

ALL DAY MENU

Toast - Sourdough, mixed grain, fruit toast, seasonal spreadables [V, GFO, DFO]	8.0
Spiced Togarashi Avocado - Citrus, umami salt, avocado + edamame smash, toast [V, DF, GFO]	14.0
+ Bacon 4.0	
+ Poached Egg 3.0	
+ House-cured Seared Salmon 7.0	
Chai + Goji Berry Spiced Granola - Vanilla-poached pear, ginger fingerlime creme brûlée, choice of milk [GF, DFO, VO]	16.0
Warm Winter Salad - Charred broccolini, sugar snap peas, roasted parsnip, purple carrot, roasted pumpkin, rocket, wild rice, salted roasted pepitas, purple kale crisps [GF, DF, V]	16.5
+ Chicken Breast 5.0	
+ Poached Egg 3.0	
+ Avocado 5.0	
+ House-cured Seared Salmon 7.0	
Layered Vegetable + Turmeric Cashew Cheese "Lasagna" - Eggplant, cauliflower, pumpkin, blackened pearl onions, red pepper adjvar, pistachio dukkah [V, DF, GF]	16.0
+ Toast 2.0	
+ Poached Egg 3.0	
+ Bacon 4.0	
+ Chorizo 4.0	
French Toast - Hazelnut sweet brioche sandwich, mandarin, strawberry gel, hazelnut shortbread soil, lemon balm, maple whip	17.0
Eggs Burnadict - Hickory-smoked pork neck roll, grapefruit hollandaise, crispy pigs ear, compressed apple, fennel, radish and salad [GF]	20.0
4 Cheese Omelette - Scarmoza (smoked mozzarella), goats' cheese, gruyere, basil ricotta, mizuna, chervil verde, fennel, + radish salad	21.0

Chilli Scrambled Eggs - Sobrasada sausage, red pepper chutney, mizuna + fennel, smoked labne, grain toast	20.0
Aburi Citus Salmon Poke Bowl - Edamame, red cabbage, pink ginger, roast corn, carrot, avocado, pomegranate, wasabi aioli, nori sprinkle [VO, GF, DF]	22.0
Brisket Croque Madame - Wagyu brisket pastrami, smoked mozzarella bechamel, sauerkraut, bosc pear, fried hen's egg, purple mizuna on rye	19.0
Popcorn Chilli Chicken + Waffles - Chipotle-spiced popcorn chicken, buttermilk waffle, maple bacon crisps, maple whip	21.0
14hr Braised Beef Cheek - Togarashi spiced pumpkin, edamame, yuzu seeds, black sesame, soy, mizuna, pepita seeds, miso jus [DF]	23.0
150g Beef Burger - Oak lettuce, tomato, red onion, pickles, bacon, Swiss cheese, house BBQ sauce, taro chips	17.0
Buttermilk Fried Chicken Burger - Red cabbage, pickled daikon, gochujanh mayo, taro chips	17.0
Panko Crumbed Sea Burger - Oak lettuce, tomato, Swiss cheese, dill tartare, taro chip	17.0

RAW CAKES + PASTRIES

Please see the display fridge or ask your waiter for today's selection

V = VEGAN / VO = VEGAN OPTION
 VE = VEGETARIAN / VEO = VEGETARIAN OPTION
 DF = DAIRY FREE / DFO = DAIRY-FREE OPTION
 GF = GLUTEN FREE / GFO = GLUTEN-FREE OPTION

GIFT VOUCHERS AVAILABLE!

For exclusive events at Kitty Burns, please speak with the host or email us at: events@kittyburns.com.au

Eggs on Toast - Free-range poached, folded or fried	9.5
SIDES	
Gluten-free Bread	1.5
Extra Toast	2.0
Heirloom Cherry Tomato + Salsa Verde	4.0
Chorizo	4.0
Aged Bacon	4.0
Avocado	5.0
Thyme Mushrooms	5.0
Charred Bacon Slab	6.0
Chicken Breast	5.0
Seasonal Greens	5.0
Honey Buttered Carrots with Pistachio Dukkah	5.5
Sauteed Brussels Sprouts, Bacon Lardons, Chipotle Mayo	7.5
Mac 'n' Cheese Croquette	6.0
House-cured Seared Salmon	7.0
KIDS' MENU - UNDER 12s	
Bacon + Egg on Toast	8.0
Mac 'n' Cheese	10.0
Kids Beef Burger - Cheese + bbq sauce	12.0
Fresh Fruit + Yoghurt	8.0
Orange or Apple Juice	4.5
Chocolate, Strawberry or Vanilla Milkshake	5.0

A surcharge of 10% applies on public holidays
 We cannot accommodate changes to the menu during busy periods

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COFFEE

Short	3.5
Black / white	4.0
Single Origin - Refer to specials	4.2
Batch Brew - Refer to specials	4.5
Cold Drip - Refer to specials	5.5
Cold Brew - Refer to specials	5.5
Iced Coffee / Iced Chocolate	6.0
Iced Latte / Iced Long Black	4.0
Bullet Proof - MCT Oil, Organic Butter, Double Espresso	6.0
Sparkling water (unlimited)	6.0

EXTRAS

Extra Shot	+1.0
Decaf	+0.5
Bonsoy	+0.5
Almond Milk - House made	+1.0
Coconut Milk - House made	+1.0

WARM ELIXIRS

Chai Latte	5.0
Golden Grind Turmeric Latte	5.0
Matcha Maiden Matcha Latte	5.5
Red Velvet Beetroot Cacao Latte	5.0
Mork Junior Milk or 85% Darker Hot Chocolate	5.0

TEA BY STORM IN A TEACUP

Breakfast Tea - Sri Lankan & Kenyan broken leaf	5.0
Early Grey - Sri Lankan bop + Italian bergamont oil	5.0
Ancient Jasmine - 200yo Vietnamese tea trees harvested + processed with jasmine under moonlight for 5 days	5.0
Fukamishi Sencha - Grown in Uji, the birthplace of Japanese tea. A deep steamed balanced tea with umami	5.0
Braveheart - Aswaganda, ginko, tulsi, liquorice, ginger, fennel seed, lemongrass, cinnamon, dandelion root, rose + calendula petals	5.0
Dreamboat - Marshmallow, rose, chamomile, fennel, ginger, passionflower + damiana	5.0
Liquorice + Lavender	5.0
Peppermint, Mentha + Piperita	5.0

BOOZE

Stonefish Brut Cuvee, NV, SA	38.0B
Metico Villa Teresa Prosecco DOC, NV, Veneto, Italy	9.5G / 46.0B
Lost Turtle Sauvignon Blanc, 2016, Marlborough, NZ	8.5G / 42.0B
Garfish Pinot Grigio, 2016, Adelaide Hills, SA	9.5G / 46.0B
Merum Estate Chardonnay, 2014, Pemberton, WA	46.0B
Flying Fish Cabernet-Merlot, 2014, Wrattontully, NSW	42.0B
Panorama Pinot Noir, 2016, Mornington Peninsula, VIC	9.5G / 46.0B
Treehouse Apple Cider	8.0
Balter XPA	9.0
Stone and Wood Pacific Ale	9.0

FRESH JUICES

OJ Simpson - 100% oranges	8.0
Cool as a Cucumber - Cucumber, apple, celery, mint, lime	8.5
The Pap - Pineapple, Apple, pear, ginger, rosemary	8.5
Cold Killer - Orange, carrot, ginger, lemon, turmeric	8.5
Pink Floyd - Apple, beetroot, ginger	8.5
Make Your Own - Base of orange, apple or carrot and choose 3 - Celery, cucumber, ginger, lemon, mint, beetroot	9.0

SMOOTHIES - all raw vegan, dairy free, gluten free

Tiramisu - Coffee, banana, mango, cacao, coconut nectar, cacao nibs, vanilla, almond milk	12.0
Banana Salted Caramel - Banana, coconut nectar, dates, vanilla, Himalayan salt, mesquite, lucuma, almond milk	12.0
PB n Choc - Banana, house-made peanut butter, coconut, cacao, chia seeds, coconut nectar, dates, vanilla, almond milk + coffee shot 1.0	12.0
Blue Steel - Blueberries, raspberries, acai, dates, coconut flesh, coconut water, raw fermented protein powder	12.0
Green Means Go - Banana, mango, spinach, zucchini, cucumber, avocado, supergreens powder, coconut water, mint	12.0
Acai of the Tiger - Acai, banana, mango, blueberries, dates, coconut water	12.0
Add coffee shot	+1.0
Add raw vegan fermented protein	+1.5

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