

## COFFEE

### House Blend by Niccolo Coffee

+ Bonsoy

+ Almond Milk / Oat Milk / Coconut Milk

4.0

+0.5

+1.0

### Specialty Coffee by ONA Coffee

Batch Brew / Cold Brew

Single Origin

5.0

4.8

## HOT & NOT COFFEE

Mork - Junior Dark 50% Cacao / Original Dark 70% Cacao

Raja Chai Latte / Pot of Chai Tea

Golden Grind Turmeric Latte on Bonsoy

Toddy - Fresh Ginger & Lemon, Honey, Turmeric, Lemon Myrtle, Kaffir Lime

Leaves, Schezwan Pepper

5.0

5.0

5.0

6.0

### Organic Tea by Calmer Sutra

English Breakfast / Earl Grey / Jasmine Green Tea

Peppermint & Lemon Myrtle / Lemongrass & Turmeric

Black Velvet - Licorice, Peppermint, Star Anise, Orange Zest & Fennel

Floral Fields - Chamomile, Lavender & Rose Peta

4.5

## KIDS

Organic Orange Juice / Cloudy Apple

Watermelon, Pineapple, Mint

4.0

4.5

## SOMETHING CHILLED

Coca Cola / Sprite / Coke Zero

5.5

### Two Boys Brew Kombucha

French Kiss - Hibiscus, Chamomile, Lavender & Vanilla

Silk Road - Ginger, Lemon Myrtle, Cinnamon & Clove

6.5

### Cold Pressed Juice by Supagreen

Organic Orange Juice / Cloudy Apple

Watermelon, Pineapple, Mint

Beetroot, Carrot, Lemon, Celery, Apple

Orange, Carrot, Turmeric, Apple, Lemon

Kale, Cucumber, Celery, Green Capsicum, Lemon, Cos Lettuce, Cloudy Apple

7.0

8.5

8.5

8.5

8.5

### Soft Drinks by StrangeLove

Double Ginger Beer / Lime & Jalapeño / Yuzu

6.0

## SMOOTHIES

12.0

Summer Lovin' - Pineapple, Mango, Banana, Spinach, Coconut Water

Morning Glory - Acai, Blueberry, Apricot, Banana, Chia Seeds, Coconut Milk-

Black Forrest - Cherries, Raspberries, Mork 50%, Banana, Dates,

Coconut Ice Cream, Soy Milk

# NINE YARDS

## ALL DAY BRUNCH

Selection of Sourdough, Multigrain, Light Rye Fruit Toast Gluten Free	8.0 8.0 +1.0	Prawn Toast w/ Black Tiger Prawn Cutlets, Fried Brioche Bread, Toasted Sesame, Asian Greens, Poached Eggs, Sriracha Hollandaise, Pink Prawn Cracker Crumble <b>(n)</b>	22.5
Eggs Your Way on Sourdough <b>(dfo, gfo)</b> Poached, Fried Scrambled	12.0 13.0	Pulled BBQ Beef Brisket Benedict w/ Potato Hash, Poached Eggs, Hollandaise, Fried Shallots, Bread & Butter Pickles <b>(gf)</b>	24.5
Egg, Bacon, Cheese, Tomato Relish Ciabatta <b>(dfo, gfo)</b>	14.0	Buddha Bowl w/ Quinoa, Hemp Seed Crusted Avocado, Medley Tomatoes, Seed Crackers, Golden Cauliflower, Beetroot Hummus, Sesame Kale, Pickled Cucumber, Green Goddess Dressing <b>(v, nfo, gf, df)</b> + Halloumi +5.0 + Falafels (3) +6.0	22.0
Strawberry Cheesecake Granola w/ House Made Granola, Vanilla Cheesecake Panna Cotta, Strawberries, Coconut Yoghurt, Strawberry Gum Syrup <b>(dfo, vegan-opt, n)</b>	18.0	Chicken Katsu Burger w/ Panko Crumbed Chicken Breast, Hot Fried Bao Bun, House Made KFC Spice Mix, Chilli Kewpie Mayo, White Cabbage	22.0
Raspberry Smoothie Bowl w/ Banana, Raspberries, Coconut Milk, Buckwheat & Almond Crumble, Chia, Coconut Flakes, Fresh Berries <b>(v, df, nfo, gf)</b> + Peanut Butter + Vanilla Plant Protein	16.5 +1.0 +2.0	Vegan Burger w/ Falafel, Hot Fried Bao Bun, House Made KFC Spice Mix, Hummus, White Cabbage	22.0
Vegan Summer Bircher Muesli w/ Coconut & Pineapple Soaked Oats, Chia, Pepita and Sunflower Seeds, Grated Apple, Seasonal Fruit Salad, Pistachio, Lemon Balm <b>(vegan, n)</b>	18.0	Fries w/ Aioli	10.5
Donut Waffles w/ Wattleseed Sugar, Lemon & Passionfruit Gel, Peach & Vanilla Ripple Mascarpone, Macadamia, Baked Peaches, Maple Syrup <b>(n)</b>	22.5	<b>SIDES</b>	
Green Bowl w/ Hummus, Kale, Broccolini, Buckwheat, Almonds, Avocado, Herbs, Pickled Cucumber, Green Tahini Dressing, Dukkha <b>(gf, n, vegan)</b> + Egg / Feta + Halloumi / Bocconcini / Bacon + Falafels (3) / Smoked Salmon + Grilled Chicken / Beef Brisket	17.5 +3.0 ea +5.0 ea +6.0 ea +7.0 ea	Extra Egg / Tomato Relish / Hollandaise / Macadamia Pesto / Feta / Hummus 3.0 ea Roasted Tomato / Sesame Kale / Spinach / Roasted Mushrooms / 1/2 Potato Hash 4.0 ea Bacon / Avocado / Halloumi 5.0 ea Smoked Salmon / Falafel (3) 6.0 ea	
Zucchini & Pea Fritters w/ Lemon Myrtle Labna, Macadamia Pesto, Feta, Fennel & Zucchini Salad, Dukkha, Poached Egg, Pepperberry Salt <b>(gf, n, dfo)</b>	23.5	<b>KIDS</b>	
Fresh Avocado on Light Rye Toast w/ Medley Tomatoes, Salsa Verde, Bocconcini, Seed Dukkha, Lime <b>(dfo, vegan-opt, gfo, n)</b> + Egg <b>Option</b> Add Vegemite <b>OR</b> Chili Oil	21.0 +3.0 +0.5	1 Egg on Toast (Poached, Fried or Scrambled) 8.0 Ham, Cheese, Tomato Toastie 9.0 Vegemite and Cheese Toastie 7.5 Mini Muesli w/ Choice of Milk 9.0	



**n** - contains nuts / **gfo** - can be made gluten free  
**dfo** - can be made dairy free / **vegan-opt** - can be made vegan  
 Visit [@nine\\_yards\\_southmelb](https://www.instagram.com/nine_yards_southmelb)

Please let us know if you have any dietary requirements.  
 Sorry, no changes to the menu on the weekends.  
 10% surcharge on Sundays. 20% surcharge on public holidays.

## NINE YARDS TAKEAWAY MENU

Egg, Bacon, Tasty Cheese, Tomato Relish Ciabatta	14.0
Mushroom, Macadamia Pesto, Spinach, Halloumi Toastie	12.0
Chicken Breast, Seeded Mustard Mayo, Tasty Cheese, Cos Letuce	14.0
Ham, Cheese, Tomato Toastie	9.0
Vegemite & Cheese Toastie	7.5
Gluten Free Toastie	+2.0
Strawberry Cheesecake Granola w/ House Made Granola, Vanilla Cheesecake Panna Cotta, Coconut Yoghurt, Strawberries, Strawberry Gum Syrup <b>(dfo, vegan-opt, n)</b>	17.0
Raspberry Smoothie Bowl w/ Banana, Raspberries, Coconut Milk, Buckwheat & Almond Crumble, Chia, Coconut Flakes, Fresh Berries <b>(v, df, nfo, gf)</b>	16.0
+ Peanut Butter	+1.0
+Vanilla Plant Protein	+2.0
Vegan Summer Bircher Muesli w/ Coconut & Pineapple Soaked Oats, Chia, Pepita and Sunflower Seeds, Grated Apple, Seasonal Fruit Salad, Pistachio, Lemon Balm <b>(vegan, n)</b>	17.0
Green Breakfast Bowl w/ Hummus, Kale, Broccolini, Buckwheat, Almonds, Avocado, Herbs, Pickled Cucumber, Green Tahini Dressing, Dukkha <b>(gf, vegan, n)</b>	17.5
+ Feta / Egg	+3.0
+ Halloumi / Bocconcini / Bacon	+5.0
+ Falafels (3)/ Smoked Salmon	+6.0
+ Grilled Chicken/ Beef Brisket	+7.0
Fresh Avocado on Light Rye Toast w/ Medley Tomatoes, Salsa Verde, Bocconcini, Seed Dukkha, Lime <b>(n, gfo, dfo, vegan-opt)</b>	19.0
+ Egg	+3.0
<b>Option</b> Add Vegemite <b>OR</b> Chili Oil	+0.5
Buddha Bowl w/ Quinoa, Hemp Seed Crusted Avocado, Medley Tomatoes, Seed Crackers, Golden Cauliflower, Beetroot Hummus, Sesame Kale, Pickled Cucumber, Green Goddess Dressing <b>(v, nfo, gf, df)</b>	21.0
+ Halloumi	+5.0
+ Falafel	+6.0
Chicken Katsu Burger w/ Panko Crumbed Chicken Breast, Hot Fried Bao Bun, House Made KFC Spice Mix, Chilli Kewpie Mayo, White Cabbage	21.5
Vegan Burger w/ Falafel, Hot Fried Bao Bun, House Made KFC Spice Mix, Hummus, White Cabbage <b>(vegan)</b>	21.5
Fries w/ Aioli	10.0



NINE  
YARDS