi mayo	15
ochazuke, grilled rice ball, salmon, nori, shallot, arare, kombu, jasmine & chicken dashi (df)	16
house baked carrot & walnut loaf, lemon icing, kuromitsu butter (v)	7.5
matcha waffle, kinako, berries compote, banana chips, mochi, green tea pocky, hot matcha ganache	20

ENERGY BOOSTING ON TOAST

[GF BREAD ON REQUEST]

2 free range poached eggs, organic soy & linseed sourdough or dark rye (v)	13
sautéed mixed wild umami mushrooms, miso, butter, goat cheese, chilli flakes, lemon balm (v)	16.5
oratnek fry up, 2 poached eggs, ham steak, arabiki sausage, miso mushrooms, smashed avocado	24

VEGETABLE 5

miso mushrooms
smashed avocado (gf, df)
house-made kimuchi (gf, df, contains fish sauce)

PROTEIN (GF, DF) 6

grilled ham steak
hot smoked salmon
arabiki sausage
poached egg [\$2.5]

CROISSANT OR MULTIGRAIN TOASTY FOR QUICK TAKEAWAY

6.5

2 choices of: ham, cheese, tomato, smashed avocado, vegemite

*all eggs are free range

**10% surcharge will apply on public holidays

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 16.5
teriyaki chicken & smashed egg, iceberg lettuce, avo mayo, multigrain bread 16.5

SEASONAL WINTER SELECTION

classic omurice, peas, bacon, cheese, tomato fried rice, wrapped with egg omelette (gf) 20.6
kobe hayashi rice, wagyu, onion, mushroom, cheese, rich demi-glace [baked egg 2.5] 23
ebi pasta, prawns, puttanesca sauce, shiso, aonori, bread crumbs (df) 26
bokkake yaki udon, wagyu, konnyaku, pickled ginger, egg yolk, wasabi mayo, bbq sauce, shallot 23
soft shell crab burger, chilli jam, mizuna, wasabi tartare, bread bun, aonori chips 21
slow-cooked sticky beef brisket burger, crunchy asian slaw, chilli, aonori chips 27

SIDES

chips, aonori, murray river pink salt, ketchup 6
crispy lotus root chips (gf) 6
kabocha fries, nori mayonnaise (df) 8

CROISSANT OR MULTIGRAIN TOASTY FOR FOR THE LITTLE ONE - UP TO 12 YEARS OLD 6.5
2 choices of: ham, cheese, tomato, smashed avocado, vegemite

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



DRINKS

COFFEE - HOT

espresso	3.10
macchiato	3.20
piccolo	3.50
long black	3.80 / 4.50
cappuccino	3.80 / 4.50
flat white	3.80 / 4.50
latte	3.80 / 4.50
mocha	4.00 / 4.70
V60 pour over	6.00
SOY / ALMOND / EXTRA SHOT / DECAF	0.50
OAT	0.70

COFFEE - COLD

iced latte	5.50
iced long black	5
iced mocha	6
cold drip	6

HOT MILK

kinako latte	4.00
goma latte	5.00
white hot chocolate	4.00 / 4.70
dark hot chocolate	4.00 / 4.70
chai latte	4.00 / 4.70
matcha latte	5.10
hojicha latte	5.10
our house baked chai (soy)	5.20

TEA POT 1 POT PER PERSON

mariage english breakfast	5.50
mariage earl grey	5.50
sencha japanese green tea	6
fresh mint tea	5
hot yuzu lemonade	5.50

ICED TEA

iced matcha + milk	6.50
iced hojicha + milk	6.50

AUSTRALIAN CAPI WATER

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

FRESH

seasonal juice	6
fresh squeezed orange	6
chef kenny's green juice	6
fizzy oratnek lemonade	6
mint, cucumber, soda	5
yuzu squash	6

SMOOTHIE

banana, kinako	6.5
mixed berries	6.5
mango, passionfruit	6.5

THICKSHAKE

chocolate	6
vanilla	6
coffee	6
matcha	7
hojicha	7

BEER

asahi 330ml	8
sapporo 355ml	9

WINE

weekly white/ red/ sparkling	
glass	10
bottle	45

*please ask our staff for the selection

